

VERITAS

SOUP & SALADS

FRENCH ONION SOUP Brioche Croutons & Gruyere Cheese	12
HCB LOBSTER BISQUE Finished with Sherry	14
NEW ENGLAND CLAM CHOWDER	10
VERITAS SALAD Vegan GF Heirloom Tomatoes, Cucumbers, Crisp Carrots, Honey & Herb Dressing	10
CRIMSON CAESAR SALAD Classic Caesar Dressing, Grana Padano Cheese, Herbed Croutons, White Anchovies	11
BABY KALE SALAD Vegan GF Maple Tahini Dressing, Roasted Butternut Squash, Dried Cranberries, Toasted Pistachios	12
SOUTHWESTERN CHICKEN COBB SALAD Chopped Egg, Avocado, Red Onion, Bacon, Black Bean and Corn Salsa, Chipotle Ranch Dressing	21
SWEET CHILI SALMON BUDDHA BOWL Baby Arugula, Soba Noodle & Peanut Salad, Fresh Edamame, Cabbage Slaw, Crisp Carrots, Red Bell Pepper, Heirloom Tomatoes, Pickled Cucumber	23

Create an Entrée Salad:

Fresh Shucked Lobster Salad	26
Bell & Evans Chicken Breast	8
Grilled Bay of Fundy Salmon	12

*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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SANDWICHES

HCB BLT 13
Apple-Wood Smoked Bacon, Baby Arugula, On the Vine Tomatoes, Aged Balsamic,
Sun Dried Tomato Aioli, Toasted Focaccia

THE FRENCH DIP 15
Toasted Baguette, Slow Roasted Peppered Beef, Caramelized Onions, Swiss Cheese, Beef Jus

CRIMSON A.L.T V 12
Grilled Sour Dough Bread, Smashed Avocado, Boston Bibb Lettuce, Beefsteak Tomatoes, Herbed
Aioli

HCB TURKEY CLUB 14
Grilled Focaccia, Beefsteak Tomatoes, Bibb Lettuce, Applewood Smoked Bacon, Dijon Aioli

GRILLED CHICKEN CAESAR WRAP 16
Crisp Romaine Lettuce, Garlic Croutons, Smoked Bacon Bits, Classic Caesar Dressing

KOREAN BBQ SHORT RIB GRILLED CHEESE 18
Thick Cut Sour Dough, Vermont Cheddar Cheese, Kimchi

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.