

# VERITAS

## STARTERS

<b>HCB LOBSTER BISQUE</b> Finished with Sherry	14
<b>NEW ENGLAND CLAM CHOWDER</b>	10
<b>BABY SPINACH SALAD GF</b> Warm Bacon Vinaigrette, Hard Boil Egg, Vermont Goat Cheese, Dried Cranberries	12
<b>VERITAS FARM SALAD Vegan GF</b> Heirloom Tomatoes, Cucumber, Crisp Carrots, Honey & Herb House Dressing	10
<b>CREATE AN ENTRÉE SALAD:</b>	
Bell & Evans Chicken Breast	8
Grilled Bay of Fundy Salmon	12
Fresh Shucked Lobster Salad	23

## SHARED

<b>SHRIMP SCAMPI TOAST (3)</b> House Made Focaccia, Sautéed Rock Shrimp, Garlic, Tomato, White Wine Butter, Fresh Parsley	16
<b>PULLED CARROT STEAMED BUN (3) Vegan</b> Korean Style BBQ Sauce, Fermented Kimchi & Carrot Slaw, Sriracha Aioli, Toasted Sesame Seeds	12
<b>TUNA WONTONS</b> Fried Wontons, Napa Cabbage Slaw, Wasabi Aioli, Ponzu Dressing	18
<b>WARM BURRATA CHEESE V</b> Grilled Focaccia Bread, Roasted Tomatoes and Kalamata Olive Tapenade, Baby Arugula, Aged Balsamic and Olive Oil	14
<b>CRISPY THAI PEANUT CAULIFLOWER Vegan</b> Fermented Black Bean Sauce, Green Onion, Ginger Sesame Garnish	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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## CHEFS ENTRÉES

<b>PAN SEARED SCALLOPS</b>	36
English Pea Risotto, Balsamic Beet Puree, Baby Spinach, Lemon Butter Sauce	
<b>CENTER CUT FILET MIGNON</b>	48
Yukon Gold Mashed Potatoes, Grilled Asparagus, Herbed Compound Butter, House Made Steak Sauce	
<b>SLOW ROASTED STATLER CHICKEN BREAST</b>	26
Bell & Evans Chicken Breast, Crispy Smashed New Potatoes, Fava Bean Succotash, Creamed Saffron Corn	
<b>GRILLED ATLANTIC SALMON</b>	28
Moroccan Spiced Couscous with Chickpeas, Baby Spinach, Almond Romesco	
<b>DOUBLE CUT PORK CHOP</b>	32
Citrus Brined, Creamy Parmesan Risotto, Grilled Asparagus, Fig & Grain Mustard Mostarda, Veal Demi	
<b>SEARED WOLF FISH</b>	34
Fregola Sarda, Roasted Tomato Pesto, Herbed Bread Crumb, Grilled Asparagus, Beurre Blanc Sauce	
<b>BRAISED BEEF SHORT RIB</b>	35
Whipped Yukon Gold Potatoes, Pickled Red Onions, Charred Broccolini, Red Wine Demi Sauce	
<b>PANEER TIKKA MASALA CURRY</b>	26
Jasmin Rice, Bell Peppers, Roasted Mushrooms, Grilled Naan	
<b>MAINE STYLE LOBSTER ROLL</b>	33
Buttered Brioche Bun topped with Freshly Shucked Chilled Lobster tossed in Aioli with Truffle Parmesan Fries	
<b>VERITAS PRIME BURGER</b>	18
Topped with Vermont Cheddar Cheese, Crispy Shallots, House Steak Sauce, Grilled Brioche Bun	
<b>SCHOLAR'S BURGER</b>	28
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.