

# VERITAS

## SOUP & SALADS

**LENTIL SOUP VEGAN GF** 9  
Roasted Mushrooms and Fresh Herbs

**HCB LOBSTER BISQUE** 14  
Finished with Sherry

**NEW ENGLAND CLAM CHOWDER** 10

**VERITAS FARM SALAD VEGAN GF** 10  
Baby Arugula, Heirloom Tomatoes, Cucumbers, Watermelon Radish, Champagne Vinaigrette

**CRIMSON CAESAR SALAD** 11  
Classic Caesar Dressing, Grana Padano Cheese, Herbed Croutons, White Anchovies

**BABY SPINACH SALAD GF** 12  
Vermont Goat Cheese, Candied Walnuts, Dried Cranberries, Lemon Peppercorn Dressing

**CHICKEN QUINOA BURRITO BOWL GF** 21  
Baby Arugula, White Quinoa, Guacamole, Pickled Red Onion, Black Bean and Corn Salsa, Crumbled Cotija Cheese, Chipotle Ranch Dressing

**SESAME SHRIMP POKE BOWL** 23  
Steamed Jasmine Rice, Sweet Soy Glazed Shrimp, Shredded Carrots, Snow Peas, Fresh Edamame, Roasted Shiitake Mushrooms, Soy & Apple Dressing

### Create an Entrée Salad:

Fresh Shucked Lobster Salad 26  
Grilled Shrimp 10  
Bell & Evans Chicken Breast 8  
Grilled Bay of Fundy Salmon 12

\*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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## SANDWICHES

<b>HCB BLT</b>	13
Apple-Wood Smoked Bacon, Baby Arugula, On the Vine Tomatoes, Aged Balsamic, Sun Dried Tomato Aioli, Toasted Focaccia	
<b>FRIED CHICKEN SANDWICH</b>	15
Pimento Cheese, Sweet Horseradish Pickle Chips, Boston Bibb Lettuce, Tomato, Buttered Brioche	
<b>CRIMSON A.L.T V</b>	12
Grilled Sourdough Bread, Smashed Avocado, Boston Bibb Lettuce, Beefsteak Tomatoes, Herbed Aioli	
<b>HCB TURKEY CLUB</b>	14
Grilled Focaccia, Beefsteak Tomatoes, Bibb Lettuce, Applewood Smoked Bacon, Dijon Aioli	
<b>OPEN-FACED CAPRESE SANDWICH V</b>	15
Grilled Three Cheese Bread, Basil Pesto, Sliced Beefsteak Tomatoes, Dressed Arugula, Burrata Cheese, Aged Balsamic and Olive Oil	
<b>GRILLED SALMON SANDWICH</b>	17
Served Open-Faced on Toasted Focaccia Bread, Lemon Aioli, Baby Arugula, Heirloom Tomatoes, Watermelon Radish, Honey Dijon Dressing	
<b>MAINE STYLE LOBSTER ROLL</b>	36
Buttered Brioche Bun topped with Freshly Shucked Chilled Lobster tossed in Aioli	
<b>*PRIME BURGER</b>	18
Topped with Vermont Cheddar Cheese, Grilled Brioche Bun	
<b>All sandwiches are served with your choice of: French Fries, Cape Cod Chips, Side Salad or Fruit Cup</b>	

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.