

LUNCH MENU

HARVARD CLUB OF BOSTON – DOWNTOWN CLUBHOUSE

Starters

New England Clam Chowder Yukon Gold Potatoes, Applewood Smoked Bacon, Onions	9
Maine Lobster Bisque Chopped Lobster, Sherry, Cream	10
Fried Calamari Mixed Greens, Pepperoncini Tartar, Spicy Orange Ginger Sauces	13
Jumbo Shrimp Cocktail House Made Cocktail Sauce, Fresh Lemon GF	14

Salads

Regatta Salad Baby Spinach & Kale, Homemade Apple Chips, Shaved Radish, Crispy Brussel Sprout Leaves, Radicchio, Toasted Pepitas, Cranberry Vinaigrette GF	11
Caesar Salad* Chopped Romaine, Garlic Croutons, Parmesan Cheese, Caesar Dressing	10
Greek Salad Tomato, Cucumber, Onion, Olives, Feta, Soft Herbs, Citronette GF	10
Grilled Octopus Salad Roasted Tomatoes, Frisée, Capers, Herb Citrus Gribiche GF	14
Southwestern Cobb Salad Chopped Egg, Avocado, Red Onion, Bacon, Cheddar, Black Bean & Corn Salsa, Chipotle Ranch GF	12
Apricot and Pear Salad Mixed Greens, Dried Apricots, Pears, Honey Roasted Almonds, Whipped Goat Cheese with Pink Peppercorns, Corn Bread Croutons, Pear Vinaigrette	11

Salad Enhancements:

Bell and Evans Chicken 7, Salmon 8, Steak Tips 8, Grilled Shrimp 9, Octopus 12, Lobster Salad 16

Club Favorites

Prime Burger Vermont Cheddar, Boston Lettuce, Tomato, Brioche Bun	13
Surf and Turf Burger* Vermont Cheddar, Guacamole, Lobster Salad, Brioche Bun	22
New England Lobster Roll Boston Lettuce, Brioche Roll	23

~GF-Gluten Free

~Gluten Free Bread Available upon Request

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.

Sandwiches

Smoked Salmon Sandwich Smoked Salmon, Boursin Cheese & Beet Confit, Homemade Focaccia Bread	14
Caesar Wrap Romaine, Garlic Croutons, Parmesan, Caesar Dressing, Tomato Wrap <i>Wrap Enhancements: Bell and Evans Chicken 7, Steak Tips 8</i>	11
Corned Beef Reuben Sauerkraut Coleslaw, Swiss Cheese, Russian Dressing, Toasted Marble Rye	12
Harvard Club Oven Roasted Turkey, Beefsteak Tomato, Smoked Bacon, Bibb Lettuce, Dijon Aioli, Toasted Whole Grain Bread	15
Tuna Melt American Brie Cheese, Tomato, Toasted Asiago Semolina Bread	12
Soup and Half Sandwich Choice of one of the above half sandwiches with your choice of: Soup du Jour, Lobster Bisque or New England Clam Chowder	13

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Entrees

Vegetable Buddha Bowl Created By Our Culinary Team Daily GF	15
Tomato Polenta Hickory Smoked Black Pepper, Blackened Baby Bok Choy, Broccolini Vegetable Medley in Sesame & Chili Oil GF	15
Roasted Chicken Breast** Local Farm Butternut Squash, Heirloom Carrots, Sautéed Spinach and Golden Raisins GF	23
Pan Seared Scallops* Butternut Squash & Parsnip Puree, Roasted Tomato, Sautéed Fennel, Spinach, Potato Roti, Aji-Mirin Sauce GF	27
Seared Sea Bass** Red Beet Puree, Braised Leeks, Roasted Fingerling Potatoes GF	29

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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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