

Appetizers

- Our "Famous" Bang Bang Shrimp - crispy, with a hot, sweet Thai sauce 15.
Charred Calamari - with sautéed garlic, capers, roasted red peppers and fresh tomatoes 14.
Lightly Fried Calamari - topped with pepperoncini & roasted red peppers with sriracha aioli 14.
Pile of Homemade Parmesan Onion Rings 8.

Soups & Salads

- Valley Grill Soup 7. - 9.
House Salad - mixed greens and a choice of homemade dressings 8.
Grilled Romaine Salad - with a spicy chipotle Caesar dressing and shaved parmesan 10.
Caesar Salad - with romaine lettuce, homemade croutons and Caesar dressing 10.

Specialties

- Chicken French - dipped in egg, sautéed with lemon, wine and parmesan cheese 23.
Panko Crusted Chicken Romano - topped with mozzarella and tomato sauce 23.
Panko Crusted Chicken Milanese - pan fried, topped with mixed greens and vinaigrette 23.
Michael's Favorite Baby Back Ribs - with our own B.B.Q. sauce 29.
(All above with choice of one side)

Black Angus Steaks, Chop & Seafood

- The Valley Grill Bone-In Cowboy Steak - 20 oz. ribeye seasoned with our spicy coffee rub 49.
Filet Mignon Gorgonzola - topped with a gorgonzola sauce 42.
Eden Farm Berkshire Double Thick Pork Chop - French-cut with chipotle B.B.Q sauce (allow 30 min.) 38.
8 oz. Broiled Lobster Tail 39.
Surf & Turf - 5 oz. Filet & 8 oz Broiled Lobster Tail 56.
Valley Grill Shrimp - fresh mozzarella, wrapped in prosciutto with a lemon wine sauce and rice pilaf 29.
(All above served with choice of one side)

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www.michaelsvalleygrill.com Visit us on Facebook
Reservations Appreciated