

VERITAS

SMALL PLATES AND SHARES

WARM BURATTA CHEESE	11
Local Greens, North Country Bacon, Overnight Tomatoes, Olives and Grilled Bread	
LOBSTER ARANCINI (3)	12
Saffron Risotto, Green Goddess, Lobster Nage	
OLIVE OIL POACHED SHRIMP (4)	10
Black Olive Aioli, Arugula Pesto, Aleppo Pepper	
VERITAS BOARD	14
New England Cheeses, Bread and Butter Pickles, Cured Olives, Fruit Preserve, Grilled Bread	

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	
BABY KALE SALAD	10
Dried Cranberries, Candied Walnuts, Vermont Goat Cheese, Maple Emulsion	
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	
Bell and Evans Chicken Breast	7
Grilled Bay of Fundy Salmon	9
Freshly 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

ENTREES & SANDWICHES

PROSCIUTTO WRAPPED MONKFISH	29
Braised Lentils, Pine Nut and Piquillo Pepper Relish, Chive Beurre Blanc	
ROASTED BELL & EVANS CHICKEN BREAST	24
Braised Chicken Thigh Croquette, Smoked Carrot Puree, Charred Broccolini, Sauce Charcutière	
TAGLIATELLE BOLOGNESE	24
House Made Meat Sauce, Fresh Mozzarella Cheese, Crispy Basil	
*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	
EGGPLANT ROLLATINI	23
Farm Fresh Ricotta Cheese, Baby Spinach, Pomodoro Sauce	
BRAISED BEEF SHORT RIBS	31
Roasted Garlic Mashed Potatoes, Swiss Chard, Pickled Red Onions, Baby Root Vegetables	
DOUBLE CUT PORK CHOP	28
Warm Brussels Sprout & Bacon Slaw, Dried Cranberries Silky Butternut Squash, Grain Mustard and Maple Glaze	
*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.