



SMALL PLATES AND SHARES

- CRAB & ATLANTIC COD CAKES 2 ea 12
Malt Vinegar Aioli, Fresh Arugula, Lemon Dressing
ROASTED BRUSSELS SPROUT 8
Grilled Chorizo, Parmesan Aioli, Pickled Mustard Seeds
CRISPY CAULIFLOWER TACOS 10
Peanut and Cornmeal Crusted Cauliflower, Red Cabbage Slaw, Red Pepper Yum Yum Sauce

SOUPS, SALADS AND SANDWICHES

- CHEF'S SEASONAL SOUP OF THE DAY 8
NEW ENGLAND CLAM CHOWDER 9
HARVARD CLUB MAINE LOBSTER BISQUE 10
Finished with Sherry
BABY SPINACH SALAD 10
Candied Walnuts, Vermont Goat Cheese, Dried Cranberries, Bacon Vinaigrette
COBB SALAD 12
Boston lettuce, Heirloom Tomatoes, Avocado, Jasper Hill Blue Cheese, Egg, Smoked Bacon
VERITAS FARM SALAD 9
Local Mixed Greens, Heirloom Tomatoes, Cucumber, Radish, Champagne Vinaigrette
HEARTS OF ROMAINE 9
Caesar Dressing, White Anchovies, Grana Padano
ENHANCE YOUR SALAD
Bell and Evans Chicken Breast 7
Grilled Bay of Fundy Salmon 9
Fresh Shelled Lobster Salad 16
\*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

\*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.

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