

NEW YEAR'S EVE CELEBRATION MENU

Welcome Bubbles

STARTERS

- Jumbo Shrimp Cocktail Zesty cocktail sauce 17
Crab Stuffed Mushrooms Hollandaise sauce 17
Spinach & Artichoke Dip Warm pita bread 17

SOUPS & SALADS

- Lobster Bisque 10
French Onion Soup 10
Organic Baby Mixed Greens Cranberries, blue cheese crumbles,
with champagne vinaigrette 10
The Original Caesar Salad Romaine hearts, caesar dressing,
parmesan cheese, herb garlic croutons 11

NYE SIGNATURE FOUR-COURSE MENU

FIRST COURSE

Shrimp Cocktail

SECOND COURSE

Lobster Bisque

Organic Baby Mixed Greens Cranberries, blue cheese, crumbles, with champagne vinaigrette

THIRD COURSE

Choice of one

- 8oz Filet Mignon Charbroiled to perfection with bearnaise Golden Yukon, mashed potatoes 72
12oz Roast Prime Rib of Beef Creamy Horseradish au Jus 69
18oz Rack of Lamb Mashed potatoes and mint marsala reduction 74

FOURTH COURSE

Chef's Signature New Year's Dessert

ENTRÉES

Served with seasonal Vegetables

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| 12oz Roast Prime Rib of Beef
Creamy horseradish, baked potato 41 | 8oz Chilean Sea bass Pan seared with tomatillo
relish & Basmati Rice 38 |
| 8oz Filet Mignon Charbroiled to perfection with
bearnaise sauce Golden Yukon, mashed potatoes 49 | Chicken Roulade Stuffed with asparagus sun dried
tomatoes mozzarella herbs & spinach with
champagne butter sauce Basmati Rice 37 |
| 18oz Rack of lamb Golden Yukon mashed potatoes
and mint Marsala reduction 52 | 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 |
| Classic Shrimp Scampi White wine garlic butter sauce,
capers, rice pilaf, seasonal vegetables 40 | |

General Manager *Roxana Camarena* | Executive Chef *Jose Urena*

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*One complimentary glass of Sparkling Wine

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
- 94th Sangria Hennessey, Merlot, Cranberry Juice, Agave 10
- Strawberry Cooler Rum, Agave, fresh Lime Juice, Strawberries 11
- Pomegranate Margarita Milagro Tequila, Pama, Sweet and Sour, Lime, Arils 10

TRIED & TRUE

- Ginny Hendricks Hendrick's Gin, Fever Tree Elderflower Tonic, Orange and Sage 12
- PLC "Pretty Little Cocktail" (*not ordering this will give you FOMO*) Grey Goose Vodka, Cointreau, Pama, fresh Lime Juice, dash of Rose Water, Baby's Breath 13
- Monkey Business Monkey Shoulder Whisky, Orange Curacao, Maple, Orange Peel, torched Rosemary 13

SANGRIA

- Sangria Roja or Blanca Red or White Wine, E&J Brandy, Fresh Fruit and Juices 10
- Pink Sparkling Sangria La Marca Prosecco, Pama, Chambord, Raspberry, Orange Juice, Pineapple Juice 11

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