

VERITAS

STARTERS

HCB LOBSTER BISQUE Finished with Sherry	14
NEW ENGLAND CLAM CHOWDER	10
FRENCH ONION SOUP Brioche Croutons & Gruyere Cheese	12
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	11
BABY WEDGE SALAD GF Iceberg Lettuce, Smoked North Country Bacon, Heirloom Tomatoes, Red Onion, Blue Cheese Dressing	12
CREATE AN ENTRÉE SALAD:	
Bell & Evans Chicken Breast	8
Grilled Bay of Fundy Salmon	12
Fresh Shucked Lobster Salad	26

SHARED

SALT ROASTED BABY BEETS V Honey Almond Romesco, Fresh Orange, Vermont Goat Cheese, Aged Balsamic & Olive Oil	14
BRAISED BEEF EMPANADAS Colombian Aji Salsa, Roasted Red Pepper Aioli	15
NEW ENGLAND CHEESE BOARD Fiddlehead Tomme (NH), Bluebird Blue (MA), Moses Sleeper (VT), Tide Line (ME) Grilled Bread, Fig Jam, Dried Fruits, Toasted Nuts, Cured Olives	21
GREEK SWEET POTATOES 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.

VERITAS

CHEFS ENTRÉES

GEORGES BANK SCALLOPS GF	38
Pan Seared Local Scallops, Butternut Squash Risotto, Baby Kale, Port Wine Reduction	
*CENTER CUT FILET MIGNON GF	48
Yukon Gold Mashed Potatoes, Grilled Asparagus, Herbed Compound Butter, House Made Steak Sauce	
ROASTED WHOLE BRANZINO	32
Fregola Sarda, Sun Dried Tomatoes, Shredded Brussels Sprouts, Lemon Butter & Caper Sauce	
FILIPINO ADOBO CHICKEN GF DF	26
Braised Chicken Thighs, Soy & Coconut Milk Sauce, Sauteed Bok Choy, Wild Mushrooms, Basmati Rice	
*GRILLED BAY OF FUNDY SALMON GF	28
Creamy Stone Ground Grits, Garlic Spinach, Olive & Roasted Tomato Tapenade, White Wine Lemon Sauce	
LAMB OSSO BUCCO GF	38
Sweet Corn Risotto, Sauteed Baby Kale, Gremolata, Red Wine Demi Sauce	
CAVATELLI BOLOGNESE	27
Fresh Pasta, House Made Meat Sauce, San Marzano Tomatoes, Grana Padano, Fresh Basil	
CURRIED JAPANESE EGGPLANT VEGAN	26
Red Quinoa, Arugula, Roasted Delicata Squash, Roasted Red Pepper Harissa	
MAINE STYLE LOBSTER ROLL	36
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	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.