

VERITAS

STARTERS

HCB LOBSTER BISQUE Finished with Sherry	14
NEW ENGLAND CLAM CHOWDER	10
TOMATO BASIL SOUP VEGAN Sourdough Croutons	9
VERITAS FARM SALAD VEGAN GF Local Mixed Greens, Heirloom Tomatoes, Cucumber, Watermelon Radish, Champagne Vinaigrette	10
CRIMSON CAESAR SALAD Classic Caesar Dressing, Grana Padano Cheese, Herbed Croutons, White Anchovies	11
CREATE AN ENTRÉE SALAD:	
Bell & Evans Chicken Breast	8
Grilled Shrimp	11
Grilled Bay of Fundy Salmon	14
Fresh Shucked Lobster Salad	26

SHARED

BURRATA CHEESE FLATBREAD V San Marzano Tomatoes, Grana Padano Cheese, Fresh Arugula, Aged Balsamic & Olive Oil	16
COLOMBIAN AREPAS CON QUESO (3) V Pico De Gallo, Guacamole, Sour Cream and Scallions	14
MARINATED BEET TARTARE V Ash Goat Cheese, Toasted Walnuts, Baby Mache Lettuce, Truffle Vinaigrette, Toasted Baguette	14
*OLIVE OIL POACHED SHRIMP (5) GF Kalamata Olive Aioli, Arugula Pesto, Aleppo Pepper	18
SWEET POTATO FRIES V GF Fresh Rosemary, Grated Grana Padano Cheese, Maple Cinnamon Yogurt	12

*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 18% 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.

VERITAS

CHEFS ENTRÉES

GEORGES BANK SCALLOPS	38
Spaghetti Squash, Marcona Almonds, Brown Butter, Charred Heirloom Tomatoes, Kale Pistou	
*CENTER CUT FILET MIGNON GF	48
Yukon Gold Mashed Potatoes, Grilled Asparagus, Herbed Compound Butter, House Made Steak Sauce	
BROILED EAST COAST COD LOIN	30
White Wine, Lemon, Yukon Gold Mashed Potatoes, Grilled Broccolini, Beurre Blanc Sauce	
OVEN ROASTED CHICKEN BREAST	28
Purple Beet Risotto, Shishito Peppers, Maple Roasted Root Vegetables, Red Wine Demi	
*GRILLED BAY OF FUNDY SALMON	28
Creamy Stone Ground Grits, Garlic Spinach, Olive Tapenade, White Wine Lemon Sauce	
BRAISED SHORT RIB	34
Sweet Potato Mash, Roasted Brussels Sprouts, Roasted Wild Mushrooms, Port Wine Sauce	
CAVATELLI BOLOGNESE	26
Classic Meat Sauce, San Marzano Tomatoes, Grana Padano and Fresh Basil	
CHANA MASALA CURRY VEGAN	25
Chickpeas, Bell peppers, Roasted Mushrooms, Carrots, Indian Style Curry Sauce, Jasmin Rice	
MAINE STYLE LOBSTER ROLL	36
Buttered Brioche Bun topped with Freshly Shucked Chilled Lobster tossed in Aioli with Truffle Parmesan Fries	
*VERITAS PRIME BURGER	18
Topped with Vermont Cheddar Cheese, Crispy Shallots, House Steak Sauce, Grilled Brioche Bun	
*SCHOLAR'S BURGER	30
Topped with Seared Foie Gras, Vermont Smoked Cheddar Cheese, Caramelized Onion 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.