

# MENU

HARVARD CLUB OF BOSTON – DOWNTOWN CLUBHOUSE

## Soups and Salads

<b>Maine Lobster Bisque</b> Chopped Lobster, Sherry, Cream	8
<b>New England Clam Chowder</b> Yukon Gold Potatoes, Applewood Smoked Bacon, Onion	7
<b>Summer Berry Salad</b> Fresh Strawberries, Blueberries, Butter Lettuce, Frisée, Fresh Orange Segments, Manchego Cheese Crisp, Champagne Vinaigrette	11
<b>Grilled Octopus Salad</b> Roasted Tomato, Frisée, Herb Citrus Gribiche	14
<b>Heirloom tomato and Burrata Salad</b> Basil Micro Greens, Chilled Tomato Broth Focaccia Crouton and Reduced Balsamic	13
<b>Caesar Salad*</b> Chopped Romaine, Garlic Croutons, Parmesan Cheese, Caesar Dressing	10

## Appetizers

<b>Fried Calamari</b> Mixed Greens, Pepperoncini Tartar and Spicy Orange Ginger Dipping Sauces	13
<b>Wild Mushroom Flatbread</b> Arugula, Goat Cheese and Mozzarella	11
<b>Jumbo Shrimp Cocktail</b> Fresh Lemon, Horseradish and Cocktail Sauce	14

**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

<b>New England Lobster Salad Roll*</b> Boston Lettuce, Brioche Roll	23
<b>Prime Burger*</b> Vermont Cheddar, Boston Lettuce, Tomato, Brioche Bun	13
<b>Surf &amp; Turf Burger*</b> Vermont Cheddar, Guacamole, Lobster Salad, Boston Lettuce	22
<b>Blackened Halibut**</b> Seasonal Vegetable Risotto, Crispy Fennel, Parmesan Fresh Carrot Slaw	36
<b>Pan Seared Scallops**</b> Coconut Jasmine Rice with Pineapple and Green Onion, Sautéed Spinach, Honey Mango Roasted Carrots	27
<b>Grilled Salmon Filet**</b> on Toasted Brioche with Spinach, Roasted Plum Tomatoes Honey Mustard Crème Fraiche	25
<b>Lemon Truffle Fried Chicken</b> Yukon Gold Potato Puree, Asparagus and Mache Salad Cherry Demi-Glace	22
<b>Delmonico Ribeye**</b> House Cut Steak Frites, Sautéed Spinach, Roasted Plum Tomatoes	32
<b>Vegetable Lo Mein</b> Savoy Cabbage, Green Onion, Carrot, Snow Peas and Bean Sprouts Spicy Coconut Peanut Sauce	15

## \*\*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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