

GLUTEN FREE DINNER MENU

SANDWICHES AND ENTREES

SMALL PLATES

* VERITAS CHARCUTERIE	17	* PRIME BURGER	13
Locally Sourced Meats, Spring Vegetables,			15
Artisanal Cheese, Grilled Gluten Free Bread,		Vermont Cheddar, Lettuce, Tomato, Gluten Free Bun	
Grain Mustard		* VERITAS BURGER	23
		Prime Burger, Seared Foie Gras, Smoked Grafton	23
GRILLED OCTOPUS	15	Cheddar, Caramelized Onion Aioli, Gluten Free Bun	
Miso-Squid Ink Emulsion, Charred Tomatoes,		Griedadi, Gardinenzea Griiofi Alon, Glateri Free Bari	
Shishito Peppers, Roasted Garlic Puree		NEW ENGLAND LOBSTER ROLL	21
		Freshly Shucked Lobster, Boston Lettuce,	
FRESH FIGS	14	Gluten Free Bread	
Whipped Blue Cheese, Pancetta, Arugula,			4.0
Aged Balsamic		PETIT FILET & NEW ENGLAND LOBSTER	46
		Summer Asparagus, Honey Bourbon Onions,	
0.17.17.0		Roasted Garlic Mashed, Chive Beurre Blanc	
SALADS			21
		ITALIAN RISOTTO	21
HEIRLOOM TOMATOES	12	English Pea, Morel Mushrooms, Spring Basil,	
Maplebrook Burratinni, Spanish Pine Nuts,	12	Shaved Grana Padano	
Aged Balsamic, Fresh Basil		PAN ROASTED CHICKEN BREAST	23
			23
COBB SALAD	12	Smoked Smashed New Potatoes, Baby Squash, Fava Bean and Spring Onion	
Romaine Hearts, Local Blue Cheese, Egg,		rava bean and Spinig Onion	
Applewood Smoked Bacon, Grilled Avocado		PROSECCO POACHED SALMON	25
		Purple Cauliflower Couscous, Roasted Baby Squash,	
FARM SALAD	9	Fresh Horseradish Crust	
Local Mixed Greens, Candied Walnuts,	9	*ROASTED DUCK BREAST	28
Fresh Strawberries, Champagne Vinaigrette		Wild Muchroom Digotto, Doby Spinoch Fire Kiesed	20
		Wild Mushroom Risotto, Baby Spinach, Fire Kissed Heirloom Tomatoes, Summer Cherry Gastrique	
ENHANCE YOUR SALAD		Helilooni Tolliatoes, Sulliner Cherry Castilque	
Bell and Evans Chicken Breast	7	PAN SEARED SCALLOPS	31
Grilled Salmon	9	Stone Ground Polenta, Marinated Mussels,	
Lobster Salad	13	Grilled Chorizo, White Wine Pan Sauce	

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.

^{*}May Contain raw or under cooked ingredients. Consuming Raw or under cooked meats, poultry, fish, shellfish and eggs may increase your risk of a food borne illness.