VERITAS

SOUPS AND STARTERS

CHEF'S SEASONAL SOUP SELECTION 8

HARVARD CLUB MAINE LOBSTER BISQUE Finished with Sherry 10

NEW ENGLAND CLAM CHOWDER 9

MEXICAN STREET CORN 8
Cotija Cheese, Chipotle Aioli, Lime and Cilantro

MARINATED TOMATOES 10
Creamy Burrata Cheese, Pickled Red Onions,
Basil Pistou, Toasted Pine Nuts, Aged Balsamic Vinegar

ROASTED ASPARAGUS 9
Crispy Prosciutto, Grain Mustard Aioli, Lemon Zest

SALADS

GREEK CHOPPED SALAD 12
Crisp Romaine & Kale, Heirloom Tomatoes,
Cucumber, Garbanzo Beans, Feta Cheese, Olives,
Fresh Lemon, Alcolado Olive Oil, Naan Chips

BABY SPINACH SALAD 10
Fresh Strawberries, Ash Goat Cheese,
Toasted Pecans, Mojito Vinaigrette

VERITAS FARM SALAD 9
Local Mixed Greens, Radish, Heirloom Tomatoes,
Cucumbers, Champagne Vinaigrette

HEARTS OF ROMAINE 9
Caesar Dressing, White Anchovies,
Grana Padano Parmesan

ENHANCE YOUR SALAD
Bell and Evans Chicken Breast 7
Grilled Bay of Fundy Salmon 9
Fresh Shelled Lobster Salad 16

*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.

VERITAS

SANDWICHES AND BOWLS

***PRIME BURGER** 13
Vermont Cheddar, Lettuce, Tomato, Brioche Bun
Add Foie Gras 10

NEW ENGLAND LOBSTER ROLL 23
Freshly Shucked Lobster, Boston Lettuce,
Buttered Brioche Bun

GRILLED CHICKEN CAESAR WRAP 12
Honey Wheat Wrap, Crisp Romaine,
Grana Padano, Garlic Croutons, Caesar Dressing

ASIAN SALMON AND SPINACH BOWL 19
Chickpeas, Cucumber, Pickled Carrot, Avocado,
Garden Radish, Boiled Egg, Toasted Sesame,
Miso Vinaigrette

GRILLED SHRIMP AND BABY KALE BOWL 18
Toasted Grains, Fresh Herbs, Orange Supremes,
Cherry Tomatoes, Corn Nuts, Bell Pepper,
Lemon Peppercorn Dressing

VERITAS TUNA MELT 12
Bread and Butter Pickles, Smoked Grafton Cheddar,
Toasted Sour Dough Bread

CLASSIC GRILLED REUBEN SANDWICH 14
Corned Beef, Sauerkraut, Swiss Cheese,
Thousand Island Dressing, Rye Bread

THE HARVARD CLUB 13
Oven Roasted Turkey, Beefsteak Tomatoes, Apple-
Wood Smoked Bacon, Bibb Lettuce,
Dijon Aioli, Toasted Whole Grain Bread

SOUP AND SANDWICH 12
Choice of Half Sandwich and Cup of Soup,
Choose From One of The Following:
Veritas Tuna Melt, Reuben or The Harvard Club

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.

Dean Moore – **Executive Chef**

Adam Burnham – **Chef de Cuisine**