

NEW YEAR'S EVE CELEBRATION MENU

Welcome Bubbles

STARTERS

Crispy Calamari Tossed with serrano peppers and served with sweet thai chili sauce 15

Jumbo Shrimp Cocktail Zesty cocktail sauce 17

Crab Stuffed Mushrooms Hollandaise sauce 15

Spinach & Artichoke Dip Warm pita bread 13

Combo Platter Crab stuffed mushrooms, spinach and artichoke dip and crispy calamari 28

SOUPS & SALADS

Lobster Bisque 9

French Onion Soup 9

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 Sautéed spinach, rice pilaf, onion and orange fennel sauce 60

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 72

FOURTH COURSE

Chef's Signature New Year's Dessert

ENTRÉES

Roast Prime Rib of Beef Au jus, creamy horseradish, baked potato, seasonal vegetables 37

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 48

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

Pan Seared Scallops Sautéed spinach, onion and orange fennel sauce, rice pilaf 38

Fresh Salmon Polenta cake, arugula salad with cherry tomatoes and banana peppers 36

Lobster Tail Broiled and served with drawn butter, seasonal vegetables, mashed potatoes 60

Chicken Scallopine 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*) 30

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

	<i>glass</i>	<i>btl</i>		<i>glass</i>	<i>btl</i>
SPARKLING / CHAMPAGNE			SAUVIGNON BLANC		
William Wycliff Brut, California	8	30	Canyon Road, California	8	30
Zonin Split, Prosecco Brut, Veneto, Italy	9		Coppola Diamond Collection Yellow, Napa	9	34
Korbel Split, Brut, California	10		Gainey, Santa Ynez, California	9	34
Domaine Chandon Brut Rosé Split, California	11		CHARDONNAY		
La Marca Prosecco, Italy		32	Canyon Road, California	8	30
Dom Perignon, France		225	Kendall Jackson 'Vintner's Reserve', California	10	38
Piper-Heidsieck Cuvee 1785 Brut, France		65	La Crema, Monterey, California	12	46
Martini Asti, Italy		40	Sonoma Cutrer, Russian River Sonoma		58
Korbel Brut, California		40	OTHER WHITE VARIETALS		
PINOT GRIGIO			Beringer White Zinfandel, California	8	30
Ecco Domani, delle Venezie, Italy	9	34	Chateau Ste. Michelle Riesling, Washington	9	34
Notes, Buelton, California	9	34	Mirassou Moscato, California	9	34
King Estate 'Signature' Pinot Gris, Oregon		46	Conundrum 'Caymus' White Blend, California	12	46

RED WINE

ROSÉ			CABERNET		
Sophia Coppola Rosé, Monterey	10	38	Canyon Road, California	8	30
PINOT NOIR			Louis Martini, California	10	38
Francis Ford Coppola Votre Sante, Sonoma	10	38	Murphy-Goode, California	11	42
MacMurray Ranch, Central Coast, California	12	46	Justin, Paso Robles, California		58
Siduri, Willamette Valley, Oregon		60	OTHER RED VARIETALS		
MERLOT			Apothic Wines 'Winemaker's Blend', California	9	34
Canyon Road, California	8	30	Gascon Malbec, Mendoza, Argentina	9	34
St. Francis Vineyards, Sonoma	10	38	Dry Creek Vineyards Heritage Zinfandel, Sonoma	10	38
			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

OLD FLAMES

- Improved Old Fashioned Bulleit Rye, Luxardo, Orange Bitters, Clove, Caramelized Orange, Lemon Peel 12
Lion's Tail Maker's Mark, All Spice, Clove, Lime 12
Honey South Side New Amsterdam Gin, Lemon, Agave, muddled Mint, Soda 11
Dark & Stormy Myers's Dark Rum, Lime, Angostura, Ginger Beer 10
Lemon Drop Martini Absolut Citron Vodka, Lemon, Triple Sec, Chilled 12

WINE COCKTAILS

- Sangria Blanca Canyon Road Chardonnay, E & J Brandy, White Rum, Orange and Pineapple Juices, fresh Fruit 10
Sangria Roja Canyon Road Merlot, E & J Brandy, Agave, Orange, Cranberry and Apple Juices, fresh Fruit 10
Sonoma Spice Canyon Road Merlot, E&J Brandy, Orange Juice, Clove, Ginger Beer, seasonal Berries 11

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