

VERITAS

STARTERS

HCB LOBSTER BISQUE Finished with Sherry	14
NEW ENGLAND CLAM CHOWDER	10
FRENCH ONION SOUP Brioche Croutons & Swiss Cheese	12
VERITAS FARM SALAD VEGAN GF Local Mixed Greens, 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	11
Grilled Bay of Fundy Salmon	14
Fresh Shucked Lobster Salad	26

SHARED

MEDITERRANEAN FLATBREAD V Spinach Pistou, Mozzarella Cheese, Feta, Artichoke Hearts, Heirloom Tomatoes, Black Olives	16
CREAMY COLOSSAL CRAB DIP Sharp Cheddar, Old Bay Seasoning, Lobster Nage, Fresh Scallions, Grilled Naan	22
CRISPY TEMPURA CAULIFLOWER V Sriracha Aioli & Sweet Chili Soy	14
SPECK HAM CROSTINI (3) Grilled French Bread, Vermont Chevre, Fig Jam, Aged Balsamic, Olive Oil, Arugula	18
VERITAS MEZZA BOARD VEGAN Roasted Beet Hummus, Marinated Artichokes, Greek Olives, Slow Roasted Tomatoes, Grilled Naan	16

*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
Spaghetti Squash, Marcona Almonds, Brown Butter, Charred Heirloom Tomatoes, Kale Pistou	
*CENTER CUT FILET MIGNON GF	48
Yukon Gold Mashed Potatoes, Grilled Asparagus, Herbed Compound Butter, House Made Steak Sauce	
PROSCIUTTO WRAPPED MONKFISH GF	30
Parsnip Puree, Braised Lentils, Roasted Tomatoes, Brussel Sprouts, Local Mushrooms, White Wine Butter	
OVEN ROASTED CHICKEN BREAST GF	28
Purple Beet Risotto, Shishito Peppers, Maple Roasted Root Vegetables, Red Wine Demi	
*GRILLED BAY OF FUNDY SALMON GF	28
Creamy Stone Ground Grits, Garlic Spinach, Olive Tapenade, White Wine Lemon Sauce	
BRAISED LAMB SHANK GF	34
Yukon Gold Potatoes, Tuscan Kale, Herb & Citrus Gremolata, Red Wine Braising Sauce	
CAVATELLI BOLOGNESE	26
Classic Meat Sauce, San Marzano Tomatoes, Grana Padano and Fresh Basil	
CHANA MASALA BOWL VEGAN GF	25
Chickpeas, Bell peppers, Roasted Mushrooms, Carrots, Indian Style Curry Sauce, Jasmine 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	
BLACKBEAN & QUINOA BURGER V	16
Topped with Piquillo Pepper and Almond Romesco, Black Olive 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.