



### Appetizers

- MVG "Famous" Bang Bang Shrimp – Fried crispy, with hot, sweet Thai sauce 17.  
Charred Calamari – Topped with sautéed tomatoes, garlic, capers & roasted red peppers 17.  
Lightly Fried Calamari – Tossed with pepperoncini & roasted red peppers with sriracha aioli 17.  
Mussels – Sautéed with butter, garlic & pancetta, finished with fresh green goddess sauce 18.  
Meatballs – 3 house made meatballs & red sauce with fresh herb ricotta & grilled crostini 18.  
Lamb Lollipops – Marinated in our house blend & grilled, served with arugula & olive oil 22.  
Escarole and Beans – Sautéed with garlic, Parmesan & crushed red pepper 12. Add sausage 4.  
Pile of Homemade Parmesan Onion Rings- Served with Cajun remoulade sauce 8.

### Salads

- House Salad - Mixed greens, artichoke hearts, tomatoes, peas, red onion & cannellini beans 8.  
Grilled Romaine – Finished with chipotle Caesar dressing & shaved Parmesan 10.  
Caesar Salad - Romaine lettuce, house made Caesar dressing & croutons 10.  
Wedge Salad – Cherry tomatoes, bacon, creamy & crumbled blue cheese, balsamic glaze 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 20, Add Shrimp 12.

### Seasonal

- Penne al Prezzemelo – Sautéed pancetta, cherry tomatoes, garlic & peas in parsley cream sauce, tossed with penne pasta & Parmesan cheese 24. Add Chicken 12. Add Shrimp 12.  
Clams and Pancetta – Steamed in wine & garlic with peppers, onions & cherry tomatoes, served over linguine, with fresh herb bread crumbs 34.  
Pork Osso Buco – Braised pork shanks, over creamy Parmesan polenta, fresh parsley gremolata 41.  
Seafood Bouillabaisse – Our take on a classic French seafood stew with mussels, shrimp, clams & calamari in a rich seafood broth, served with grilled crostini 42.

### MVG Favorites

- Chicken French - Dipped in egg, sautéed with lemon, Chablis & Parmesan cheese 29.  
Panko Crusted Chicken Romano- Mozzarella & tomato sauce over penne or linguine 29.  
Chicken Piccata - Sautéed with Chablis, lemon & capers over escarole 29.  
Panko Crusted Chicken Milanese – Mixed greens, Parmesan & balsamic vinaigrette 29.  
Bang Bang Chicken Sandwich - Marinated in buttermilk & fried, topped with coleslaw & pickles, served with fries & sriracha aioli 18.  
Valley Grill Shrimp - Fresh mozzarella & prosciutto stuffed shrimp, rice pilaf, lemon wine sauce 30.  
Grilled Salmon – Served over rice pilaf, finished with brown sugar bourbon glaze 36.  
Friday Fish Fry- Broiled or Breaded fresh Pacific cod with fries & cole slaw 23.  
Valley Grill Bone-In Cowboy Steak – 20 oz CAB ribeye grilled with our spicy coffee rub MP  
Filet Mignon Gorgonzola – 8 oz CAB grilled filet, topped with gorgonzola cream sauce MP  
NY Strip Steak- 14 oz CAB grilled strip finished with garlic herb butter over Parmesan fries 44.  
Berkshire Double Thick Pork Chop – 14 oz French-cut grilled chop, chipotle BBQ sauce 42.  
Baby Back Ribs – Slow cooked then grilled, with our house made BBQ sauce 32.

(Entrees served with choice of potato, pasta, rice pilaf, or vegetable of the day)

As always please inquire with your server regarding any dietary concerns.

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

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**Reservations Appreciated**