



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 – Mussels sautéed with peppers, onions & Chorizo lardons in Spanish saffron broth 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, red onions, cucumbers, tomatoes & house croutons 8.
Grilled Romaine – Finished with chipotle Caesar dressing, shaved Parmesan & croutons 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 crumbled gorgonzola, sliced red onion, cherry tomatoes & crispy fried shallots 27.

Seasonal

- Penne alla Vodka** – House made vodka sauce with pancetta, red peppers & onions 26.
Rigatoni Bolognese – Ground beef & pork simmered in a rich tomato sauce, with Ricotta 28.
Pork Pizzaiola- Pan fried pork cutlets with peppers, onions, tomatoes & red wine tomato sauce 36.
Braised Boneless Short Ribs- Served over marble mashed potatoes & butternut squash topped with demi-glace & fried shallots 42.
Seafood Puttanesca – Shrimp, clams, mussels & calamari in puttanesca sauce with linguine 42.
Clams & Sausage – Steamed in wine & garlic with peppers, onions & Calabrian hot chilies, served over linguine, with fresh lemon bread crumbs 34.

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 wasabi mashed potatoes, finished with a sweet soy glaze 36.
Friday (only) Fish Fry- Broiled or Breaded fresh Pacific cod with fries & coleslaw 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 red wine demi-glace over mashed 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

Add a protein to any salad or entrée: Chicken \$12, Flat Iron Steak \$20 or Shrimp \$12.

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