



Appetizers

Our "Famous" Bang Bang Shrimp - crispy shrimp with a hot, sweet Thai sauce 14.

- Charred Calamari - with sautéed garlic, capers, roasted red peppers and fresh tomatoes 13.
Lightly Fried Calamari - dipped in buttermilk topped with pepperoncini & roasted red peppers with sriracha aioli 13.
Clams Bianco with Sausage and White Beans - steamed in white wine, garlic and fresh herbs 15.
House Made Meatballs - with our marinara and parmesan cheese 14.
Pile of Homemade Parmesan Onion Rings 8.
Pommes Frites - French fries with fine herbs, truffle oil and roasted garlic 7.
Soup of the Day - ask your server

Salads

- House Salad - mixed greens and a choice of homemade dressings 7.
Iceberg Wedge - with creamy bleu cheese dressing & bacon 9.
Grilled Romaine Salad - with a spicy chipotle Caesar dressing and shaved parmesan 9.
Caesar Salad - with romaine lettuce, homemade croutons and Caesar dressing 9.

Specialties

- Spicy Sicilian Penne Diego - with garlic, roasted red peppers, white wine, hot pepper flakes and parmesan 16.
with chicken 18. with shrimp 24.
Chicken French - dipped in egg, sautéed with lemon, wine and parmesan cheese, with choice of one side 23.
Panko Crusted Chicken Romano - topped with mozzarella and tomato sauce, with choice of one side 23.
Panko Crusted Chicken Milanese - pan fried, topped with mixed greens and vinaigrette dressing, with choice of one side 23.
Chicken Piccata over Sautéed Escarole - sautéed with lemon, wine & capers, with choice of one side 23.
Fried Chicken on the Bone with a House Made Waffle - served with pure Vermont maple syrup 23.
Michael's Favorite Baby Back Ribs - our own B.B.Q sauce with choice of one side 29.
Fried Chicken Sandwich - marinated in buttermilk, fried, topped with coleslaw, served with fries and sriracha aioli on the side 14.

Black Angus Steaks, Chops & Seafood

The Valley Grill Bone-In Cowboy Steak - 20 oz. bone-in ribeye seasoned with our spicy coffee rub 46.

- Herbed N.Y. Strip Steak - with garlic, fresh herbs and extra virgin olive oil 37.
Filet Mignon Gorgonzola - topped with a gorgonzola sauce 39.
Eden Farm Berkshire Double Thick Pork Chop - French-cut with chipotle B.B.Q sauce (allow 30 min.) 35.
Garlic Seared Scallops - with sautéed escarole & roasted red pepper 33.
Cioppino - with shrimp, scallops, clams, calamari and fish in a light tomato broth 34.
Valley Grill Shrimp - with fresh mozzarella, wrapped in prosciutto with a lemon wine sauce and rice pilaf 27.
(All above served with choice of one side)

Friday Only

- Fresh Haddock - traditional fish fry with fries and slaw. 21.
Valley Grill Broiled Haddock - topped with herbed panko crumbs, served with choice of one side 23.