

LOUNGE MENU

SOUPS & STARTERS

CRISPY YUCA FRIES V Green Goddess Dressing, Lemon & Parmesan Aioli	14
NEW ENGLAND CHEESE BOARD Local Cheeses, Grilled Breads, Fig Jam, Dried Fruits, Toasted Nuts, Cured Olives	21
HCB LOBSTER BISQUE Finished with Sherry	14
NEW ENGLAND CLAM CHOWDER	10
SALAD & SANDWICH	
VERITAS FARM SALAD VEGAN GF Baby Arugula, Heirloom Tomatoes, Watermelon Radish, Cucumbers, Champagne Vinaigrette	10
CRIMSON CAESAR SALAD Classic Caesar Dressing, Grana Padano Cheese, Herbed Croutons, White Anchovies	11
MAINE STYLE LOBSTER ROLL Buttered Brioche Bun, Freshly Shucked Lobster tossed in Aioli with Truffle Parmesan Fries	36
*VERITAS PRIME BURGER Topped with Vermont Cheddar Cheese, Crispy Shallots, House Steak Sauce, Grilled Brioche Bun	18
CREATE AN ENTRÉE SALAD: Bell & Evans Chicken Breast 8	
Grilled Shrimp 10	
Grilled Bay of Fundy Salmon 12	
Fresh Shucked Lobster Salad 26	

*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.