

# VERITAS

## SMALL PLATES AND SHARES

<b>ROASTED ASPARAGUS</b> Crispy Prosciutto, Grain Mustard Aioli, Lemon Zest	9
<b>MEXICAN STREET CORN</b> Cotija Cheese, Chipotle Aioli, Lime and Cilantro	8
<b>CRAB SPRING ROLLS (2)</b> Mango Emulsion, Pickled Sweet Peppers, Seaweed Salad	12
<b>MARINATED TOMATOES</b> Creamy Burrata Cheese, Pickled Red Onions, Basil Pistou, Toasted Pine Nuts, Aged Balsamic Vinegar	10

## SOUPS & SALADS

<b>CHEF'S SEASONAL SOUP SELECTION OF THE DAY</b>	8
<b>NEW ENGLAND CLAM CHOWDER</b>	9
<b>HARVARD CLUB MAINE LOBSTER BISQUE</b> Finished with Sherry	10
<b>BABY SPINACH SALAD</b> Fresh Strawberries, Ash Goat Cheese, Toasted Pecans, Mojito Vinaigrette	10
<b>VERITAS FARM SALAD</b> Local Mixed Greens, Heirloom Tomatoes, Cucumber, Radish, Champagne Vinaigrette	9
<b>*HEARTS OF ROMAINE</b> Caesar Dressing, White Anchovies, Grana Padano Parmesan	9
<b>GREEK CHOPPED SALAD</b> Chopped Romaine, Egg, Cucumber, Heirloom Tomatoes, Garbanzo Beans, Feta Cheese, Garden Herbs, Fresh Lemon and Alcolado Olive Oil	12
<b>ENHANCE YOUR SALAD</b>	7
Bell and Evans Chicken Breast	9
Grilled Bay of Fundy Salmon	16
Freshly Shelled Lobster Salad	

\*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.*

Prices 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.

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## ENTREES & SANDWICHES

<b>GRILLED SWORDFISH</b> Toasted Grains, Preserved Meyer Lemons, Baby Zucchini, Sunburst Squash, Beurre Rouge Sauce	32
<b>ROASTED BELL &amp; EVANS CHICKEN BREAST</b> Coconut and Herb Risotto, Heirloom Tomatoes, Asparagus, Chimichurri	24
<b>MARINADED HANGER STEAK</b> Aged Balsamic Marinade, Hand Cut Steak Fries, Shishito Peppers, Roasted Garlic Chimichurri	28
<b>*8oz FILET MIGNON</b> Wild Mushroom Stuffed Tomato, Grilled Asparagus, Glazed Cipollini Onions, Sea Salt & Lemon Zest	38
<b>BAY OF FUNDY SALMON</b> Fregola & Zucchini Risotto, Grilled Green Onions, Charred Nardello Peppers, Avocado Crema	26
<b>SEARED SCALLOPS</b> English Pea Gnocchi, Sunchoke Puree, Wild Mushrooms, Fennel Pollen, Crispy Lotus Root	32
<b>SLOW ROASTED RACK OF LAMB</b> Mint Raita, Chickpea Falafel, Roasted Cauliflower, Harissa	35
<b>GRILLED ZUCCHINI</b> Toasted Grains, Charred Broccolini, English Pea Puree, Sumac Vinaigrette	21
<b>*PRIME BURGER</b> Vermont Cheddar, Lettuce, Tomato, Brioche Bun	13
<b>*VERITAS BURGER</b> Seared Foie Gras, Smoked Grafton Cheddar, Caramelized Onion Aioli	23
<b>NEW ENGLAND LOBSTER ROLL</b> Freshly Shucked Lobster, Boston Lettuce, Buttered Brioche Bun	23

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.