

STARTERS

HCB LOBSTER BISQUE 15
Finished with Sherry

NEW ENGLAND CLAM CHOWDER 11

LENTIL SOUP *vegan, gf* 12
Roasted Mushrooms, Fresh Herbs

VERITAS FARM SALAD *vegan, gf* 12
Local Mixed Greens, Heirloom Tomatoes, Cucumber, Watermelon Radish, Champagne Vinaigrette

CRIMSON CAESAR SALAD 12
Grana Padano Cheese, Herbed Croutons, White Anchovies, Classic Caesar Dressing

CREATE AN ENTRÉE SALAD:
Black Bean and Quinoa Burger *v* 7
Bell & Evans Chicken Breast *gf* 9
Grilled Shrimp *gf* 11
*Grilled Bay of Fundy Salmon *gf* 15
Fresh Shucked Lobster Salad *gf* 28

SHARED

HEIRLOOM TOMATO AND BURRATA SALAD *v, gf*
White Balsamic Marinade, Toasted Pine Nuts, Fresh Basil Pistou, Olive Oil and Aged Balsamic

18

CRISPY HALLOUMI CHEESE *v*
Za'atar Yogurt, Pomegranate Seeds, Fresh Mint, Aleppo Pepper

16

***TUNA WONTONS**
Fried Wontons, Napa Cabbage Slaw, Wasabi Aioli, Ponzu Dressing, Toasted Sesame Seeds

19

SHREDDED CARROT TACOS *v*
Korean Style BBQ Sauce, Cabbage Slaw, Kimchi Aioli, Green Onion

16

GREEN GODDESS HUMMUS *vegan*
Grilled Focaccia Bread, Crispy Chickpeas, Pickled Vegetables, Sumac

15

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

Prices subject to a 20% Club Charge and 7% Meals Tax. Any fee or charge imposed by the Harvard Club for meal or beverage service, private functions or use of the Club's facilities, including the Club charge, pays for regular maintenance and restoration of the Club and other costs incurred by the Club. No Fee or Charge added to your statement for meal or beverage service, private functions or use of the Club's facilities is a tip, gratuity or service charge for the Club's wait staff, service bartenders or service employees.

CHEF'S ENTRÉES

SCHOLAR CUTS *gf*

All of our Scholars Cuts served with Whipped Yukon Gold Mashed Potatoes,
Grilled Asparagus, House Made Steak Sauce

10oz Bell and Evans Chicken Breast	29	*7oz Center Cut Filet Mignon	51
*8oz Skirt Steak	38	*14oz Prime Delmonico Steak	62
10oz HCB Braised Short Rib	38	*12oz Prime New York Sirloin	65

***GEORGES BANK SCALLOPS** *gf* 38
Creamy Bacon Risotto, English Peas, Apple
Butter, Roasted Delicata Squash

***GRILLED BAY OF FUNDY** *gf* 29
SALMON
Braised White Beans, Piquillo Pepper and
Almond Romesco, Grilled Broccolini,
White Wine Butter Sauce

***ROASTED BRANZINO** 36
Fregola Sarda, Sun Dried Tomatoes,
Baby Kale, Roasted Pattypan Squash,
Lemon Butter & Caper Sauce

***PAN ROASTED COD LOIN** 37
Fresh Herb Tabouli, Garlic Spinach, Lemon
Beurre Blanc and Buttered Breadcrumbs

CHANA MASALA *vegan, gf* 28
Indian Style Curry with Chickpeas, Roasted
Mushrooms, Green Onion, Basmati Rice

Grilled Chicken 9
Grilled Shrimp 11
*Grilled Salmon 15

MAINE STYLE LOBSTER ROLL 38
Buttered Brioche Bun topped with Freshly
Shucked Chilled Lobster tossed in Aioli

***HCB WAGYU BURGER** 21
Topped with Smoked Cheddar Cheese,
Bacon Jam, Herbed Aioli, Gem Lettuce,
Tomato, Grilled Brioche Bun

BLACK BEAN AND QUINOA *v* 17
BURGER
Topped with Piquillo Pepper and
Almond Romesco, Black Olive Aioli,
Grilled Brioche Bun

The culinary team at the Harvard Club of Boston offers a seasonal menu that reflects the innovation of contemporary cooking, combined with great respect for culinary traditions, sourcing local product and utilizing the bounty from coastal waters are the inspiration for the dishes on the menu.

Dean Moore - Executive Chef

Adam Burnham - Chef de Cuisine