



# VERTEX

## SHARED STARTERS

**MOROCCAN GRILLED LAMB POPS**  
saffron tzatziki sauce 17

**AHI POKE**  
sesame soy marinated ahi, seaweed salad,  
puffed rice paper 19

**CHICKEN WINGS**  
ranch, hot sauce, crudite  
6 wings | 9 or 12 wings | 14

**CHILLED THAI SHRIMP COCKTAIL**  
green papaya salad, Thai inspired spicy  
cocktail sauce 17

**ARTISAN CHEESE BOARD**  
California cheeses, quince paste, grapes, lavosh 19

**KOREAN FRIED CHICKEN TENDERS**  
gochujang chili soy glaze, kimchee 14

**STEAK AND WEDGE (GF)**  
iceberg lettuce, cherry tomatoes, shaved carrots,  
bacon, crumbled blue cheese dressing 19

**CLASSIC CAESAR SALAD**  
chopped romaine, garlic croutons, parmesan  
cheese and Caesar dressing 12

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

Add salmon, shrimp or chicken 7 each

## CLUB CLASSICS

**'BANG BANG' SHRIMP TACOS**  
Asian slaw, creamy sweet chili sauce, crispy shallots,  
corn tortillas 16

**THE CLUB BURGER**  
Tillamook cheddar cheese, bacon, greens, tomato,  
onion, burger sauce, brioche bun, steak fries 16

**SPICY TURKEY AVOCADO SANDWICH**  
turkey, avocado, greens, tomato, onion, chipotle  
mayonnaise, wheat bread, steak fries 15

**LOBSTER ROLL**  
chilled lobster salad with celery, scallions, lemon  
mayo, buttery brioche roll and house chips 24

**THE IMPOSSIBLE BURGER (V)**  
grilled onions, greens, tomato, avocado, vegan mayo,  
ciabatta bun, steak fries 15

## SIGNATURE CLUB ENTREES

**PAN ROASTED CITRUS AIRLINE  
CHICKEN BREAST**

grilled asparagus, roasted garlic potatoes,  
lemon preserve jus 19

**SPRING HARVEST BOWL (V)**  
miso polenta cake, asparagus, pea shoots, crispy tofu,  
sesame soy vinaigrette 18

**SEARED AHI STEAK**  
stir fried lotus root, baby bok choy, mushrooms,  
carrots, charred scallion chili sauce 30

**ROASTED SKUNA BAY  
SALMON FILET**  
sauteed gnocchi, hearty greens, peas, carrots,  
sundried tomatoes 20

**MONGOLIAN BBQ  
BONE-IN PORK CHOP**  
mango chutney, charred baby bok choy,  
coconut jasmine rice 17

**PRIME NEW YORK STEAK**  
fine herb tomato chimichurri, yucca fries 28

## DESSERT

**CHOCOLATE MARQUISE (GF)**  
Flourless chocolate cake, dark chocolate mousse,  
raspberry coulis 11

**STICKY GINGER TOFFEE  
PUDDING**  
Ginger, fresh apple and cinnamon sponge cake,  
golden ginger toffee sauce. A la Mode 11

**SORBETS & GELATOS**  
Ask your server for today's flavors 9

## CLUBLIFE UPDATE

### CLUB HOURS

Tuesday - Friday from 10:00 am to 7:30 pm.  
Outdoor Dining reservations: 11:30 am to 6:00 pm

### RESERVATIONS

Sky Terrace reservations are required,  
TEXT at 408.703.6119 or CALL 408.971.9300  
Tables held up to 10-minutes past reservation time  
Each reservation slot is 1.5 hours

### CHECK-IN

Please wait for the host to direct you to a table.

### MASKS

Face coverings must be worn while inside the  
Club, 50 West building and any time when not  
seated at your table

### USAGE CREDITS

If applicable, inform the Club team member if you  
will be applying your usage credits to your visit

## WINES + BUBBLES

By the Glass

### BUBBLES

Domaine Chandon Brut | California | 187ml | 14  
La Marca Prosecco | Veneto, Italy | 9.5  
Lucien Albrecht Crémant d'Alsace Brut Rosé | 12.5

### SAUVIGNON BLANC

Kim Crawford | Marlborough, New Zealand | 11.5

### CHARDONNAY

Chateau Ste Michelle Indian Wells  
Columbia Valley | 13.5

### PINOT NOIR

Meiomi | California | 12.5  
Ken Brown | Santa Rita Hills | 15

### MERLOT

Flora Spring | Napa Valley | 13

### RED BLENDS

Taken | Napa Valley | 19

### MALBEC

Terrazas de los Andes Reserva | Argentina | 13.5

### CABERNET SAUVIGNON

Educated Guess | North Coast | 13.5  
Laird | Napa Valley | 15

## BEERS + MORE

By the Bottle

Corona | 5.5  
Blue Moon | 5.5  
Heineken | 5.5  
Lagunitas IPA | 5.5  
Modelo Especial | 5.5  
Stella Artois | 5.5  
White Claw | Raspberry | 5.50  
White Claw | Clementine | 5.50

## SEASONAL COCKTAILS

### VODKA INFUSIONS

Fresh fruit infused in distilled Vodka for 4-6 weeks.  
Current Flavors: Raspberry, Blackberry, Mixed Berries  
& Pineapple.  
Single Infusion | 11  
Infusion Shaker (3 glasses) | 30

### CLASSIC MARGARITA

Tequila, Triple Sec, Agave, Salt Rim | 11

### ELDERFLOWER SPARKLE

St. Germain, sparkling wine, fresh lemon juice,  
soda water | 11

## BEVERAGES

San Pellegrino (500ml) | 5.25

Evian bottle water | 2

Soda (can) | 3.50

Iced Tea | 3.50

Coffee | Complimentary

Tea | Complimentary

## EXPLORE CLUBLIFE

Silicon Valley Capital Club is the premier private business, social and dining club in Silicon Valley, where community leaders and business professionals come to connect, work, host & play.

We invite you to join us for a VIP tour & hosted experience to explore ClubLIFE!

Follow the QR Code to submit a website inquiry for a Club tour with our Membership team.



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All food and beverage purchases are subject to an automatic 20% 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. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. ©ClubCorp USA, Inc. All rights reserved.