

# VERITAS

## SOUP & STARTERS

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

*Garlic Croutons & Swiss Cheese*

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

*Finished with Sherry*

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

### **HARISSA SHRIMP TACOS / 14.00**

*Pickled Red Onion, Fresh Cabbage Slaw, Orange Segments, Avocado Lime Crema*

### **NEW ENGLAND CHEESE AND CHARCUTERIE BOARD / 16.00**

*Traditional Accompaniments, Grilled Bread, Crackers, Candied and Spiced Nuts*

### **ENDIVE AND BLUE CHEESE SALAD / 12.00 GF**

*Frisee, Roguefort Blue Cheese, Candied Walnuts, Dijon and Lemon Vinaigrette*

### **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:**

**GRILLED SHRIMP (4) / 13.00**

**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**

*Roasted Bone Marrow, Sunchoke Puree, Parsnips, Fingerling Potatoes, Crispy Sage,  
Port Wine Gastrique, Veal Demi*

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

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

### **THAI GREEN CURRY WITH SHRIMP / 32.00 GF**

*U-8 Black Tiger Shrimp, Coconut Milk, Bell Peppers, Potatoes, Fresh Cilantro,  
Basmati Rice, Crispy Garlic Chips*

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

*Wild Mushroom Risotto, Roasted Brussels Sprouts,  
Crispy Butternut Shoestrings, Chicken Jus*

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

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

### **DOUBLE CUT PORK CHOP / 31.00 GF**

*Braised Bean Cassoulet, Roasted Cipollini Onions,  
Swiss Chard, Port Wine Demi*

### **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, Dijon 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