

VERITAS

SOUP

CHEF 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

LUNCH SALADS

ENDIVE AND BLUE CHEESE SALAD / 12.00 GF V

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

FARM SALAD / 10.00 V GF

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

***CAESAR SALAD / 10.00**

Romaine lettuce, 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

BUDDHA BOWLS

ASIAN SALMON BOWL / 19.00

Marinated Grilled Salmon, Soba Noodle, Edamame, Quick Pickle Cucumbers, Shaved Carrots, Scallions, Fresh Radish, Crisp Bok Choy, Mango Dressing

SUBSTITUTE WITH TOFU FOR VEGETARIAN OPTION

SWEET POTATO CHICKEN BOWL / 18.00 GF

Slow Roasted Sweet Potatoes, Sun Dried Tomatoes, Olive Oil and Herbed Chickpeas, Pickled Red Onion, Curried Cauliflower, Braised Lentils, Baby Kale, Lemon 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 CHICKEN SANDWICH / 14.00

Fresh Avocado, Chipotle Aioli, Lettuce, Tomato, Brioche Bun

HCB TURKEY CLUB / 13.00

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

TUNA MELT / 13.00

Toasted Whole Wheat, Grilled Tomato,
Melted Vermont Cheddar

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

All sandwiches are served with your choice of: French Fries, Side Salad, or Fruit Cup

DESSERTS

WARM VALRHONA CHOCOLATE BROWNIE / 8.00

Espresso Crème Anglaise, Sweet Cream Gelato

CARAMEL FLAN / 8.00

Strawberries and Cream, Fresh Vanilla Bean

KEY LIME TART / 8.00

Graham Cracker Shell, Fresh Blueberries, Whipped Chantilly

HONEY ALMOND MACAROONS / 8.00 GF

A Harvard Club favorite for over 50 years

SELECTION OF GELATOS AND SORBETS / 6.00

Choice of: Chocolate, Vanilla, Salted Caramel Chunk
Mango Sorbet, Lemon Sorbet

COFFEE & TEAS / 4.00

Crimson Cup Coffee (regular or decaf)
Classic Green, Earl Grey, Fancy Chamomile, Fruit Berry & Mild Mint

The culinary team at the Harvard Club of Boston offers a menu that reflects innovative and contemporary cooking combined with a great respect for culinary traditions, sourcing local products and utilizing seasonal items.

Dean Moore - Executive Chef
Adam Burnham - Chef de Cuisine