

VERITAS

SOUPS & STARTERS

TUNA WONTONS Asian Napa Slaw, Pickled Shallots, Fresh Avocado Salad, Miso Dressing		
FRENCH ONION SOUP Aged Swiss Cheese, Garlic Croutons, Grana Padano		
HARVARD CLUB LOBSTER BISQUE Finished with Sherry		
NEW ENGLAND CLAM CHOWDER		
FRESH ARUGULA SALAD Sun-Dried Strawberries, Spiced Pistachios, Shaved Manchego Cheese, Lemon Vinaigrette	GF	10
VERITAS FARM SALAD Watermelon Radish, Heirloom Tomatoes, Cucumbers, Champagne Vinaigrette	V GF	8
*CAESAR SALAD Classic Caesar Dressing, Herbed Croutons, White Anchovies		8
ENHANCE YOUR SALAD: Bell and Evans Chicken Breast		7
Grilled Bay of Fundy Salmon		9
Fresh Shelled Lobster Salad		16

ENTREES

CENTER CUT FILET MIGNON Whipped Yukon Gold Potatoes, Wild Mushrooms, Grilled Asparagus, Port Wine Sauce	GF	42
BAY OF FUNDY SALMON Herbed Pesto Risotto, English Peas, Toasted Almond Romesco, Fresh Horseradish Crust		28
DOUBLE CUT BERKSHIRE PORK CHOP Citrus Brined, Braised White Beans & Piquillo Peppers, Grilled Asparagus, Grain Mustard Demi-Glace	GF	28
GEORGES BANK SCALLOPS Stone Ground Polenta, Fava Bean Succotash, Smoked Paprika & Tomato Puree	GF	32
BELL & EVANS CHICKEN BREAST Honey Aleppo Rub, Toasted Grains, Garlic Spinach, Roasted Tomato Demi-Glace	GF	24
VEGETABLE CURRY Indian Style Curry, Grilled Cauliflower, Eggplant, English Peas, Basmati Rice, Warm Naan Bread	V	23
NATIVE LOBSTER ROLL Buttered Brioche, Freshly Shucked Lobster		25
*PRIME BURGER Vermont Cheddar Cheese, Grilled Brioche Bun		15

*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.

VERITAS

DESSERT

LEMON TART 8

Short Bread Crust, Marshmallow Crème,
Fresh Raspberries

STICKY TOFFEE PUDDING 8

Caramel Toffee Sauce, Port Soaked Dates,
Vanilla Gelato

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

FAMILY STYLE TAKEOUT *available via Veritas Takeout*
Thaw, heat & serve

NEW ENGLAND CLAM CHOWDER 40/quart

LOBSTER BISQUE Finished with Sherry 45/quart

BAKED LASAGNA Serves 2 20

BONELESS BRAISED SHORT RIBS OF BEEF 27

Red Wine Demi-Glace, Serves 2

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