



### Appetizers

- MVG "Famous" Bang Bang Shrimp – Fried crispy, with hot, sweet Thai sauce 16.  
Charred Calamari – Topped with sautéed tomatoes, garlic, capers & roasted red peppers 16.  
Lightly Fried Calamari – Tossed with pepperoncini & roasted red peppers with sriracha aioli 16.  
Zuppa di Mussels – Steamed in wine, garlic, herbs & Calabrian chilies, grilled crostini 18.  
Grilled Lamb Lollipops – Marinated in our house blend 22.  
Escarole and Beans – Sautéed with garlic, parmesan & crushed red pepper 12. **Add sausage 4.**  
Pile of Homemade Parmesan Onion Rings 8.

### Salads

- House Salad - Mixed greens, artichoke hearts, tomatoes, peas, red onion & cannellini beans 7.  
Grilled Romaine – Finished with spicy chipotle Caesar dressing & shaved parmesan 9.  
Caesar Salad - Romaine lettuce, house made Caesar dressing & croutons 9.  
Wedge Salad – Cherry tomatoes, bacon, creamy & crumbled blue cheese, 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, Chablis & Parmesan cheese 28.  
Panko Crusted Chicken Romano - Topped with mozzarella & tomato sauce 28.  
Panko Crusted Chicken Milanese - Topped with mixed greens & balsamic vinaigrette 28.  
Chicken Piccata over Sautéed Escarole - Sautéed with lemon, Chablis & capers 28.  
Michael's Favorite Baby Back Ribs - With our house made B.B.Q. sauce 32.  
(Above served with choice of potato, pasta, rice or vegetable of the day)  
Braised Boneless Short Ribs- Served over marble mashed potatoes & butternut squash, finished with demi-glace & fried shallots 42.  
Fried Chicken Sandwich - Marinated in buttermilk, fried, topped with coleslaw & pickles, served with fries & sriracha aioli 16.

### Certified Black Angus Steaks, Chops & Seafood

- Valley Grill Bone-In Cowboy Steak – 20 oz ribeye grilled with our spicy coffee rub MP  
Filet Mignon Gorgonzola – 8 oz grilled filet, topped with gorgonzola cream sauce MP  
NY Strip Steak- 14 oz grilled strip served over mashed potatoes, finished with demi-glace 44.  
Berkshire Double Thick Pork Chop – 14 oz French-cut grilled chop, chipotle B.B.Q sauce 41.  
Shrimp & Penne alla Vodka – House made vodka sauce with pancetta, red peppers & onions, tossed with penne pasta 32.  
Valley Grill Shrimp - Fresh mozzarella & prosciutto stuffed shrimp, rice pilaf, lemon wine sauce 30.  
Grilled Salmon – Served over rice pilaf, finished with apple bourbon glaze 36.  
Clams & Chorizo – Sautéed with peppers, onions, garlic, white wine, lemon & fresh herbs, served over linguini 32.  
Frutti Del Mar - Shrimp, mussels, clams, spicy hot calabrese 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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