



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 14
- 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 9
- The Original Caesar Salad** Romaine hearts, caesar dressing, parmesan cheese, herb garlic croutons 10

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 64

Filet Mignon Charbroiled to perfection with herb & blue cheese crust and green peppercorn sauce, mashed potatoes, seasonal vegetables 70

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 38

Filet Mignon Charbroiled to perfection with herb & blue cheese crust and green peppercorn sauce, mashed potatoes, seasonal vegetables 46

Fresh Colorado Rack of Lamb Roasted butternut squash, mashed potatoes and mint marsala reduction 51

Classic Shrimp Scampi White wine garlic butter sauce, capers, rice pilaf, seasonal vegetables 37

Pan Seared Scallops Seasonal vegetables 42

Fresh Salmon Pan seared with shiitake mushrooms, scallions, ginger soy glaze, steamed Jasmine rice, Asian style slaw 36

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

DESSERT

Chef's Signature New Year's Dessert 9

General Manager *Kelly Paige* / **Executive Chef** *Jose Urena*

16320 Raymer Street Van Nuys, CA 91406 | (818) 994-7437 | 94thvannuys.com

*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	10	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

Beringer White Zinfandel, California	9	34
Chateau Ste. Michelle Riesling, Washington	9	34
Mirassou Moscato, California	9	34
Conundrum White Blend, California	12	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
Edmeades Zinfandel, Mendocino	11	42
Coppola Claret 'Black Label Diamond Collection', California		42
Yangarra Shiraz, McLaren Vale Australia		46
19 Rows Syrah, Wexler Estates Encino		48

SPECIALTY DRINKS

LOCAL FAVORITES

Aviation Cocktail	Seagram's Gin, Cherry, Crème De Violette and Lemon	10
French 75	Hennessy Cognac, Lemon and Champagne	12
Mint Julep	Woodford Reserve Whiskey, Mint, Soda, Simple Syrup	10
Jr.'s Flight	Myers's Platinum Rum, Stella, Grapefruit Juice, Agave Nectar	8
Zesty Cooler	Jalapeño Tequila, Fresh Cucumbers, Lemon and Lime Juice	12

OLD FLAMES

Smoke and Honey	Evan Williams Bourbon, Tuaca, Honey, Angostura Bitters, Ardbeg Spritz, Orange Peel	12
Penicillin	Monkey Shoulder Scotch, Ardbeg 10 Scotch, Ginger, Honey, fresh Lemon Juice, Lemon Peel	13
South Side	New Amsterdam Gin, Lemon, Agave, muddled Mint, Soda	11
Lemon Drop Martini	Absolut Citron Vodka, Lemon, Triple Sec, Chilled	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**