

VERITAS

STARTERS

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

SHARED

PANZANELLA TOAST V Grilled House Made Focaccia, On the Vine Tomatoes, Fresh Mozzarella, Basil Pesto, Aged Balsamic	12
OLIVE OIL POACHED SHRIMP GF Kalamata Olive Aioli, Basil Pesto, Aged Balsamic	14
PULLED CARROT TACOS (3) Vegan Korean Style BBQ Sauce, Fermented Kimchi & Cucumber Slaw, Sriracha Aioli, Toasted Sesame Seeds	12
LOBSTER ARANCINI'S Saffron Risotto, Lobster Nage, Green Goddess Dressing	15
WARM BURRATA CHEESE V Grilled Focaccia Bread, Roasted Tomatoes and Kalamata Olive Tapenade, Baby Arugula, Aged Balsamic and Olive Oil	14
STUFFED PIQUILLO PEPPERS V Manchego Cheese, Jerez Sherry Vinegar, Olive Oil, Fresh Thyme	8

*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

PAN SEARED SCALLOPS	38
English Pea Puree, Goat Cheese Gnocchi, Morel Mushroom, Fresh Pomegranate Seeds	
*CENTER CUT FILET MIGNON GF	48
Yukon Gold Mashed Potatoes, Grilled Asparagus, Herbed Compound Butter, House Made Steak Sauce	
SLOW ROASTED CHICKEN BREAST GF	26
Basil Pesto Risotto, Heirloom Cherry Tomatoes, Grilled Asparagus, Chimichurri Sauce	
PISTACHIO CRUSTED HALIBUT GF	36
Saffron Garlic Cream, Crispy Fingerling Potatoes, Baby Spinach, Pistachio and Brown Butter	
14OZ VEAL CHOP	38
Warm Farro Salad, Baby Spinach, Roasted Tomatoes, Wild Mushrooms, Veal Demi Sauce	
GRILLED SWORDFISH GF	34
Celery Root Puree, Lemon Thyme Risotto, Baby Bok Choy, Piquillo Pepper Relish	
BRAISED BEEF SHORT RIB GF	35
Whipped Yukon Gold Potatoes, Pickled Red Onion, Charred Broccolini, Red Wine Demi Sauce	
PANEER TIKKA MASALA CURRY V	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.