

VERITAS

SOUP & SALADS

CHEF BALCHAN'S LENTIL SOUP	Vegan GF	7
Roasted Mushrooms and Fresh Herbs		
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 SALAD	Vegan GF	10
Heirloom Tomatoes, Cucumbers, Crisp Carrots, Honey & Herb Dressing		
CRIMSON CAESAR SALAD		10
Classic Caesar Dressing, Grana Padano Cheese, Herbed Croutons, White Anchovies		
SOUTHWESTERN COBB SALAD	GF	12
Chopped Egg, Avocado, Red Onion, Bacon, Black Bean and Corn Salsa, Chipotle Ranch Dressing		
ASIAN CHICKEN BUDDHA BOWL		21
Sweet Chili Chicken, Mixed Greens, Soba Noodles with Soy Peanut Dressing, Shredded Carrots, Red Bell Pepper, Crisp Bean Sprouts, Blanched Edamame, Apple Soy Dressing		
CAJUN SALMON BUDDHA BOWL	GF	23
Baby Arugula, Pinto Bean and Hominy Salad, Fresh Avocado, Cucumber, Heirloom Tomatoes, Red Onion, Baked Naan Crisps, House Dressing		

Create an Entrée Salad:

Fresh Shucked Lobster Salad	23
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

HCB BLT	13
Apple-Wood Smoked Bacon, Baby Arugula, On the Vine Tomatoes, Aged Balsamic, Sun Dried Tomato Aioli, Toasted Focaccia	
WARM ROAST BEEF SANDWICH	15
Buttered Brioche Bun, Smoked Cheddar, James River BBQ Sauce, Mayonnaise	
FRIED OYSTER PO BOY	18
Toasted French Bread, Cole Slaw, Siracha Lime Aioli, Fried Banana Peppers	
HCB TURKEY CLUB	14
Grilled Focaccia, Beefsteak Tomatoes, Bibb Lettuce, Applewood Smoked Bacon, Dijon Aioli	
GRILLED HAM & CHEESE	13
Sour Dough Bread, Black Forest Ham, Vermont Cheddar Cheese, Grain Mustard	
CURRIED CHICKEN SALAD WRAP	15
Golden Raisins, Diced Green Apple, Red Onion, Bibb Lettuce, Garlic Aioli	
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	

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.