

# MENU

## HARVARD CLUB OF BOSTON – DOWNTOWN CLUBHOUSE

### Starters

<b>Cape Cod Little Neck Clams</b>	Chorizo, Lemongrass Broth, Garlic, Fresh Herbs, Grilled Baguette	13
<b>Chef's Daily Soup</b>		7 / 8
<b>Maine Lobster Bisque</b>	Chopped Lobster	8 / 9
<b>Crispy Point Judith Calamari</b>	Sweet Chili Glaze, Piquillo Peppers	13
<b>New England Clam Chowder</b>	Yukon Gold Potatoes, Applewood Smoked Bacon, Onions, Clams	7 / 8

### Salads

<b>Roasted Red and Yellow Beet Salad</b>	Baby Arugula, Great Hill Blue Cheese, Pistachios Truffle dressing	12
<b>Local Acorn Squash Salad</b>	Bitter Greens, Dried Cranberry, Avocado, Maple Vinaigrette	13
<b>Greek Salad</b>	Tomato, Cucumber, Onion, Olives, Feta, Soft Herbs, Citronette	10
<b>Caesar Salad*</b>	Chopped Romaine Lettuce, Garlic Croutons, Parmesan Cheese, Caesar Dressing	9

### Club Favorites

<b>Prime Burger*</b>	Vermont Cheddar, Lettuce, Tomato, Brioche Bun	13
<b>New England Lobster Roll*</b>	Boston Lettuce, Brioche Roll	23
<b>Surf &amp; Turf Burger*</b>	Vermont Cheddar, Guacamole, Lobster Salad, lettuce, Tomato, Brioche Bun	20

*Club Favorites served with a choice of mesclun salad, fruit, french fries , or chips*

**Before placing your order, please inform your server if anyone in your party has a food allergy.**

**\*May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, fish, shellfish and eggs may increase your risk for a foodborne illness.**

Price 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.

## Entrees

<b>New England Seafood Stew</b> Scallops, Shrimp, Salmon, Little Neck Clams, Fennel Tomato Basil Broth	30
<b>Roasted Butternut Squash Fettucine</b> House Made Pasta, Pecorino Romano Cheese, Brown Butter Sage Sauce	18
<b>Pistachio and Pecan Crusted Arctic Char*</b> Farro and Red Quinoa, Brussel Sprouts, Preserved Lemon Beurre Blanc	25
<b>Grilled 7oz Filet Mignon*</b> Smashed Parsnips, Swiss Chard, Crispy Potatoes, Coffee Demi-Glaze	32
<b>Roasted Bell and Evans Chicken Roulade</b> Sautéed Spinach, Mushrooms, Roasted Roots, Yukon Golden Potatoes, Chicken Jus	21

## Simply Prepared

the following items are simply grilled, baked, or pan roasted to your liking without sauces, and served with Yukon Gold mashed potatoes potatoes and chef's choice of seasonal vegetable

<b>Grilled Bell &amp; Evans Chicken Breast</b>	21
<b>Grilled Arctic Char*</b>	25
<b>Grilled Filet of Beef *</b>	32
<b>Pan Seared Scallops*</b>	30

*The Culinary Team at the Harvard Club offers a seasonal menu which reflects the innovation of contemporary cooking combined with great respect for American culinary traditions. Sourcing local product and utilizing the bounty from the coastal waters are the inspiration for the dishes on the menu.*

**Executive Chef, Burt Jenness**

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