



Appetizers

- MVG "Famous" Bang Bang Shrimp** – Fried crispy & tossed in a 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
Meatballs - Three (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 24
Escarole and Beans – Finished with parmesan cheese & crushed red pepper 12 Add sausage 4
Pile of Homemade Parmesan Onion Rings- Served with Cajun remoulade sauce 11
Peach Bruschetta- Toasted crostini with whipped ricotta, peach-basil relish, balsamic glaze 14

Salads

- House Salad** - Mixed greens, red onions, cucumbers, tomatoes & house-made 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
Italian Summer Salad – Three (3) Cocktail Shrimp, watermelon, feta & mint with white balsamic vinaigrette and crushed pistachios 27
Teres Major 8 oz Steak Salad- Pickled red onion, charred corn, cherry tomatoes and crispy shallots with a shallot herb vinaigrette over mixed greens & arugula 29

Seasonal

- Cowboy Chicken Scampi**- Fire grilled chicken, blistered cherry tomatoes, cherry peppers and fettuccine tossed in a lemon butter wine sauce 34
Linguine al Calabrese- Grilled shrimp, crispy chorizo, cherry tomatoes, Calabrian chili in a white wine lemon sauce 36
Sea and Smoke Linguine- mussels, chorizo, roasted red peppers and linguine in a smoky saffron broth with garlic, chili, lemon and herbs 36
Whiskey Chicken Fettuccine- Sautéed chicken breast, sweet corn, cherry tomatoes and fettuccine tossed in a whiskey lemon cream sauce, finished with arugula & parmesan 34
Osso Buco- Braised pork shank over rice & vegetables, finished with a fresh chimichurri marinade 38
Eggplant Napoleon- Layered fried eggplant with ricotta, roasted red peppers, tomato sauce & mozzarella 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, served with fries & sriracha aioli 19
Valley Grill Shrimp -Fresh mozzarella & prosciutto stuffed shrimp, lemon wine sauce over rice 32
Grilled Salmon – Topped with a green tomatillo salsa, over rice and vegetable 36
Fish Fry (Fridays Only) - Broiled or breaded fresh Pacific cod with fries & coleslaw 24
Valley Grill Bone-In Cowboy Steak – 20 oz CAB ribeye grilled with our coffee rub MP
Filet Mignon Gorgonzola – 8 oz choice grilled filet, topped with gorgonzola cream sauce MP
NY Strip Steak- 14 oz choice grilled strip with horseradish mashed potatoes & vegetable topped with garlic parmesan butter 46
MVG Double Thick Pork Chop - 16 oz French-cut grilled chop glazed with house-made BBQ sauce 44
Baby Back Ribs – Slow cooked then grilled, with our house-made BBQ sauce 34

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

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

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

Chef Matthew Pers & staff welcome you!

1694 Penfield Road Rochester, N.Y. 14625 | 585-383-8260 | www.michaelsvalleygrill.com | Follow us on Facebook & Instagram
Reservations Appreciated