

VERITAS



TAKEOUT

Order Wednesday – Saturday, 5:00 pm to 8:30 pm
Call 617-450-4418 or use our mobile app to order

SOUPS & STARTERS

ROASTED BEET TARTARE	V	12
Ash Goat Cheese, Baby Mache Greens, Truffle Vinaigrette		
FRENCH ONION SOUP		12
Aged Swiss Cheese, Garlic Croutons, Grana Padano		
HARVARD CLUB LOBSTER BISQUE		10
Finished with Sherry		
NEW ENGLAND CLAM CHOWDER		9
BABY SPINACH SALAD	GF	10
Candied Walnuts, Dried Cranberries, VT Goat Cheese, Apple & Balsamic Vinaigrette		
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		
BRAISED BEEF SHORT RIB	GF	32
Roasted Garlic Potato Puree, Delicate Squash, Caramelized Cipollini Onions, Red Wine Demi-Glace		
BUTTER POACHED LOBSTER		36
Squid Ink Pasta, Fresh Garlic, Shaved Grana Padano, White Wine Butter Sauce		
LONG ISLAND DUCK	GF	34
Pan Seared Duck, Chipotle Sweet Potato Mash, Braised Tuscan Kale, Port Wine Gastrique		
VEGETABLE CURRY	V	23
Indian Style Curry, Grilled Cauliflower, Eggplant, English Peas, Basmati Rice, Warm Naan Bread		
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 (2) 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