

VERITAS

STARTERS

HCB LOBSTER BISQUE Finished with Sherry	14
NEW ENGLAND CLAM CHOWDER	10
GAZPACHO VEGAN GF Heirloom Tomatoes, Olive Oil, Aged Balsamic and Fresh Herbs	9
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	10
Grilled Bay of Fundy Salmon	12
Fresh Shucked Lobster Salad	26

SHARED

TUNA WONTONS Asian Napa Slaw, Pickled Ginger, Fresh Avocado Salad, Sesame Soy Dressing	16
CRISPY YUCA FRIES GF V Green Goddess Dressing, Lemon & Parmesan Aioli	14
BRAISED BEEF EMPANADAS (3) Colombian Aji Sauce, Roasted Red Pepper Aioli	19
BIRRIA TACOS (3) Corn Tortillas, Braised Beef Short Rib, Fresh Red Onion, Cotija Cheese, Achiote Braised Sauce	16
BLACK BEAN AND QUINOA TACOS (3) VEGAN Flour Tortillas, Fresh Pico De Gallo, Avocado, Pickled Red Onion	10

*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

CHEFS ENTRÉES

GEORGES BANK SCALLOPS GF	38
Forbidden Black Rice, Cauliflower Puree, Red Pepper Chermoula, Asparagus Tops, Fennel Pollen	
*CENTER CUT FILET MIGNON GF	48
Yukon Gold Mashed Potatoes, Grilled Asparagus, Herbed Compound Butter, House Made Steak Sauce	
ATLANTIC STRIPED BASS GF	36
Asparagus Puree, Grilled Corn and Fava Bean Succotash, Roasted Tomato Almond Romesco, Beurre Blanc	
OVEN ROASTED CHICKEN BREAST GF	28
Red Quinoa, Medjool Dates, Baby Spinach, Grilled Asparagus, Harissa Sauce	
*GRILLED BAY OF FUNDY SALMON GF DF	26
Basil Pesto Risotto, Heirloom Tomatoes, Herbed Chimichurri, Fresh Mango Salsa, Aleppo Pepper	
GRILLED HEAD-ON SHRIMP (3) GF	34
Thai Red Curry, Roasted Carrots, Bell Pepper, Broccoli, Steamed Jasmine Rice & Fresh Lime	
DOUBLE CUT PORK CHOP GF	32
24 Hour Citrus Brined, Teriyaki Honey Rub, Garden Green Beans, Yukon Gold Potatoes, House Steak Sauce	
ASIAN BUDDHA BOWL VEGAN GF	16
Mixed Greens, Napa Cabbage, Shredded Carrots, Snow Peas, Fresh Edamame, Roasted Shiitake Mushrooms, Cucumber Heirloom Tomatoes, Watermelon Radish, Soy & Apple Dressing	
Add Chicken \$8, Shrimp \$10, Salmon \$12 or Tofu \$5	
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	
*SCHOLAR'S BURGER	30
Topped with Seared Foie Gras, Vermont Smoked Cheddar Cheese, Caramelized Onion 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.