

MENU

HARVARD CLUB OF BOSTON – DOWNTOWN CLUBHOUSE

Soups and Salads

Maine Lobster Bisque Chopped Lobster, Sherry, Cream	8
New England Clam Chowder Yukon Gold Potatoes, Applewood Smoked Bacon, Onion	7
Baby Kale Salad Roasted Beets, Avocado, Pomegranate, Toasted Sunflower Seeds, Balsamic Vinaigrette	11
Grilled Octopus Salad Roasted Tomato, Frisée, Herb Citrus Gribiche	14
Roasted Cauliflower Salad Quinoa, Cranberries, Romaine, Spinach, Frisée, Ginger Turmeric Dressing	12
Caesar Salad* Chopped Romaine, Garlic Croutons, Parmesan Cheese, Caesar Dressing	10

Appetizers

Fried Calamari Mixed Greens, Pepperoncini Tartar and Spicy Orange Ginger Dipping Sauces	13
Wild Mushroom Flatbread Arugula, Goat Cheese and Mozzarella	11
Jumbo Shrimp Cocktail Fresh Lemon, Horseradish and Cocktail Sauce	14
House Made Gnocchi Blue Cheese Crema, Dried Cherries, Crispy Brussels Sprouts Leaves	13

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.

Entrees

New England Lobster Salad Roll* Boston Lettuce, Brioche Roll	23
Prime Burger* Vermont Cheddar, Boston Lettuce, Tomato, Brioche Bun	13
Surf & Turf Burger* Vermont Cheddar, Guacamole, Lobster Salad, Boston Lettuce	22
Black Pepper Pappardelle Mushroom Ragout, Arugula, Fresh Herb Gremolata Pecorino Romano	18
Pan Seared Scallops** Acorn Squash Puree, Wilted Spinach, Citrus Beurre Blanc, Hazelnut Crumble	26
Nori Crusted Salmon Filet** Braised Salsify, Ginger Rice Cake, Spinach	25
Pistachio Coated Bell and Evans Chicken** Parsnip, Potato Mash, Herb Glazed Apples, Cranberry Agrodolce	22
Delmonico Steak Honey Grilled Broccoli Rabe, Lyonnaise Potatoes, Red Wine Demi-Glace	32
Braised Lamb Shank Fregola Grains with Dried Cherries and Root Vegetables, Lamb Jus	27

***Simply Prepared*

These dishes are available simply grilled, baked, or pan roasted to your liking without sauces, and served with Yukon Gold mashed potatoes and chefs choice of seasonal vegetables

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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