

# VERITAS

## SOUP & STARTERS

### **ASIAN CAULIFLOWER TACOS / 10.00 V**

Grilled Tortillas, Thai Style Peanut Sauce  
with Napa Cabbage Slaw

### **ROASTED BRUSSELS SPROUTS / 11.00 V**

Warm Bacon Vinaigrette, Pickled Red Onions, Mustard Seeds, Garlic and Lemon Aioli

### **MARYLAND CRAB CAKES / 14.00**

Lemon Aioli, Sweet Pepper Jam, Crispy Shallots

### **FRENCH ONION SOUP / 11.00**

Garlic Croutons & Swiss Cheese

### **HCB LOBSTER BISQUE / 14.00**

Finished with Sherry

### **NEW ENGLAND CLAM CHOWDER/ 10.00**

### **BABY KALE SALAD / 11.00 GF**

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

### **FARM SALAD / 10.00 V GF**

Watermelon Radish, Heirloom Tomatoes,  
Cucumbers, Champagne Vinaigrette

### **\*CAESAR SALAD / 10.00**

Classic Caesar Dressing, Herbed Croutons,  
White Anchovies

#### **ENHANCE YOUR SALAD:**

**BELL AND EVANS CHICKEN BREAST / 8.00**

**GRILLED BAY OF FUNDY SALMON / 12.00**

**FRESH SHUCKED LOBSTER SALAD / 23.00**

*\*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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## ENTREES

### **CENTER CUT FILET MIGNON / 45.00 GF**

*Rosemary Steak Fries, Grilled Asparagus,  
House Steak Sauce, Tarragon Aioli*

### **BAY OF FUNDY SALMON / 28.00**

*Creamy Stone Ground Grits, Olive Tapenade,  
Roasted Tomatoes, Baby Spinach, White Wine Butter Sauce*

### **BALSAMIC AND MISO TOFU / 23.00 V**

*Baby Kale Salad, Toasted Grains, Heirloom Tomatoes, Cucumber,  
Sliced Sweet Peppers, Spiced Pumpkin Seeds, Sesame Dressing*

### **GEORGES BANK SCALLOPS/ 32.00 GF**

*Saffron Creamed Corn, Black Bean and Corn Salsa,  
Roasted Seasonal Squashes, Basil Oil*

### **BELL & EVANS CHICKEN BREAST / 24.00 GF**

*Roasted Squash Risotto, Butternut Squash Puree,  
Charred Broccolini, Grain Mustard Demi*

### **CHANA MASALA / 23.00 V GF**

*Indian Style Curry with Chickpeas,  
Roasted Mushrooms, Green Onion, Basmati Rice*

### **BRAISED LAMB SHANK / 35.00**

*Toasted Farro "Risotto", Roasted Roots, Gremolata,  
Red Wine Bordelaise*

### **CAVATELLI BOLOGNESE / 26.00**

*Fresh Pasta, Three Meat Bolognese Sauce,  
Fresh Basil, Grana Padano Cheese*

### **MAINE STYLE LOBSTER ROLL / 33.00**

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

### **\*VERITAS PRIME BURGER / 16.00**

*Topped with Vermont Cheddar Cheese, Tarragon Aioli,  
Crispy Shallots, Grilled Brioche Bun*

*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