

NEW YEAR'S EVE CELEBRATION MENU

Welcome Bubbles

STARTERS

- Crispy Calamari** Tossed with serrano peppers and served with sweet thai chili sauce 16
- Jumbo Shrimp Cocktail** Zesty cocktail sauce 17
- Crab Stuffed Mushrooms** Hollandaise sauce 16
- Spinach & Artichoke Dip** Warm pita bread 15
- Combo Platter** Crab stuffed mushrooms, spinach and artichoke dip and crispy calamari 28

SOUPS & SALADS

- Lobster Bisque** 10
- French Onion Soup** 10
- Belgium Endive Salad** Radicchio & baby romaine, gorgonzola cheese, candied pecans, poached pear, walnut vinaigrette 11
- Mixed Greens Salad** Local organic greens, candied walnuts, apples, bleu cheese crumbles tossed with raspberry vinaigrette 10
- The Original Caesar Salad** Romaine hearts, caesar dressing, parmesan cheese, herb garlic croutons 11

NYE SIGNATURE FOUR-COURSE MENU

FIRST COURSE

Seafood Duo Mini crab cake & jumbo shrimp cocktail remoulade and cocktail sauce

SECOND COURSE

Choice of one

Lobster Bisque

Belgium Endive Salad Radicchio & baby romaine, gorgonzola cheese, candied pecans, poached pear, walnut vinaigrette

THIRD COURSE

Choice of one

Pan Seared Scallops Seasonal vegetables 66

Filet Mignon Charbroiled to perfection with herb & blue cheese crust and green peppercorn sauce, mashed potatoes, seasonal vegetables 72

Fresh Colorado Rack of Lamb Roasted butternut squash, mashed potatoes and mint marsala reduction 74

FOURTH COURSE

Chef's Signature New Year's Dessert

ENTRÉES

- Roast Prime Rib of Beef** Au jus, creamy horseradish, baked potato, seasonal vegetables 39
- Filet Mignon** Charbroiled to perfection with herb & blue cheese crust and green peppercorn sauce, mashed potatoes, seasonal vegetables 48
- Fresh Colorado Rack of Lamb** Roasted butternut squash, mashed potatoes and mint marsala reduction 63
- Classic Shrimp Scampi** White wine garlic butter sauce, capers, rice pilaf, seasonal vegetables 39
- Pan Seared Scallops** Seasonal vegetables 44
- Cedar Plank Salmon** Baked on cedar, mild chipotle bbq, basmati rice pilaf, seasonal vegetables 38
- Lobster Tail** Broiled and served with drawn butter, seasonal vegetables, mashed potatoes 60
- Chicken Scaloppine** Mushrooms, capers, lemon cream sauce, mashed potatoes, seasonal vegetables 35
- Pasta Primavera** Fettuccine, zucchini, asparagus, sundried tomatoes, fresh basil, garlic, crushed red pepper and parmesan cheese tossed in a white wine sauce
(Gluten-friendly pasta available upon request) 34

Executive Chef *Jose Urena*

16320 Raymer Street Van Nuys, CA 91406 | 818.994.7437 | 94thvannuys.com

*One complimentary glass of Sparkling Wine for the prix fixe menu.

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



WHITE WINE

SPARKLING / CHAMPAGNE

	<i>glass</i>	<i>btl</i>
William Wycliff Brut, California	9	34
Zonin Split, Prosecco Brut, Veneto, Italy	10	
Korbel Split, Brut, California	11	
Domaine Chandon Brut Rosé Split, California	12	
La Marca Prosecco, Italy		32
Piper-Heidsieck Cuvee 1785 Brut, Champagne France		70

PINOT GRIGIO

Ecco Domani, delle Venezie, Italy	9	34
Notes, Buelton, California	9	34
J Vineyards, California		46

SAUVIGNON BLANC

Canyon Road, California	8	30
Gainey, Santa Ynez, California	9	34
Oyster Bay, Marlborough New Zealand		38

CHARDONNAY

Canyon Road, California	8	30
Kendall Jackson 'Vintner's Reserve', California	10	38
La Crema, Monterey, California	12	46
Mer Soleil Reserve, Santa Lucia Highlands		58

OTHER WHITE VARIETALS

Canyon Road, White Zinfandel, California	9	34
Chateau Ste. Michelle Riesling, Washington	9	34
Mirassou Moscato, California	9	34
Conundrum White Blend, California		46
Schloss Vollrads Riesling, Germany		68

RED WINE

ROSÉ

	<i>glass</i>	<i>btl</i>
Sophia Coppola Rosé, Monterey	10	38

PINOT NOIR

Francis Ford Coppola Votre Sante, Sonoma	10	38
MacMurray Ranch, Central Coast, California	12	46
Siduri, Willamette Valley, Oregon		60

MERLOT

Canyon Road, California	8	30
Silver Palm, Sonoma	10	38

CABERNET

Canyon Road, California	8	30
Louis Martini, California	10	38
Murphy-Goode, California	11	42
Justin, Paso Robles, California		58

OTHER RED VARIETALS

Apothic Wines 'Winemaker's Blend', California	9	34
Gascon Malbec, Mendoza, Argentina	9	34
Exitus Bourbon Barrel, Red Blend	12	46
Edmeades Zinfandel, Mendocino		42
Coppola Claret 'Black Label Diamond Collection', California		42
Yangarra Shiraz, McLaren Vale Australia		46

SPECIALTY DRINKS

LOCAL FAVORITES

Aviation Cocktail Hendricks Gin, Luxardo Maraschino, Crème De Violette and Lemon 10

French 75 Hennessy Cognac, Lemon and Champagne, Agave Nectar 12

Mint Julep Woodford Reserve Whiskey, Mint, Soda, Simple Syrup 10

Sazerac Bulleit Rye Bourbon, Absinthe, Simple Syrup, Peychaud's Bitters, Lemon 12

Milk Punch Captain Morgan Rum, E&J Brandy, Milk, Nutmeg 10

OLD FLAMES

Smoke and Honey Evan Williams Bourbon, Tuaca, Honey, Angostura Bitters, Ardbeg Spritz, Orange Peel 12

Lemon Drop Martini Absolut Citron Vodka, Lemon, Triple Sec, Chilled 12

Lemon & Basil G&T Bombay Sapphire Gin, Fresh Lemon Juice, Tonic, Basil 12

SANGRIA

Sangria Roja or Blanca Red or White Wine, E&J Brandy, Fresh Fruit and Juices 10

Sparkling Sangria Flora Canyon Road Sauvignon Blanc, Bubbles, fresh Fruit, St. Elder 10

**ASK YOUR
SERVER FOR
OUR LIST OF
SEASONAL AND
CRAFT BEERS**