ALL DAY MENU

CLASSIC CAESAR SALAD | 12
chopped romaine, garlic croutons, parmesan cheese, house-made Caesar dressing

720 MARKET SALAD | 10
organic greens, cucumber, carrot, tomato, feta cheese, balsamic dressing

PROTEIN ADD-ON | 7
crispy chicken tenders, shrimp, salmon

BROILED NORWEGIAN SALMON FILET | 20
sautéed gnocchi with hearty greens, peas, carrots & sundried tomato

PRIME NEW YORK STEAK | 28
served with french fries

CAJUN SPICED PORK CHOP | 17
potato salad, mango chutney

GARLIC SHRIMP SCAMPI | 18
bucatini pasta, parmesan, tomato, garlic, caper butter sauce

Make it HAPPY Hour!
View our "Raid the Cellar" wine list and "SVCC Spirits" to add to your pick-up order

ALL DAY MENU CONT.

CHICKEN TENDERS | 10
served with french fries

DOZEN CHICKEN WINGS | 12
ranch, hot sauce, crudité

CLUB BURGER | 16
tillamook cheddar cheese, bacon, greens, tomato, onion, burger sauce. Served with french fries or fruit

TURKEY AVOCADO SANDWICH | 15
turkey, avocado, lettuce, tomato, onion, chipotle mayonnaise, wheat bread. Served with french fries or fruit

'BANG BANG' SHRIMP TACOS | 16
corn tortillas, Asian slaw, creamy sweet chili sauce

CITRUS GRILLED CHICKEN BREAST | 15
grilled asparagus, roasted fingerling potatoes

THE IMPOSSIBLE BURGER | 15
greens, tomato, grilled onions, avocado, vegan burger sauce. Served with french fries or fruit

PICKUP INSTRUCTIONS
You will receive a confirmation text reply with your order total and pick-up time with curb side service

All food and beverage purchases are subject to an automatic 10% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. Some restrictions and exclusions may apply. See Club for details. © ClubCorp USA, Inc. All rights reserved. 44166 0320 SS
# Raft the Cellar

## Chardonnay
- 2016 Balletto | $18.50 | 6 left
- 2017 Benoia Fort Ross-Seaview | $47.00 | 7 left
- 2017 Beringer Private Reserve | $132.50 | 2 left
- 2014 Beauregard Ranch | $48.00 | 3 left
- 2015 Cedar Brooks | $8.00 | 67 left
- 2016 Domaine Anderson Chardonnay | $25.00 | 6 left
- 2017 Duckhorn Napa Chard | $21.00 | 24 left
- 2018 Farmland Estate | $36.50 | 1 left
- 2016 Flowers Chardonnay | $31.00 | 1 left
- 2017 Lynmar Estate - Russian River | $32.50 | 11 left
- 2015 Neely Bee Block | $41.00 | 2 left
- 2016 Three Sticks Sonoma Coast Durell | $25.00 | 1 left
- 2017 Trefethen Estate | $19.50 | 26 left

## Cabernet Sauvignon
- 2017 Brassfield Cabernet Sauvignon | $18.00 | 4 left
- 2016 BV Rutherford | $31.50 | 23 left
- 2015 Cedar Brook | $8.00 | 84 left
- Cliff Lede Cab | $73.00 | 4 left
- 2017 Clos La Chance Estate Cab | $13.00 | 15 left
- 2017 Daou RSV | $32.50 | 4 left
- 2017 Educated Guess | $17.00 | 22 left
- 2016 Ehlers Estate Cabernet Sauvignon | $32.50 | 14 left
- 2014 Groth | $59.50 | 11 left
- 2014 Hartwell Stag's Leap | $68.50 | 2 left
- 2017 Justin Cabernet | $22.00 | 12 left
- 2014 Laird Napa Valley | $32.50 | 35 left
- 2015 Lancaster Estate | $75.50 | 3 left
- 2014 Moon TSAl | $83.00 | 4 left
- 2017 Mt Veeder | $25.00 | 12 left
- 2015 Sbragia Andolsen | $32.50 | 6 left
- 2014 Silver Oak Napa | $108.50 | 6 left
- 2013 Ulyssees Napa Valley | $165.00 | 2 left
- 2018 Uppercut Napa | $16.00 | 18 left

## Merlot
- 2016 Duckhorn Napa | $45.50 | 10 left
- 2016 Columbia Crest H3 / 2014 Core | $13.50 | 10 left
- 2014 Ehlers Estate Merlot | $32.50 | 5 left

