

VERITAS

STARTERS

HCB LOBSTER BISQUE	14
Finished with Sherry	
NEW ENGLAND CLAM CHOWDER	10
BABY SPINACH SALAD GF	12
Warm Bacon Vinaigrette, Hard Boiled Egg, Vermont Goat Cheese, Dried Cranberries	
VERITAS FARM SALAD Vegan GF	10
Heirloom Tomatoes, Cucumber, Crisp Carrots, Honey & Herb House Dressing	
CRIMSON CAESAR SALAD	10
Classic Caesar Dressing, Grana Padano Cheese, Herbed Croutons, White Anchovies	
CREATE AN ENTRÉE SALAD:	
Bell & Evans Chicken Breast	8
Grilled Bay of Fundy Salmon	12
Fresh Shucked Lobster Salad	23

SHARED

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

*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.

VERITAS

CHEFS ENTRÉES

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