



Sweetheart Dinner

\$125 PER COUPLE

Enjoy A Complimentary Glass Of Champagne With Dinner

Soup & Salad

choose 2

APPLE BUTTERNUT SQUASH BISQUE

Topped With Candied Pecans & Balsamic Reduction

LOBSTER BISQUE

CHOCOLATE COVERED STRAWBERRY

VALENTINE SALAD

Baby Spinach, Candied Walnuts, Onions, Fried Mozzarella Bites, Served With A Raspberry Vinaigrette

ROASTED BEET SALAD

Pistachios, Goat Cheese, Served With A Fig Balsamic Dressing

Shared Appetizers

choose 1

HEART-SHAPED TOMATO & MOZZARELLA BRUSCHETTA

Topped With Parmesan Breadcrumbs

ASIAN CALAMARI

Tossed With Sweet Thai Chili Sauce, Topped With Sesame Seeds & Scallions

DOMESTIC & IMPORTED CHEESE BOARD

Brie Cheese, Cheddar, Swiss, Fried Mozzarella Bites, Chocolate Covered Strawberries, Fig Jam, Assorted Crackers

Entrees

choose 2

PEPPER CRUSTED PETITE FILET

MIGNON SURF & TURF

Served With Crab Stuffed Shrimp, Spicy Honey Roasted Baby Carrots, Duchess Potatoes & Topped With A Honey Bourbon Sauce

MARRY ME CHICKEN

Served Over Linguini In A Roasted Tomato & Basil Cream Sauce

ROASTED RAVIOLI With Tomato Basil Marinara Sauce, Spinach, Sun Dried Tomatoes & Roasted Corn

PAN SEARED CHILEAN SEA BASS

Served With A Saffron Risotto Croquettes, Roasted Spicy Honey Glazed Baby Carrots Topped With Roasted Corn Cream Sauce

Desserts

choose 2

CARAMEL FLAN

CHEESECAKE BROWNIES



ROCKS21.COM

Valentine Drink Specials

Cocktails

LOVE POTION MARTINI

Cherry Vodka, Cranberry
Juice & Grenadine \$11

VALEN-THYME

Vodka, Prosecco, Grapefruit
Juice, With A Thyme Sprig \$11

Beer

FUZZY BABY DUCKS, IPA

New England Brewing Company
Woodbridge, CT

Brewed With Citra Hops For
Mango, Papaya & Citrus
Flavors. \$6

Half Priced Bottles Of Wine

SPARKLING

Zonin Prosecco \$17

ROSÉ

Oyster Bay Rosé \$20

WHITE

Matua Sauvignon Blanc \$18

Kendall Jackson Chardonnay \$20

Primo Amore Moscato \$15

Sonoma Cutrer Chardonnay \$23

Bortulizzi Pinot Grigio \$20

RED

Berringer Merlot \$18

Beringer Cabernet Sauvignon \$18

14 Hands Cabernet Sauvignon \$18

