



SHARED PLATES

CARNITAS AREPA <i>Avocado, Adobo Pork, Cotija Cheese, Micro Cilantro, Tomatillo Sauce</i>	\$12
WILD MUSHROOM FLATBREAD <i>Boursin and Vermont Goat Cheese, Baby Arugula, Aged Balsamic</i>	\$12
MEDITERRANEAN BOARD <i>Lebneh with Za'atar, Extra Virgin Olive Oil, Hummus, Olives and Grilled Naan</i>	\$12
SPICY GROUND CHICKEN LETTUCE WRAPS <i>Crispy Rice Noodles, Hoisin, Sweet Chili</i>	\$14

CLUBPUB FAVORITES

NEW ENGLAND CLAM CHOWDER	\$9
LOBSTER BISQUE	\$10
HARVARD CLUB <i>Oven Roasted Turkey, Beefsteak Tomatoes, Apple-Wood Smoked Bacon, Bibb Lettuce, Dijon Aioli, Toasted Whole Grain Bread</i>	\$13
LOBSTER ROLL <i>Freshly Shucked Lobster, Boston Lettuce, Buttered Brioche Bun</i>	\$23
*PRIME BURGER <i>Vermont Cheddar, Lettuce Tomato, Brioche Bun</i>	\$13

Sandwiches served with a choice of French Fries, Side Salad or Fruit

FIT FRESH BOWLS AND SALADS

BLACK BEAN AND QUINOA BOWL <i>Smashed Avocado, Pickled Red Onion, Pico de Gallo, Chipotle Vinaigrette</i>	\$11
CRUNCHY THAI SALAD <i>Red Cabbage, Carrots, Crispy Noodles, Arugula, Soy, Tamari Vinaigrette</i>	\$10
FARM SALAD <i>Local Greens, English Cucumber, Heirloom Tomatoes, Watermelon Radish, Champagne Vinaigrette</i>	\$9
*CAESAR SALAD <i>White Anchovies and Herb Croutons</i>	\$9

Add Grilled Bell and Evans Chicken Breast (\$7) or Grilled Salmon Fillet (\$9)

DESSERT

HONEY ALMOND MACAROONS <i>Harvard Club favorite for over 50 years</i>	\$8
WARM CHOCOLATE CAKE <i>Vanilla Gelato</i>	\$7
CHEFS SEASONAL DESSERT SPECIAL	\$7
COLD FUSION GELATOS AND SORBETS <i>Madagascar Bourbon Vanilla Belgian Chocolate Chefs Seasonal Gelato Lemon Sorbet Mango Sorbet</i>	\$6

*May contain raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, fish, shellfish and eggs may increase your risk of a food borne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.