



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 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 – 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 spring mix & arugula, with crumbled gorgonzola, sliced red onion, cherry tomatoes, lemon poppy vinaigrette 27.

Seasonal

- Osso buco**- Braised pork shank over mashed potatoes, sauteed escarole & cannellini beans 36.
Chicken Calabrese - Calabrian wine sauce with peppers, onions, tomatoes & garlic, penne 29.
Orecchiette Prezzemolo- Sauteed peas, tomatoes, zucchini, squash, onion, corn & edamame in fresh parsley cream sauce 26.
Zuppa di Pesce - Clams, mussels, shrimp & calamari in a rich seafood broth over linguine 42.
Shrimp & Chorizo - Peppers, onions, chorizo, cajun honey garlic sauce, over a fried grits cake 32.
Clams Bianco -Clams, sausage, escarole, white beans, garlic white wine sauce over linguine 36.

MVG Favorites

- Chicken French** - Dipped in egg, sautéed with lemon, Chablis & Parmesan cheese 29.
Chicken Romano- Breaded & fried, topped with Mozzarella & tomato sauce, over pasta 29.
Chicken Piccata - Sautéed with Chablis, lemon & capers over escarole 29.
Panko Crusted Chicken Milanese – Mixed greens, tomatoes, Parmesan, balsamic vinaigrette 29.
Bang Bang Chicken Sandwich - Buttermilk marinated then fried, topped with coleslaw & pickles, served with fries & sriracha aioli 18.
Valley Grill Shrimp -Fresh mozzarella & prosciutto stuffed shrimp, lemon wine sauce over rice 30.
Grilled Salmon – Brushed with a citrus whiskey glaze, served over rice pilaf, 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- Grilled 14 oz CAB strip with garlic fingerling potatoes & fresh gremolata 44.
MVG 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