



### *Appetizers*

- MVG "Famous" Bang Bang Shrimp** - Crispy, with hot, sweet Thai sauce 16.  
**Lightly Fried Calamari** - Topped with pepperoncini, roasted red peppers & sriracha aioli 16.  
**Charred Calamari** - Sautéed garlic, capers, roasted red peppers & fresh tomatoes 16.  
**Grilled Lamb Lollipops** – Marinated in our house blend 22.  
**Zuppa di Mussels** – Steamed in wine with garlic, Calabrian chilies & herbs 18.

### *Salads*

- House Salad** - Mixed greens with artichoke hearts, tomatoes, peas, red onion & 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.

### *Specialties*

- Surf & Turf** – 8 oz broiled lobster tail paired with a 5oz center cut filet, served with house mashed potatoes, finished with garlic herb compound butter MP  
**Lobster Tail** – Broiled 8 oz Lobster Tail, served with house mashed potatoes, vegetable of the day and drawn butter MP  
**Valley Grill Shrimp** - Fresh mozzarella, prosciutto, lemon wine sauce & rice pilaf 30.  
**Frutti Del Mare** - Shrimp, mussels, clams & calamari in a spicy Calabrese marinara sauce with sliced garlic, wine & fresh herbs, served over linguine 42.  
**Pan Seared Scallops** – Served over fresh herb & cheese risotto with pancetta lardon, asparagus & fresh parsley oil 42.  
**Braised Boneless Short Ribs**- Braised short ribs over marble mashed potatoes & butternut squash, topped with demi-glace & fried shallots 42.  
**14oz NY Strip Steak**- Grilled NY strip steak over mashed potatoes, finished with house made demi glace 44  
**The Valley Grill Bone-In Cowboy Steak** -20 oz. Ribeye seasoned with our spicy coffee rub MP  
**Filet Mignon Gorgonzola** - Grilled 8oz Certified Angus Beef filet topped with gorgonzola cream sauce MP  
**Eden Farm Berkshire Double Thick Pork Chop** - French-cut with chipotle B.B.Q sauce 41.  
**Chicken French** - Sautéed with lemon, wine & parmesan cheese, served over linguini 26.  
**Panko Crusted Chicken Romano** - Topped with mozzarella & tomato sauce, served over linguini 26.

*The Michaels Valley Grill Family Wishes You a Happy & Healthy New Year!*

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