

VERITAS

SOUP & STARTERS

BALCHAN'S LENTIL SOUP / 7.00 V

Roasted Mushrooms and Fresh Herbs

HCB LOBSTER BISQUE / 14.00

Finished with Sherry

NEW ENGLAND CLAM CHOWDER / 10.00

BABY ARUGULA SALAD / 10.00 GF

*Crisp Apples, Maple Pecans, Sliced Sweet Peppers,
Bayley Hazen Blue Cheese, Cider Balsamic Dressing*

FARM SALAD / 8.00 V GF

*Mixed Greens, Watermelon Radish, Heirloom
Tomatoes, Cucumbers, Champagne Vinaigrette*

CAESAR SALAD / 8.00

*Romaine lettuce, 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

BUDDHA BOWLS

THAI CHICKEN BOWL / 16.00

*Grilled Chicken, Peanut Sauce, Toasted Peanuts, Fresh
Arugula, Purple Cabbage, Shaved Carrots, Bean
Sprouts, Farro Grains, Sesame Dressing*

SOUTHWEST SALMON BOWL / 18.00 GF

*Blackened Salmon, Mixed Greens, Avocado, Cucumber,
Black Bean & Corn Salsa, Quinoa, Heirloom Tomatoes,
Crispy Chickpeas, Chipotle Ranch Dressing*

**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

SANDWICHES

GRILLED FRENCH DIP / 14.00

Slow Roasted Beef, Caramelized Onions, Swiss Cheese,
Toasted Baguette, Beef Au Jus

HCB TURKEY CLUB / 13.00

Grilled Focaccia, Beefsteak Tomatoes, Bibb Lettuce,
Applewood Smoked Bacon, Dijon Aioli

MAINE STYLE LOBSTER ROLL / 33.00

Buttered Brioche Bun topped with Freshly Shucked Chilled
Lobster tossed in Aioli with Truffle Parmesan Fries

*PRIME BURGER / 15.00

Topped with Vermont Cheddar Cheese,
Grilled Brioche Bun

DESSERTS

WARM CHOCOLATE CAKE / 8.00

Chocolate Ganache Center, Raspberry Coulis
Salted Caramel Gelato

COCONUT PANNA COTTA / 8.00

Served with Fresh Berries, Banana Passion Fruit Broth and
Macadamia Nut Crumble

FRESH BAKED COOKIES / 8.00

Two warm Chocolate Chip Cookies

HONEY ALMOND MACAROONS / 8.00 GF

A Harvard Club favorite for over 50 years

SELECTION OF GELATOS / 6.00

Choice of: 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