## Pinot Noir
- 2016 Brassfield Pinot Noir | $15.50 | 4 left
- 2016 Goldeneye Anderson Valley | $61.50 | 1 left
- 2017 Laird Ghost Ranch | $22.00 | 21 left
- Prosper Maufoux Cremant de Bourgogne Rouge PN | $16.00 | 1 left
- 2014 Sazon Brown Gap's Crown | $43.50 | 4 left
- 2016 Small Vines Sonoma Coast | $51.50 | 9 left

## Zinfandel
- 2017 Sbragia Andolsen | $32.50 | 9 left

## Unique Reds
- 2017 Big Basin Syrah, Santa Cruz Mountain | $28.00 | 5 left
- 2014 Big Basin Gabilan Mountain GSM | $33.50 | 34 left
- 2016 Brassfield "Eruption" Red Blend | $15.00 | 6 left
- 2015 BV Tapestry Reserve | $39.00 | 3 left
- 2015 Ehlers Estate Portrait | $65.00 | 2 left
- 2015 H by Hartwell Napa Valley | $41.50 | 24 left
- 2013 Joseph Phelps Insignia | $225.00 | 5 left
- 2014 Joseph Phelps Insignia | $225.00 | 4 left
- 2015 ONX | $47.00 | 1 left
- 2014 Opus ONE | $279.50 | 1 left
- 2018 Prisoner | $32.50 | 27 left
- 2017 Taken Napa | $33.50 | 14 left
- Yalumba Cab / Shiraz 2012 The Caley | $312.00 | 1 left

More wines, next page
ZINFANDEL
2017 Sbragia Andolsen | $32.50 | 9 left

UNIQUE REDS
2017 Big Basin Syrah, Santa Cruz Mountain | $28.00 | 5 left
2014 Big Basin Gablian Mountain GSM | $33.50 | 34 left
2016 Brassfield "Eruption" Red Blend | $15.00 | 6 left
2015 BV Tapestry Reserve | $39.00 | 8 left
2015 Ehlers Estate Portrait | $65.00 | 2 left
2015 H by Harwell Napa Valley | $41.50 | 24 left
2013 Joseph Phelps Insignia | $225.00 | 5 left
2014 Joseph Phelps Insignia | $225.00 | 4 left
2015 ONX | $47.00 | 1 left
2014 Opus ONE | $279.50 | 1 left
2018 Prisoner | $32.50 | 27 left
2017 Taken Napa | $33.50 | 14 left
Yalumba Cab / Shiraz 2012 The Caley | $312.00 | 1 left

MALBEC
2015 Terrazas Reserva | $13.00 | 16 left

FRENCH WINES
2012 DOM Cognard Mercurey Raratlis Burgundy | $47.50 | 4 left
2015 Domaine de Couron | $13.00 | 4 left
Domaine William Fevre - Fourchaume | $52.00 | 2 left
Domaine Pegau CDP '17 Blanc Cuvee Reservee | $52.50 | 9 left
2015 Domaine du Prieure Savigny Les Beaune (Red) | $39.00 | 10 left
2016 Domaine du Prieure Savigny Les Beaune (Red) | $39.00 | 3 left
2017 Domaine du Prieure Savigny Les Beaune (White) | $29.00 | 4 left
2011 Gevrey-Chambertin PN Burgundy | $55.00 | 2 left
Les Cadrans De Lassegue | $26.00 | 4 left

ITALIAN WINES
Cast dei Rampolla Chiante | $32.50 | 4 left
2008 Castello Di Meleto Vin Santo | $39.00 | 7 left
2014 Marenco Barachetta D'Aui | $16.50 | 4 left
2016 Monte Tondo, Soave Classico DOC | $14.00 | 1 left
2012 Monteverro Tinata | $65.00 | 8 left

SAUVIGNON BLANC
2015 & 2016 Kim Crawford | $21.00 | 8 left

OTHER WHITES
2018 BALLETTO Rose Pinot Noir | $13.00 | 9 left
2018 Brassfield Sauvignon Blanc | $13.00 | 9 left
2019 Brassfield "Serenity" Rosé | $13.00 | 6 left
2019 Commanderie de la Bargemone Rosé | $16.00 | 6 left
2019 Claiborne & Churchill Riesling | $20.50 | 22 left
2014 La Scolca Gavi Di Gavi White Blend | $20.00 | 1 left
2018 Balletto Pinot Gris | $13.00 | 5 left

PINOT GRIGIO / GRIS
Bafni San Angelo Core | $17.55 | 12 left

DESSERT WINES / DOMESTIC & FRENCH
2005 Cambria Late Harvest | $17.00 | 1 left
2002 Mer Soleil | $34.00 | 2 left
Prieure D'Ache - Sauternes | $16.00 | 13 left
Pride Mistelle | $26.00 | 1 left

