



Appetizers

- MVG "Famous" Bang Bang Shrimp – Fried crispy, with hot, sweet Thai sauce 14.
Charred Calamari – with sautéed garlic, capers, roasted red peppers & fresh tomatoes 14.
Lightly Fried Calamari - with pepperoncini, roasted red peppers & sriracha aioli 14.
Mussel Frites – with chorizo, peppers, onions, & garlic herb sauce served over crispy fries 18.
Grilled Lamb Lollipops – Marinated in our house blend 22.
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 & cannellini beans with your choice of homemade dressing 7.
Grilled Romaine – 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, crispy bacon, creamy blue cheese dressing & balsamic drizzle 12.
Flat Iron Steak Salad- Grilled 8oz Flat Iron steak served over a bed of spring mix & arugula, with shaved parmesan, red onion, cherry tomatoes, tossed in balsamic vinaigrette 27.
Add Chicken \$12, Flat Iron steak \$18 or Shrimp \$4 ea.

Specialties

- Chicken French - Dipped in egg, sautéed with lemon, wine & Parmesan cheese 28.
Panko Crusted Chicken Romano - Topped with mozzarella & tomato sauce 28.
Panko Crusted Chicken Milanese - Topped with mixed greens & vinaigrette 28.
Chicken Piccata over Sautéed Escarole - Sautéed with lemon, wine & capers 28.
Michael's Favorite Baby Back Ribs - With our own B.B.Q. sauce 32.
(Above served with choice of potato, pasta, rice or vegetable of the day)
Fried Chicken Sandwich - Marinated in buttermilk, fried, topped with coleslaw & pickles served with fries & sriracha aioli on the side 16.
Pan seared Airline chicken Breast – over rice & summer succotash finished with garlic butter & chicken au jus 32.

Black Angus Steaks, Chops & 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 41.
14oz NY Strip Steak- Grilled NY strip steak over roasted fingerling potatoes and vegetables topped with fresh chimichurri 44.
Valley Grill Shrimp - Fresh mozzarella & prosciutto with lemon wine sauce over rice pilaf 30.
Linguine Vongole – Steamed clams sauteed in white wine garlic sauce with peppers & onions 32.
Seafood Fra Diavolo - Shrimp, mussels, clams in spicy red wine marinara, served over linguine 42.

Friday Only

MVG Fish Fry
Breaded fresh Pacific cod
Served with fries & cole slaw 22.

MVG Broiled Pacific Cod
Topped with herbed panko crumbs,
served with choice of side 24.

Reservations Appreciated

Executive Chef J. Curran Hynes | Sous Chef Andrew W. Kohler

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