

# DINNER MENU

HARVARD CLUB OF BOSTON – DOWNTOWN CLUBHOUSE

## Soups and Salads

<b>Maine Lobster Bisque</b> Chopped Lobster, Sherry, Cream	10
<b>New England Clam Chowder</b> Yukon Gold Potatoes, Applewood Smoked Bacon, Onion	9
<b>Regatta Salad</b> Baby Spinach & Kale, Homemade Apple Chips, Shaved Radish, Crispy Brussel Sprout Leaves, Radicchio, Toasted Pepitas, Cranberry Vinaigrette <b>GF</b>	11
<b>Grilled Octopus Salad</b> Roasted Tomato, Frisée, Herb Citrus Gribiche <b>GF</b>	14
<b>Apricot and Pear Salad</b> Mixed Greens, Dried Apricots, Pears, Honey Roasted Almonds, Whipped Goat Cheese with Pink Peppercorns, Corn Bread Croutons, Pear Vinaigrette	11
<b>Caesar Salad*</b> Chopped Romaine, Garlic Croutons, Parmesan Cheese, Caesar Dressing	10

## Appetizers

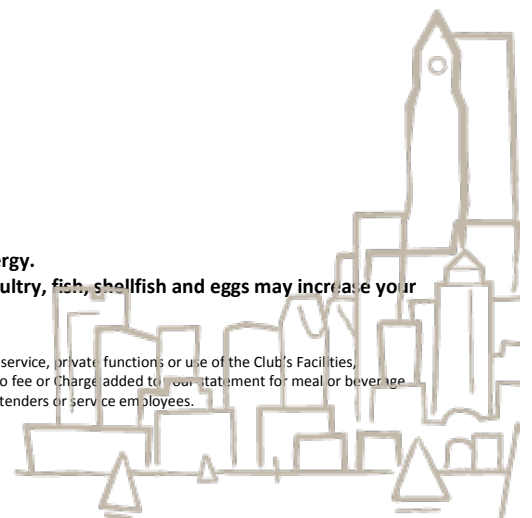
<b>Fried Calamari</b> Pepperoncini Tartar and Spicy Orange Ginger Dipping Sauces	13
<b>Flatbread</b> Pistachio Pesto, Roasted Tomato and Artichoke, Goat Cheese and Mozzarella	11
<b>Jumbo Shrimp Cocktail</b> Fresh Lemon, Horseradish and Cocktail Sauce <b>GF</b>	14

### *GF-Gluten Free*

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>Tomato Polenta</b> Hickory Smoked Black Pepper, Blackened Baby Bok Choy, Broccoli Vegetable Medley in Sesame & Chili Oil <b>GF</b>	15
<b>New England Lobster Roll</b> Boston Lettuce, Brioche Roll	23
<b>Surf &amp; Turf Burger*</b> Vermont Cheddar, Guacamole, Lobster Salad, Boston Lettuce, Tomato	22
<b>Roasted Chicken Breast**</b> Local Farm Butternut Squash, Heirloom Carrots, Sautéed Spinach, Golden Raisins and Chicken Demi <b>GF</b>	23
<b>Crimson Duck**</b> Seared Duck Breast and Crispy Confit Duck Leg, Roasted Turnips Wilted Greens, Turnip Puree and Citrus Reduction <b>GF</b>	29
<b>Pan Seared Scallops**</b> Butternut Squash & Parsnip Puree, Roasted Tomato, Sautéed Fennel and Spinach, Potato Roti, Aji-Mirin Sauce <b>GF</b>	27
<b>Seared Sea Bass **</b> Red Beet Puree, Caramelized Fennel, Roasted Fingerling Potatoes, Heirloom Carrots, Port Wine Reduction <b>GF</b>	29
<b>New York Strip**</b> Skillet Marbled Potatoes, Caramelized Onions & Bruléed Blue Cheese, Farm Fresh Carrots, Charred Brussel Sprouts, Roasted Mushrooms <b>GF</b>	34
<b>Dijon Crusted Rack of Lamb*</b> Crispy Red Bliss Potatoes, Sautéed Kale, Feta Cheese, Greek Yogurt & Cilantro <b>GF</b>	31

## **\*\*Simply Prepared**

These dishes are available simply grilled, baked, or pan roasted to your liking without sauces, served with chef's choice of potatoes and seasonal vegetables.

*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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