SPARKLING WINES & CHAMPAGNES
Albright Brut Rose NV | $15.50 | 28 left
Alice Ose Rose Brut, Vino Spanante | $15.50 | 2 left
2014 Balletto Brut Rose | $15.50 | 2 left
Chandon Brut 187ml | $6.00 | 14 left
Chandon Brut | $20.00 | 12 left
La Marca Prosecco | $12.50 | 22 left
Laurent-Perrier Champagne La Cuvee | $34.00 | 7 left
2008 Louis Roederer Cristal | $281.00 | 10 left
Salmon Creek Brut | $8.00 | 17 left

PICKUP INSTRUCTIONS
You will receive a confirmation text reply with your order total and pick-up time with curb side service
## SMALL SPLURGE

### VODKA
- Absolut | $32.00 | 12 Left
- Belvedere | $46.00 | 2 Left
- Chopin | $46.00 | 11 Left
- Ciroc | $42.50 | 11 Left
- Ciroc Mango | $36.00 | 1 Left
- Deep Eddy Sweet Tea/Peach | $23.00 | 2 Left
- Grey Goose | $45.00 | 4 Left
- Grey Goose La Poire | $45.00 | 1 Left
- Hangar 1 Kaffir Lime | $41.00 | 11 Left
- Hangar 1 Mandarin | $41.00 | 3 Left
- Ketel One | $22.50 | 11 Left
- Square One | $31.50 | 2 Left
- Square One Botanical | $32.50 | 2 Left
- Tito’s | $26.00 | 4 Left

### GIN
- Beefeater | $27.50 | 5 left
- Bombay Sapphire | $39.00 | 3 left
- Hendrick’s | $51.50 | 4 left
- St George Botanivore | $35.00 | 2 left
- St George Terroir | $35.00 | 2 left
- Tanqueray | $34.50 | 3 Left
- Tanqueray Rangpur | $34.00 | 1 Left

### RUM
- Bacardi Superior White | $24.50 | 6 left
- Bacardi 8YR | $26.50 | 5 left
- El Dorado Cask 8YR | $36.50 | 1 left
- Malibu | $22.50 | 1 left
- Myers-Dark | $29.50 | 2 left
- Plantation Rum Pineapple Stiggins | $31.00 | 1 left
- Sailor Jerry | $26.50 | 1 left
- Zacapa 23YR | $48.00 | 2 Left

### WHISKEY
- Angel’s Envy Finished Bourbon | $47.00 | 1 left
- Basil Haydens | $44.00 | 1 left
- Bulleit Bourbon | $375.00 | 8 left
- Bulleit Rye | $375.00 | 3 left
- Crown Royal | $39.00 | 4 left
- Crown Royal Reserve | $575.00 | 2 left
- Dickel White Whiskey | $21.50 | 1 left
- Dickel Rye | $23.50 | 1 left
- Elijah Craig | $30.50 | 2 left
- Gentleman Jack | $45.50 | 1 left
- Jack Daniels | $35.50 | 1 left
- Jameson (IL) | $35.50 | 6 left
- Jameson Black Barrel | $36.50 | 2 left
- Jim Beam Bourbon | $36.50 | 2 left
- Kavalan Concertmaster | $86.50 | 1 left
- Knob Creek Bourbon | $47.50 | 1 left
- Maker’s Mark | $38.50 | 4 left
- Michter’s Small Barrel Rye | $43.50 | 2 left
- Michter’s Small Batch Bourbon | $44.50 | 1 left
- Seagram 7 | $30.50 | 1 left
- Seagram VO | $25.00 | 4 left
- Southern Comfort | $28.00 | 1 left
- Teeling | $36.50 | 1 left
- Tullamore Dew | $29.50 | 1 left

### SCOTCH
- Balvenie 12 | $65.50 | 1 left
- Balvenie 17 | $133.50 | 1 left
- Chivas 12 | $42.50 | 3 left
- Dewars | $37.50 | 2 left
- Glenlivet 12 | $51.00 | 2 left
- Johnnie Walker Black | $49.00 | 2 left
- Johnnie Walker Red | $35.00 | 3 left
- Lagavulin 16 | $108.00 | 1 Left
- Lagavulin 10 | $52.00 | 1 left
- Monkey Shoulder | $36.00 | 1 left

