



Appetizers

- MVG "Famous" Bang Bang Shrimp - crispy, with hot, sweet Thai sauce 14.
Charred Calamari - Sautéed garlic, capers, roasted red peppers & fresh tomatoes 14.
Lightly Fried Calamari - Topped with pepperoncini, roasted red peppers & sriracha aioli 14.
Grilled Lamb Lollipops – Marinated in our house blend 18.
Greens and Beans – Escarole, cannellini beans, garlic, parmesan & crushed red pepper 12.
Add house sausage blend 4.
Pile of Homemade Parmesan Onion Rings 8.

Salads

- House Salad - Mixed greens with artichoke hearts, tomatoes, peas, red onion and cannellini beans with your choice of homemade dressing 7.
Grilled Romaine Salad – With spicy chipotle Caesar dressing & shaved parmesan 9.
Caesar Salad - Romaine lettuce, homemade croutons & Caesar dressing 9.
Wedge Salad – Iceberg lettuce wedge with cherry tomatoes, blue cheese crumbles, blue cheese dressing, bacon & balsamic drizzle 12.
Flat Iron Steak Salad- Grilled 8oz Flat Iron over a bed of spring mix, blue cheese crumbles, red onions, cherry tomatoes & candied walnuts tossed in citrus vinaigrette 27.

Specialties

- Chicken French - Dipped in egg, sautéed with lemon, wine & parmesan cheese 26.
Panko Crusted Chicken Romano - Topped with mozzarella & tomato sauce 26.
Panko Crusted Chicken Milanese - Topped with mixed greens & vinaigrette 26.
Chicken Piccata over Sautéed Escarole - Sautéed with lemon, wine & capers 26.
Michael's Favorite Baby Back Ribs - With our own B.B.Q. sauce 32.
(Above served with choice of one side)
Blackened Shrimp Alfredo – Blackened shrimp, peppers, onions & Cajun Alfredo sauce tossed with linguine 30.
Fried Chicken Sandwich - Marinated in buttermilk, fried, topped with coleslaw & pickles
Served with fries & sriracha aioli on the side 16.
Braised Boneless Short Ribs- Braised short ribs over marble mashed potato & butternut squash topped with demi-glace & onion straws 42.

Black Angus Steaks, Chop & Seafood

- The Valley Grill Bone-In Cowboy Steak - 20 oz. Ribeye seasoned with our spicy coffee rub MP
Filet Mignon Gorgonzola – 8oz Certified Angus Beef filet grilled topped with our gorgonzola cream sauce MP
Eden Farm Berkshire Double Thick Pork Chop - French-cut with chipotle B.B.Q sauce 39.
Valley Grill Shrimp - Fresh mozzarella, prosciutto, lemon wine sauce & rice pilaf 28.
14oz NY Strip Steak- Grilled NY strip steak over mashed potatoes & vegetables topped with cola balsamic reduced onions with horseradish cream sauce 44.
Cioppino - Shrimp, mussels, clams & calamari in a hearty white wine & marinara sauce with fresh herbs & grilled crostini 42.

Friday Only

- Fresh Pacific Cod - Traditional fish fry with fries & cole slaw 22.
Valley Grill Broiled Pacific Cod - Topped with herbed panko crumbs,
served with choice of one side 24

Reservations Appreciated
Executive Chef J. Curran Hynes

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