

DINNER MENU

LOBSTER SPECIALS

HCB LOBSTER BISQUE / 14.00

Finished with Sherry

LOBSTER & CORN FRITTERS/ 12.00

Served with Lemon and Herb Remoulade

NEW ENGLAND STEAMED LOBSTER / 45.00

1.5 Pound Steamed Lobster served with Red Bliss Potatoes, Corn on the Cob and Herbed Drawn Butter

MAINE STYLE LOBSTER ROLL / 33.00

Buttered Brioche Bun topped with Freshly Shucked Chilled Lobster, Tossed in Lemon Aioli, served with Old Bay French Fries

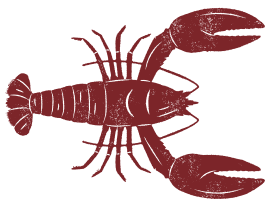
CONNECTICUT STYLE LOBSTER ROLL / 33.00

Buttered Brioche Bun topped with Freshly Shucked Warmed Lobster, Tossed in Butter, served with Old Bay French Fries

Where was the first lobster roll served?

A Milford, Connecticut restaurant named Perry's served the first documented lobster roll in 1929. This sandwich was served with warm lobster meat on sliced white bread. It was not until the 1950's that chilled lobster salad on a roll became popular.

We couldn't decide on our favorite so we have offered you two options.



APPETIZERS

NEW ENGLAND CLAM CHOWDER/ 10.00

FARM SALAD / 8.00

Watermelon Radish, Heirloom Tomatoes, Cucumbers, Champagne Vinaigrette

***CAESAR SALAD / 8.00**

Classic Caesar Dressing, Herbed Croutons, White Anchovies

ENHANCE YOUR SALAD:

BELL AND EVANS CHICKEN BREAST / 7.00

GRILLED BAY OF FUNDY SALMON / 9.00

FRESH SHUCKED LOBSTER SALAD / 23.00

ENTREES

BELL & EVANS CHICKEN / 24.00 GF

Pan Seared Chicken Breast, Garlic Broccolini, Whipped Potatoes with a Grain Mustard Demi-Glace

NEW YORK SIRLOIN / 45.00 GF

12 oz. Steak topped with an Herbed Compound Butter, with Grilled Asparagus, Rosemary Steak Fries and House Made Steak Sauce

NATIVE SWORDFISH / 31.00

8 oz. Swordfish Steak, Whipped Potatoes, Grilled Asparagus, Piquillo Pepper Relish, Lemon Beurre Blanc Sauce

***PRIME BURGER / 15.00**

Topped with Vermont Cheddar Cheese on a Grilled Brioche Bun

VEGETARIAN/VEGAN UPON REQUEST

DINNER MENU

DESSERTS

CHOCOLATE CAKE / 8.00

Chocolate Ganache Center, Raspberry Coulis and Salted Caramel Gelato

COCONUT PANNA COTTA / 8.00

Fresh Berries, Banana Passion Fruit Broth and Macadamia Nut Coconut Crumble

CHOCOLATE CHIP COOKIES / 8.00

Two Fresh Baked Cookies

HONEY ALMOND MACAROONS / 8.00

Four HCB favorites for over 50 years

GELATO & SORBETS / 6.00

*Gelato: Chocolate, Vanilla, Salted Caramel
Chunk
Sorbet: Lemon, Mango*

SPECIALTY DRINKS

**WAR OF THE ROSES WINNER
PLANETA ROSE / 12.00**

The winner of our June Rose wine event voted on by the members

BOURBON WATERMELON SMASH / 11.00

Jim Beam Bourbon, Fresh Pressed Watermelon Juice, Club Soda and Topped with Mint

LIMONCELLO SPRITZ / 11.00

Limoncello, Prosecco with Soda Water

BLACKBERRY LEMONADE / 11.00

Patron Silver Tequila, Fresh Blackberry and House Made Lemonade

BLUEBERRY GINGER COOLER / 8.00

Non-Alcoholic - Lemon-Lime Sparkling Water, Blueberries and Fresh Ginger

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

**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.