

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

MEDITERRANEAN BAKED SWEET POTATOES / 10.00 VEGAN GF

Spiced Crispy Chickpeas, Herb Marinated Cherry Tomatoes, Lemon Hummus Sauce

BRAISED BEEF EMPANADAS (2) / 6.00

Colombian Aji Salsa

HUMMUS AND NAAN / 16.00 VEGAN

*House Made Hummus, Grilled Marinated Artichokes, Assorted Olives
Olive Oil & Warm Naan*

BABY ARUGULA SALAD / 12.00 V GF

Vermont Blue Cheese, Dried Cranberries, Candied Pepitas, Apple Maple Dressing

VERITAS SALAD / 10.00 VEGAN GF

Watermelon Radish, Heirloom Tomatoes, Cucumbers, Champagne Vinaigrette

***CRISP ROMAINE SALAD / 10.00**

Classic Caesar Dressing, Grana, Padano Cheese, 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

ENTREES

***CENTER CUT FILET MIGNON / 48.00 GF**

Roasted Garlic Mashed Potato, Charred Broccolini,
Roasted Wild Mushrooms, Port Wine Demi

SLOW ROASTED STATLER CHICKEN BREAST / 26.00 GF

Butternut Squash Risotto, Creamy Squash Puree,
Grilled Asparagus, Pan Jus Thyme Sauce

WHITE WINE BAKED COD LOIN / 28.00

Toasted Grains, Roasted Beets, Ginger Carrot Puree,
Delicata Squash, Lemon Butter Sauce

CAVATELLI BOLOGNESE / 27.00

Fresh Pasta, House Made Meat Sauce, San Marzano Tomatoes,
Grana Padano, Fresh Basil

SAUTEED SEA SCALLOPS / 36.00 GF

Stone Ground Polenta, Grilled Chorizo, Braised Tuscan Kale,
Roasted Tomatoes, Beurre Blanc

BRAISED BEEF SHORT RIB / 34.00 GF

Whipped Yukon Gold Potatoes, Grilled Asparagus, Pickled Red Onion
Red Wine Demi Sauce

VEGETABLE INDIAN CURRY / 26.00 VEGAN GF

Cauliflower, Carrots, Bell Pepper, English Peas, Wild Mushrooms,
Green Onion, Basmati Rice

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, Crispy Shallots,
House Steak Sauce, Grilled Brioche Bun

***SCHOLAR'S BURGER / 26.00**

Topped with Seared Foie Gras, Vermont Smoked Cheddar Cheese,
Caramelized Onion Aioli, 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