

# VERITAS

## STARTERS

<b>HCB LOBSTER BISQUE</b> Finished with Sherry	14
<b>NEW ENGLAND CLAM CHOWDER</b>	10
<b>FRENCH ONION SOUP</b> Brioche Croutons & Gruyere Cheese	12
<b>VERITAS FARM SALAD</b> Vegan GF Heirloom Tomatoes, Cucumber, Crisp Carrots, Honey & Herb House Dressing	10
<b>CRIMSON CAESAR SALAD</b> Classic Caesar Dressing, Grana Padano Cheese, Herbed Croutons, White Anchovies	11
<b>BABY KALE SALAD</b> Vegan GF Maple Tahini Dressing, Roasted Butternut Squash, Dried Cranberries, Toasted Pistachios	12
<b>CREATE AN ENTRÉE SALAD:</b>	
Bell & Evans Chicken Breast	8
Grilled Bay of Fundy Salmon	12
Fresh Shucked Lobster Salad	26

## SHARED

<b>PROSCIUTTO TOAST [2]</b> House Made Focaccia Bread, Fig Jam, Bayley Hazen Blue Cheese, Baby Arugula	14
<b>FISH TACOS [3]</b> Beer Battered Cod, Pico de Gallo, Avocado Lime Crema, Vinegar Based White Cabbage Slaw	15
<b>FRESH VIETNAMESE ROLLS [2]</b> Vegan Sauteed Shiitake Mushrooms, Soba Noodle, Avocado, Red Bell Pepper, Basil, Thai Peanut Sauce	10
<b>GREEK SWEET POTATOES</b> V GF Roasted Tomatoes, Kalamata Olives, Herbed Marinated Chickpeas, Feta Cheese, Maple Tahini Dressing	10

\*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 WHITE PRAWNS</b> GF	38
Butternut Squash Puree, Braised Beluga Lentils, Roasted Delicata Squash, Beurre Blanc Sauce	
<b>*CENTER CUT FILET MIGNON</b> GF	48
Yukon Gold Mashed Potatoes, Grilled Asparagus, Herbed Compound Butter, House Made Steak Sauce	
<b>OVEN ROASTED COD LOIN</b> GF	34
Sweet Potato Puree, Maple Glazed Root Vegetables, Pickled Mustard Seeds, White Wine Lemon Sauce	
<b>PAN SEARED STATLER CHICKEN BREAST</b> GF DF	26
Roasted Potatoes, Warm Shredded Brussels Sprout Slaw, Dried Cranberries, Bacon Vinaigrette	
<b>*GRILLED BAY OF FUNDY SALMON</b> GF	28
Creamy Stone Ground Grits, Garlic Spinach, Olive & Roasted Tomato Tapenade, White Wine Lemon Sauce	
<b>LAMB OSSO BUCCO</b> GF	38
Sweet Corn Risotto, Sauteed Baby Kale, Gremolata, Red Wine Demi Sauce	
<b>CAVATELLI BOLOGNESE</b>	27
Fresh Pasta, House Made Meat Sauce, San Marzano Tomatoes, Grana Padano, Fresh Basil	
<b>SEITAN POKE BOWL</b> Vegan	26
Seasoned Rice, Sweet Soy Seitan, Fresh Edamame, Cabbage Slaw, Crisp Carrots, Red Bell Pepper	
<b>MAINE STYLE LOBSTER ROLL</b>	36
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>	30
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.