

# 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 18% 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

<b>BLACKENED GRILLED CHICKEN SOUTHWEST COBB</b> GF	23
Boston Bibb Lettuce, Heirloom Tomatoes, Grilled Corn & Avocado Salad, North Country Bacon, Egg and Red Onion, Chipotle Ranch	
<b>ASIAN SHRIMP BUDDHA BOWL</b> GF	25
Couscous, Cucumber, Edamame, Red Onion, Avocado, Slivered Almond, Carrots, Pickled Ginger Teriyaki Glazed Shrimp, Sriracha Aioli	
<b>TOFU POKE BOWL</b> VEGAN	21
Steamed Jasmin Rice, Edamame, Breakfast Radish, Shaved Carrots, Avocado, Red Cabbage, Sesame and Peanut Sauce	
<b>HCB BLT</b>	13
Apple-Wood Smoked Bacon, Baby Arugula, On the Vine Tomatoes, Aged Balsamic, Sun Dried Tomato Aioli, Toasted Focaccia	
<b>GRILLED CHICKEN SANDWICH</b>	15
Fresh Avocado, Arugula, Tomato, Roasted Garlic Aioli, Buttered Brioche Bun	
<b>HCB TURKEY CLUB</b>	14
Grilled Focaccia, Sliced Tomatoes, Bibb Lettuce, Applewood Smoked Bacon, Dijon Aioli	
<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.