

# VERITAS

## GLUTEN FREE DINNER MENU

### SMALL PLATES

<b>ROASTED ASPARAGUS</b>	9
Crispy Prosciutto, Grain Mustard Aioli, Lemon Zest	
<b>MEXICAN STREET CORN</b>	8
Cotija Cheese, Chipotle Aioli, Lime and Cilantro	
<b>MARINATED TOMATOES</b>	10
Creamy Burrata Cheese, Pickled Red Onions, Basil Pistou, Toasted Pine Nuts, Aged Balsamic Vinegar	

### SALADS

<b>BABY SPINACH SALAD</b>	10
Fresh Strawberries, Ash Goat Cheese, Toasted Pecans, Mojito Vinaigrette	
<b>VERITAS FARM SALAD</b>	9
Local mixed Greens, Heirloom Tomatoes, Cucumber, Radish, Champagne Vinaigrette	
<b>*HEART OF ROMAINE</b>	9
Caesar Dressing, White Anchovies, Grana Padano Parmesan	
<b>GREEK CHOPPED SALAD</b>	12
Crisp Romaine & Kale, Heirloom Tomatoes, Cucumber, Garbanzo Beans, Feta Cheese, Olives, Fresh Lemon, Alcolado Olive Oil,	
<b>ENHANCE YOUR SALAD</b>	7
Bell and Evans Chicken Breast	
Grilled Bay of Fundy Salmon	
Freshly Shelled Lobster Salad	
	9
	16

### ENTREES AND SANDWICHES

<b>GRILLED ATLANTIC SWORDFISH</b>	34
Preserved Meyer Lemons, Baby Zucchini, Sunburst Squash, Beurre Rouge Sauce	
<b>MARINADED HANGER STEAK</b>	28
Aged Balsamic Marinade, Hand Cut Steak Fries, Shishito Peppers, Roasted Garlic Chimichurri	
<b>*8oz FILET MIGNON</b>	38
Roasted Potatoes, Grilled Asparagus, Glazed Cipollini Onions, Sea Salt & Lemon Zest	
<b>ROASTED BELL &amp; EVANS CHICKEN BREAST</b>	25
Coconut and Herb Risotto, Heirloom Tomatoes, Asparagus, Herbed Chimichurri	
<b>BAY OF FUNDY SALMON</b>	27
Grilled Green Onions, Charred Nardello Peppers, Avocado Crema	
<b>SLOW ROASTED RACK OF LAMB</b>	35
Mint Raita, Chickpea Falafel, Roasted Cauliflower, Harissa	
<b>*PRIME BURGER</b>	13
Vermont Cheddar Cheese, Lettuce, Tomato, Gluten Free Bun	
<b>*VERITAS BURGER</b>	23
Prime Burger, Seared Foie Gras, Smoked Grafton Cheddar, Caramelized Onion Aioli, Gluten Free Bun	
<b>NEW ENGLAND LOBSTER ROLL</b>	23
Freshly Shucked Lobster, Boston Lettuce, Gluten Free Bread	

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.*

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