### TEQUILA
- Don Julio 1942 | $147.00 | 2 left
- Don Julio 70th | $65.00 | 1 Left
- Don Julio Blanco | $52.50 | 2 left
- Don Julio Anejo | $64.50 | 2 left
- Don Julio Reposado | $57.00 | 3 left
- Milagro Silver | $27.50 | 3 left
- Patron Reposado | $52.50 | 2 left
- Patron Silver | $48.00 | 2 left
- Sauza Blue Reposado | $48.00 | 2 left

### COGNAC
- Courvoisier VS | $45.50 | 1 left
- Hennessy VS 1LTR | $57.00 | 2 left
- Remy 1738 | $60.00 | 1 left

---

**PICKUP INSTRUCTIONS**

You will receive a confirmation text reply with your order total and pick-up time with curb side service.
Silicon Valley Capital Club  |  Meal Kits

To Order: TEXT 408.703.6119  |  Tuesdays, Thursdays & Fridays by 2pm
Pick up dates Monday, Wednesday, Friday  |  Hours: 1-4pm
All kits to include one roll of toilet paper

**PICKUP INSTRUCTIONS**
You will receive a confirmation text reply with your order total and pick-up time with curb side service

Wrapped & Ready To Cook!
Prepared with everything you need to cook a delicious meal at home. Please consult Chef Roger’s custom cooking tips for meal preparation.

**STEAK KIT**  |  **HEALTHY CHOICE KIT**  |  **45**  
2  |  12oz. bone in Filet Mignon Steaks  
2  |  16oz. bone-on Ribeye Steaks  
1 lb.  |  Oven ready asparagus & mushrooms  
4  |  2oz. Black garlic aioli  
2  |  2oz. Steak seasoning  
1 Dozen  |  Baked chocolate chip cookies  
6  |  8oz. Airline chicken breast  
1 lb.  |  Oven ready asparagus & mushrooms  
1 lb.  |  Fruit salad  
2  |  2oz. Citrus chicken seasoning  
1 Dozen  |  Baked chocolate chip cookies  

**Chef’s Tips** - *Next page*
**CHEF'S TIPS - STEAK KIT**

**Roasted Asparagus and Mushrooms:**

- Preheat the oven to 425 degrees F

- In a bowl, toss the mushrooms and asparagus with the 2 tablespoons of oil, pinch of Salt & pepper. Transfer on a baking sheet and roast, stirring once, until tender and brown in spots, about 12-15 minutes

- Transfer the asparagus and mushrooms to a serving platter

**Pan Seared Ribeye or Filet Mignon:**

- Place a 10- to 12-inch cast-iron skillet in the oven and heat the oven to 500 degrees F. Bring the steak to room temperature

- When the oven reaches temperature - using a towel - carefully remove the skillet and place on the range over high heat for 5 minutes. Coat the steak lightly with oil and sprinkle both sides with a generous pinch of steak seasoning

- Immediately place the steak in the middle of the hot, dry skillet. Cook 30 seconds without moving. Turn with tongs and cook another 30 seconds, then put the pan straight into the oven for 2 minutes. Flip the steak and cook for another 2 minutes. (This time is for medium-rare steak. If you prefer medium, add a minute to both of the oven turns.)

- Remove the steak from the skillet, cover loosely with foil and rest for 2 minutes. Serve whole or slice thin and fan onto plate

---

**CHEF'S TIPS - HEALTHY CHOICE KIT**

**Pan Roasted Chicken Breast:**

- **2 step process**

- Preheat oven to 475 degrees

- **Sear** chicken. Season both sides of chicken with salt and pepper and citrus seasoning. Heat a large ovenproof skillet over high heat until shimmering, about 1 minute. Add tablespoon oil and heat until hot but not smoking. Place chicken in skillet, skin side down, and cook until deep golden brown, about 4 minutes (do not touch chicken during this process). After 4 minutes, use tongs to flip chicken

- **Roast** chicken. Transfer skillet to oven and roast chicken until cooked through, 12 to 15. Pull out of the oven

- **Pro tip** To ensure your chicken breast does not overcook, pull out chicken breast from the oven once internal temperature has reached 150 degrees. Do not worry, chicken will continue to cook once you pull it out of the oven. Let rest for 5 minutes

**Roasted Asparagus and Mushrooms:**

- Preheat the oven to 425 degrees F

- In a bowl, toss the mushrooms and asparagus with the 2 tablespoons of oil, pinch of Salt & pepper. Transfer on a baking sheet and roast, stirring once, until tender and brown in spots, about 12-15 minutes

- Transfer the asparagus and mushrooms to a serving platter

---

*All food and beverage purchases are subject to an automatic 18% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. Some restrictions and exclusions may apply. See Club for details. © ClubCorp USA, Inc. All rights reserved. 4919-0920 95*