

VERITAS

STARTERS

HCB LOBSTER BISQUE Finished with Sherry	14
NEW ENGLAND CLAM CHOWDER	10
LENTIL SOUP VEGAN GF Roasted Mushrooms and Fresh Herbs	9
VERITAS FARM SALAD VEGAN GF Baby Arugula, Heirloom Tomatoes, Cucumber, Watermelon Radish, Champagne Vinaigrette	10
CRIMSON CAESAR SALAD Classic Caesar Dressing, Grana Padano Cheese, Herbed Croutons, White Anchovies	11
CREATE AN ENTRÉE SALAD:	
Bell & Evans Chicken Breast	8
Grilled Shrimp	10
Grilled Bay of Fundy Salmon	12
Fresh Shucked Lobster Salad	26

SHARED

SPICY SHRIMP TOSTADA (3) Sautéed Rock Shrimp, Lazy Street Corn, Chipotle Aioli, Fresh Lime & Cilantro	16
CRISPY YUCA FRIES GF V Green Goddess Dressing, Lemon & Parmesan Aioli	14
BRAISED BEEF EMPANADAS (3) Colombian Aji Sauce, Roasted Red Pepper Aioli	19
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
SPICED CAULIFLOWER TACOS (3) V Flour Tortillas, Red Cabbage Slaw, Fresh Pico De Gallo, Avocado & Yogurt Crema, Lime, Cilantro	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

GEORGES BANK SCALLOPS GF	38
English Pea Risotto, Baby Zucchini, Yellow Pattypan, Crispy Parsnip Chips, Lemon Butter Sauce	
*CENTER CUT FILET MIGNON GF	48
Yukon Gold Mashed Potatoes, Grilled Asparagus, Herbed Compound Butter, House Made Steak Sauce	
PAN SEARED ATLANTIC HALIBUT	36
Arugula & Parsley Vichyssoise, Sauteed Spaetzle, Fava Beans, North Country Bacon, Brown Butter Cream	
OVEN ROASTED CHICKEN BREAST GF	28
Roasted New Potatoes, Celeriac Puree, Grilled Asparagus, Wild Mushroom Demi Sauce	
*GRILLED BAY OF FUNDY SALMON GF DF	26
Zucchini Noodles, Basil Pistou, Pomodoro Sauce, Roasted Tomatoes, Wild Mushrooms, Toasted Pine Nuts	
GRILLED HEAD-ON SHRIMP (4) GF	34
Creamy Polenta, Andouille Sausage, English Peas, Stewed Tomatoes, Herbed Pistou	
BRAISED VEAL CHEEKS GF	32
Whipped Potatoes, Grilled Asparagus, Pickled Red Onions, Red Wine Sauce	
VEGETABLE TIKKA MASALA VEGAN GF	26
Grilled Cauliflower, Chickpeas, Zucchini. Fresh Peas, Roasted Carrots, Basmati Rice	
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.