



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** – Sauteed Mussels with capers, blistered tomatoes & roasted red peppers & Parmesan white wine sauce 20.
- Meatballs** – 3 house made meatballs & red sauce with fresh herb ricotta & grilled crostini 18.
- Lamb Lollipops** – Marinated in our house blend & grilled, served over a sprig of mint & olive oil 24.
- Escarole and Beans** – Parmesan & crushed red pepper 12. Add sausage 4.
- Pile of Homemade Parmesan Onion Rings**- Served with Cajun remoulade sauce 11.
- Beet Tartare**- Roasted Beets, feta & walnuts finished with a balsamic reduction 14.

Salads

- House Salad** - Mixed greens, red onions, cucumbers, tomatoes & house croutons 10.
- Grilled Romaine** – Finished with chipotle Caesar dressing, shaved parmesan & croutons 12.
- Caesar Salad** - Romaine lettuce, house made Caesar dressing & croutons 12.
- Wedge Salad** – Cherry tomatoes, bacon, creamy & crumbled blue cheese, balsamic glaze 14.
- NY Strip Steak Salad**- Grilled 8oz garlic parmesan Strip steak over spring mix, cherry tomatoes, cucumbers, dressed in a cranberry-orange vinaigrette topped with fried shallots 27.

Seasonal

- Braised Boneless Short Ribs**- Mashed Potatoes, butternut squash, rich au jus & fried shallots 42.
- Shrimp Fettuccine**- Sautéed shrimp with crispy prosciutto, cherry tomatoes & spinach white wine butter sauce, finished with parmesan & fresh herbs 32.
- Rigatoni Bolognese**- Ground Beef and Pork simmered in rich tomato sauce topped basil ricotta 30.
- Cioppino**- Clams, mussels, shrimp in a rich tomato seafood broth served over pasta 44.
- Clams Verde** -Clams, prosciutto, peas, spinach and cherry tomatoes, green goddess dressing 36.
- Stuffed Greek Chop**- 8oz pan fried stuffed pork chop over mashed potato and vegetable, stuffed with feta, tomatoes & spinach. Topped with creamy tzatziki 36.
- Eggplant Napoleon**- Layered fried eggplant with ricotta, roasted red peppers, tomato sauce & mozzarella topped with basil ricotta 26.

MVG Favorites

- Chicken French** - Dipped in egg, sautéed with lemon, Chablis & parmesan cheese 30.
- Chicken Romano**- Breaded & fried, topped with mozzarella & tomato sauce, over pasta 30.
- Chicken Piccata** - Sautéed with Chablis, lemon & capers over escarole 30.
- Panko Crusted Chicken Milanese** – Mixed greens, tomatoes, parmesan, balsamic vinaigrette 30.
- Bang Bang Chicken Sandwich** - Buttermilk marinated, then fried, topped with coleslaw & pickles, with fries & sriracha aioli with option of a house made sweet jalapeno hot sauce 19.
- Valley Grill Shrimp** -Fresh mozzarella & prosciutto stuffed shrimp, lemon wine sauce over rice 30.
- Grilled Salmon** – Citrus hoisin grilled salmon over kimchi fried rice 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 famous 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 horseradish mashed potatoes and vegetable topped with garlic parmesan butter 44.
- MVG Double Thick Pork Chop** – 14 oz French-cut grilled chop glazed with house made 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, 8oz Strip steak \$20 or Shrimp \$12.

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

Executive Chef Andrew W. Kohler. Sous Chef Matthew H. Pers