

# MENU

HARVARD CLUB OF BOSTON – DOWNTOWN CLUBHOUSE

## *Starters*

|   |    |
|---|----|
| <b>New England Clam Chowder</b> Yukon Gold Potatoes, Applewood Smoked Bacon, Onions | 7  |
| <b>Maine Lobster Bisque</b> Chopped Lobster, Sherry, Cream                          | 8  |
| <b>Fried Calamari</b> Mixed Greens, Pepperoncini Tartar, Spicy Orange Ginger Sauces | 13 |
| <b>Jumbo Shrimp Cocktail</b> House Made Cocktail Sauce, Fresh Lemon                 | 14 |

## *Salads*

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|---|----|
| <b>Summer Berry Salad</b> Butter Lettuce, Frisee, Orange Segments, Manchego Cheese Crisp<br>Champagne Vinaigrette                     | 12 |
| <b>Caesar Salad*</b> Chopped Romaine, Garlic Croutons, Parmesan Cheese, Caesar Dressing   | 10 |
| <b>Greek Salad</b> Tomato, Cucumber, Onion, Olives, Feta, Soft Herbs, Citronette  | 10 |
| <b>Grilled Octopus Salad</b> Roasted Tomatoes, Frisee, Capers, Herb Citrus Gribiche   | 14 |
| <b>Southwestern Cobb Salad</b> Chopped Egg, Avocado, Red Onion, Bacon, Cheddar,<br>Black Bean & Corn Salsa, Chipotle Ranch            | 13 |
| <b>Heirloom Tomato and Burratta Salad</b> Basil Micro Greens, Chilled Tomato Broth,<br>Focaccia Crouton, Reduced Balsamic Vinaigrette | 13 |

Salad Enhancements:

Bell and Evans Chicken 7, Salmon 8, Steak Tips 8, Grilled Shrimp 9, Lobster Salad 14

## *Club Favorites*

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|---|----|
| <b>Prime Burger</b> Vermont Cheddar, Boston Lettuce, Tomato, Brioche Bun            | 13 |
| <b>New England Lobster Roll</b> Boston Lettuce, Brioche Roll                        | 23 |
| <b>Surf and Turf Burger*</b> Vermont Cheddar, Guacamole, Lobster Salad, Brioche Bun | 22 |

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

**\*May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, fish, shellfish and eggs may increase your risk for a foodborne illness.**

Price subject to a 17% 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.

## *Sandwiches*

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| <b>Caesar Wrap</b> Romaine, Garlic Croutons, Parmesan, Caesar Dressing, Tomato Wrap<br>Wrap Enhancements: Bell and Evans Chicken 7, Steak Tips 8   | 11 |
| <b>Corned Beef Reuben</b> Sauerkraut Coleslaw, Swiss Cheese, Russian Dressing,<br>Toasted Marble Rye   | 12 |
| <b>Harvard Club</b> Oven Roasted Turkey, Beefsteak Tomato, Smoked Bacon, Bibb Lettuce,<br>Dijon Aioli, Toasted Whole Grain Bread   | 15 |
| <b>Tuna Melt</b> American Brie Cheese, Tomato, Toasted Asiago Semolina Bread   | 12 |
| <b>Soup and Half Sandwich</b> Choice of one of the above half sandwiches with your choice of:<br>Soup du jour, Lobster Bisque or New England Clam Chowder<br><b>No added protein available for 1/2 Caesar Wrap</b> | 13 |

## *Entrees*

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| <b>Vegetable Buddha Bowl</b> Created By Our Culinary Team Daily  | 15 |
| <b>Pan Seared Scallops*</b> Coconut Jasmine Rice with Pineapple and Green Onion,<br>Sautéed Spinach, Honey Mango Roasted Carrots | 27 |
| <b>Grilled Salmon Filet*</b> on Toasted Brioche with Sautéed Spinach, Roasted Plum Tomatoes<br>Honey Mustard Crème Fraiche       | 25 |
| <b>Lemon Truffle Fried Chicken*</b> Yukon Gold Potato Puree, Asparagus and Mache Salad<br>Cherry Demi Glaze                      | 22 |
| <b>Vegetable Lo Mein</b> Savoy Cabbage, Green Onion, Carrots, Snow Peas, Bean Sprouts<br>Spicy Peanut Coconut Sauce              | 15 |

*The Culinary Team at the Harvard Club offers a seasonal menu which reflects the innovation of contemporary cooking combined with great respect for American culinary traditions. Sourcing local product and utilizing the bounty from the coastal waters are the inspiration for the dishes on the menu.*

**Executive Chef, Burt Jenness**

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