

GLUTEN FREE DINNER MENU

HARVARD CLUB OF BOSTON – DOWNTOWN CLUBHOUSE

Starters & Salads

Cape Cod Little Neck Clams	Chorizo, Lemongrass Broth, Garlic, Fresh Herbs, Grilled Baguette	13
Greek Salad	Tomato, Cucumber, Onion, Olives, Feta, Soft Herbs, Citronette	10
Caesar Salad*	Chopped Romaine Lettuce, Parmesan Cheese, Caesar Dressing	9
Roasted Red and Yellow Beet Salad	Baby Arugula, Great Hill Blue Cheese, Pistachios	12

Club Favorites

served with a choice of mesclun salad, fruit, chef's seasonal vegetable, or chips

New England Lobster Roll*	Boston Lettuce, Gluten Free Bun	23
Prime Burger*	Vermont Cheddar, Lettuce, Tomato, Gluten Free Bun	13
Surf & Turf Burger*	Vermont Cheddar, Guacamole, Lobster Salad, Lettuce, Tomato, Gluten Free Bun	20



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

Grilled 7oz Filet of Beef* Smashed Parsnips, Swiss Chard, Crispy Potatoes, Coffee Demi-Glace	32
New England Seafood Stew Seared Scallops, Little Neck Clams, Fennel, Baby vegetables Tomato Basil Broth	30
Roasted Bell And Evans Chicken Roulade Sautéed Spinach, Mushrooms, Roasted Roots, Yukon Golden Potatoes, Chicken Jus	21
Vegetable Buddha Bowl Created By Our Culinary Team Daily	15
Chef's Feature Created by our Culinary Team (please check with your server)	AQ

Simply Prepared

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

Grilled Bell and Evans Chicken Breast	21
Grilled Arctic Char*	25
Grilled Filet of Beef *	32
Pan Seared Scallops *	30

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