

VERITAS

STARTERS

TOMATO BASIL SOUP VEGAN	9
Sourdough Croutons	
HCB LOBSTER BISQUE	14
Finished with Sherry	
NEW ENGLAND CLAM CHOWDER	10
VERITAS FARM SALAD VEGAN GF	10
Local Mixed Greens, Heirloom Tomatoes, Cucumbers, Watermelon Radish, Champagne Vinaigrette	
CRIMSON CAESAR SALAD	11
Classic Caesar Dressing, Grana Padano Cheese, Herbed Croutons, White Anchovies	
Create an Entrée Salad:	
Fresh Shucked Lobster Salad 26	
Grilled Shrimp 11	
Bell & Evans Chicken Breast 8	
Grilled Bay of Fundy Salmon 14	
SWEET POTATO FRIES	12
Fresh Rosemary, Grated Grana Padano Cheese, Maple Cinnamon Yogurt	
*OLIVE OIL POACHED SHRIMP (5) GF	16
Kalamata Olive Aioli, Arugula Pesto, Aleppo Pepper	

*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

BOWLS & SANDWICHES

BLACKENED GRILLED CHICKEN SOUTHWEST COBB GF	23
Boston Bibb Lettuce, Heirloom Tomatoes, Grilled Corn & Avocado Salad, North Country Bacon, Egg and Red Onion, Chipotle Ranch	
ASAIN SHRIMP BUDDHA BOWL GF	25
Couscous, Cucumber, Edamame, Red Onion, Avocado, Slivered Almond, Carrots, Pickled Ginger Teriyaki Glazed Shrimp, Sriracha Aioli	
TOFU POKE BOWL VEGAN GF	21
Steamed Jasmin Rice, Edamame, Breakfast Radish, Shaved Carrots, Avocado, Red Cabbage, Sesame and Peanut Sauce	
HCB BLT	13
Apple-Wood Smoked Bacon, Baby Arugula, On the Vine Tomatoes, Aged Balsamic, Sun Dried Tomato Aioli, Toasted Focaccia	
GRILLED CHICKEN SANDWICH	15
Fresh Avocado, Arugula, Tomato, Roasted Garlic Aioli, Buttered Brioche Bun	
HCB TURKEY CLUB	14
Grilled Focaccia, Sliced Tomatoes, Bibb Lettuce, Applewood Smoked Bacon, Dijon Aioli	
MAINE STYLE LOBSTER ROLL	36
Buttered Brioche Bun topped with Freshly Shucked Chilled Lobster tossed in Aioli	
*PRIME BURGER	18
Topped with Vermont Cheddar Cheese, Grilled Brioche Bun	
All sandwiches are served with your choice of: French Fries, Cape Cod Chips, Side Salad or Fruit Cup	

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.