

VERITAS

SOUP & STARTERS

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

ASIAN CAULIFLOWER TACOS / 10.00 V

*Grilled Tortillas, Thai Style Peanut Sauce, Napa Cabbage Slaw,
Apple Soy Dressing, Ginger and Sesame Garnish*

MEXICAN STREET CORN / 9.00 V GF

*Grilled Corn on the Cob, Chipotle Aioli, Avocado Lime Crema,
Pickled Sweet Peppers, Cotija Cheese*

LUNCH SALADS

BABY SPINACH SALAD / 12.00 V GF

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

CREATE AN ENTRÉE SALAD:

GRILLED SHRIMP (5) / 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

B U D D H A B O W L S

GRILLED CHICKEN & QUINOA BOWL / 18.00 GF

Sliced Sweet Peppers, Roasted Beets, Grilled Broccoli, Asparagus, Napa Cabbage Sweet Chili Slaw, Champagne Dressing and Arugula Pistou

BLACKENED SHRIMP BOWL / 19.00

Toasted Farro, Edamame Beans, Roasted Plum Tomato, Baby Spinach Grilled Corn and White Bean Salsa, Roasted Fennel, Zucchini, Marinated Artichokes, Balsamic Dressing

SUBSTITUTE WITH TOFU FOR VEGETARIAN OPTION

S A N D W I C H E S

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

SHRIMP SALAD SANDWICH / 18.00

Buttered Brioche Roll, Baby Rock Shrimp, Celery, Boston Bibb Lettuce

GRILLED REUBEN SANDWICH / 14.00

Marbled Rye, Sliced Corned Beef, Sauerkraut, Swiss Cheese, Thousand Island Dressing

MAINE STYLE LOBSTER ROLL / 33.00

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

***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

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