

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

BRAISED BEEF BANH MI TACO / 11.00

Pickled Red Onion & Carrot Slaw, Fresh Cilantro, Red Pepper Aioli, Ginger Sesame Garnish

NEW ENGLAND CHEESE AND CHARCUTERIE BOARD / 16.00

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

BABY SPINACH SALAD / 12.00 V GF

Vermont Goat Cheese, Fresh Strawberries, Candied Walnuts, Strawberry Mojito 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

CREATE AN ENTRÉE SALAD:

GRILLED SHRIMP (6) / 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.

VERITAS

ENTREES

12OZ NEW YORK SIRLOIN / 42.00 GF

*Creamy Whipped Potatoes, Herbed Plum Tomato, Grilled Asparagus,
Local Wild Mushroom Demi*

BELL & EVANS CHICKEN DUO / 26.00

*Pan Roasted Breast with Braised Thighs, Toasted Fregola Sarda, Asparagus,
Grilled Green Onions, Rosemary Chicken Jus*

GRILLED BAY OF FUNDY SALMON / 28.00 GF

*Stone Ground Polenta, Olive Tapenade, Sun Dried Tomatoes,
Baby Spinach, White Wine Butter Sauce*

THAI GREEN CURRY WITH SHRIMP / 32.00 GF

*U-8 Black Tiger Shrimp, Coconut Milk, Bell Peppers, New Potatoes, Thai Basil,
Basmati Rice, Crispy Garlic Chips*

GEORGES BANK SCALLOPS / 36.00 GF

*English Pea Risotto, Smoked Pork Belly, Roasted Mushrooms, Basil Pesto,
Lemon zest Beurre Blanc*

PALAK PANEER / 23.00 V

*Baby Spinach, Seared Paneer Cheese, Cherry Tomatoes,
Roasted Mushrooms, Green Onion, Basmati Rice, Toasted Naan Bread*

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