

# VERITAS

## SOUP & STARTERS

<b>CHEF BALCHAN'S LENTIL SOUP</b> Vegan	7
Roasted Mushrooms and Fresh Herbs	
<b>HCB LOBSTER BISQUE</b>	14
Finished with Sherry	
<b>NEW ENGLAND CLAM CHOWDER</b>	10
<b>HARISSA SHRIMP TACOS</b>	14
Pickled Red Onions, Fresh Cabbage Slaw, Orange Segments, Avocado Lime Crema	
<b>MEXICAN STREET CORN</b> V GF	9
Grilled Corn on the Cob, Chipotle Aioli, Avocado Lime Crema, Pickled Sweet Peppers, Cotija Cheese	

## LUNCH SALADS

<b>BABY ARUGULA SALAD</b> V GF	12
Vermont Blue Cheese, Dried Cranberries, Candied Pepitas, Apple Maple Dressing	
<b>VERITAS SALAD</b> Vegan GF	10
Mixed Greens, Watermelon Radish, Heirloom Tomatoes, Cucumbers, Champagne Vinaigrette	
<b>*CRISP ROMAINE SALAD</b>	10
Classic Caesar Dressing, Grana, Padano Cheese, Herbed Croutons, White Anchovies	
<b>SOUTHWESTERN COBB SALAD</b>	14
Chopped Egg, Avocado, Red Onion, Bacon, Black Bean and Corn Salsa, Chipotle Ranch Dressing	
<b>CREATE AN ENTRÉE SALAD:</b>	
Grilled Shrimp [5]	12
Bell & Evans Chicken Breast	8
Grilled Bay of Fundy Salmon	12

\*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne 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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## SANDWICHES & MAINS

**GRILLED CHICKEN SANDWICH** 14  
Fresh Avocado, Chipotle Aioli, Lettuce, Tomato, Brioche Bun

**HCB TURKEY CLUB** 13  
Grilled Focaccia, Beefsteak Tomatoes, Bibb Lettuce, Applewood Smoked Bacon, Dijon Aioli

**ALBACORE TUNA MELT** 14  
Three Cheese Bread, Vermont Cheddar, Red Onion, Sliced Tomato, Lemon Aioli

**BLACKENED SALMON SANDWICH** 18  
Toasted Focaccia, Smashed Avocado, Old Bay Aioli, Fresh Arugula

**MAINE STYLE LOBSTER ROLL** 33  
Buttered Brioche Bun topped with Freshly Shucked Chilled Lobster tossed in Aioli

**\*PRIME BURGER** 15  
Topped with Vermont Cheddar Cheese, Grilled Brioche Bun

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

**MEDITERRANEAN SHRIMP BUDDHA BOWL** 19  
Baby Arugula, Bulgur Wheat Tabbouleh, Lemon Garlic Hummus, Cucumber, Heirloom Tomatoes, Marinated Olives, Red Onion, Feta Cheese, Honey & Herb Dressing

**SUBSTITUTE WITH TOFU FOR VEGETARIAN OPTION**

**STEAK FRITES** 26  
Grilled 6oz New York Sirloin, House Made Steak Sauce, Truffle Parmesan Fries, Caramelized Onion Aioli

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.