

# VERITAS

## SOUPS & STARTERS

**MARINATED BABY BEETS** V 11  
Bucheron Goat Cheese, Truffle Honey Crema,  
Toasted Walnut Pesto

**PANZANELLA SALAD** 12  
Heirloom Tomatoes, Garlic Crotons,  
Buffalo Mozzarella, Pearl Red Onions, EVOO,  
Aged Balsamic

**FRIED OYSTER ROCKEFELLER** 13  
Creamed Spinach, Bacon Lardons, Pernod

**HARVARD CLUB LOBSTER BISQUE** 10  
Finished with Sherry

**NEW ENGLAND CLAM CHOWDER** 9

**VERITAS FARM SALAD** V GF 8  
Watermelon Radish, Heirloom Tomatoes,  
Cucumbers, Champagne Vinaigrette

**\*CAESAR SALAD** 8  
Classic Caesar Dressing, Herbed Croutons,  
White Anchovies

**ENHANCE YOUR SALAD:**  
Bell and Evans Chicken Breast 7  
Grilled Bay of Fundy Salmon 9  
Fresh Shelled Lobster Salad 16

## ENTREES

**PASTA BOLOGNESE** 27  
Fresh Cavatelli pasta, Three-meat sauce,  
Melted Mozzarella, Crispy Basil

**BAY OF FUNDY SALMON** 28  
Roasted Butternut Squash Risotto, Crispy Parsnips,  
Garlic Spinach, Lemon Butter Sauce

**\*8OZ CENTER CUT FILET** GF 39  
Garlic Mashed Potatoes, Roasted Wild Mushrooms,  
Grilled Broccolini, Red Wine Demi

**PAN SEARED SCALLOPS** GF 33  
George Bank Scallops, Ginger Carrot Puree, Shredded  
Brussels Sprout Salad, Dried Cranberries, Warm Bacon  
Vinaigrette

**BELL & EVANS CHICKEN BREAST** GF 26  
Grilled Andouille Sausage, Stone Ground Grits, Brussels  
Sprouts, Roasted Tomato Demi

**INDIAN PANEER** V 21  
Indian Style Cheese, Spice Curry, Grilled Naan,  
Basmati Rice

**NATIVE LOBSTER ROLL** 25  
Buttered Brioche, Freshly Shucked Lobster

**\*PRIME BURGER** 15  
Vermont Cheddar Cheese, Grilled 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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## DESSERT

**MEXICAN CHOCOLATE POT DE CREME** 8

Whipped Chantilly, Shaved Dark Chocolate, Cassia Bark

**APPLE CIDER DOUGHNUTS** 8

Espresso Caramel Sauce, Macerated Apples,  
Cinnamon Whipped Cream

**FRESH BAKED COOKIES (4)** 8

**HONEY ALMOND MACAROONS (4)** GF 8

Harvard Club Favorite For Over 50 Years

**SELECTION OF GELATOS** 6

Chocolate

Vanilla

Salted Caramel Chunk

The culinary team at the Harvard Club of Boston offers a seasonal menu that reflects the innovation of contemporary cooking, combined with great respect for culinary traditions, sourcing local product and utilizing the bounty from coastal waters are the inspiration for the dishes on the menu.

**Dean Moore — Executive Chef**

**Adam Burnham — Chef de Cuisine**