

VERITAS

SMALL PLATES AND SHARES

WARM BURATTA CHEESE	11
Local Greens, North Country Bacon, Overnight Tomatoes, Olives and Grilled Bread	
CURED PORK BELLY	12
Salted Almond Puree, Apple Butter, Ginger Bread Crumbs, Pickled Peppers, Dried Pomegranate Seeds	
ROASTED BEETS	10
Roasted Root Vegetables, Balsamic Beet Puree, Ash Goat Cheese, Marcona Almonds	
OLIVE OIL POACHED SHRIMP	14
Black Olive Aioli, Arugula Pesto, Aleppo Pepper	
VERITAS BOARD	12
Pickled Vegetables, Roasted Garlic Hummus, House Made Crackers	

SOUPS & SALADS

CHEF'S SEASONAL SOUP SELECTION OF THE DAY	8
NEW ENGLAND CLAM CHOWDER	9
HARVARD CLUB MAINE LOBSTER BISQUE	10
Finished with Sherry	
VERITAS FARM SALAD	9
Local Mixed Greens, Heirloom Tomatoes, Cucumber, Radish, Champagne Vinaigrette	
*HEARTS OF ROMAINE	9
Caesar Dressing, White Anchovies, Grana Padano Parmesan	
SOUTHWEST COBB SALAD	12
Sliced Egg, Avocado, Red Onion, Bacon, Cheddar, Black Bean and Corn Salsa, Chipotle Ranch Dressing	
ENHANCE YOUR SALAD	7
Bell and Evans Chicken Breast	9
Grilled Salmon	16
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

EASTERN HALIBUT	32
White Bean and Grilled Corn Succotash, Roasted Pepper Romesco, Citrus Gremolata	
ROASTED BELL & EVANS CHICKEN BREAST	24
Parsnip Puree, Butternut Squash Hash, Red Wine Pan Jus	
LOBSTER CANNELLONI	29
Saffron Cream Corn, Fontina Cheese, Wild Mushrooms	
*CENTER CUT TENDERLOIN	38
8oz Filet Mignon, Whipped Bone Marrow, Black Garlic, Delicata Squash, Smoked Tomato Polenta	
BAY OF FUNDY SALMON	26
Beet Risotto, Maple Roasted Vegetables, Fresh Arugula	
SEAFOOD RISOTTO	34
PEI Mussels, Clams, Lobster and Shrimp, Saffron Risotto, English Peas, White Wine Tomato Broth	
EGGPLANT ROLLATINI	23
Farm Fresh Ricotta Cheese, Baby Spinach, Pomodoro Sauce	
LAMB SHANK	31
Braised Tuscan Kale, Silky Carrots, Romanesco, Maple bourbon Onions	
*PRIME BURGER	13
Vermont Cheddar, Lettuce, Tomato, Brioche Bun	
*VERITAS BURGER	23
Seared Foie Gras, Smoked Grafton Cheddar, Caramelized Onion Aioli	
NEW ENGLAND LOBSTER ROLL	23
Freshly Shucked Lobster, Boston Lettuce, Buttered Brioche Bun	

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.