MICHAEL'S VALLEY GRILL

Est. 1987 · Penfield, New York

APPETIZERS

MVG "Famous" Bang Bang Shrimp 17
Fried crispy and tossed in a hot, sweet Thai sauce.

Arancini 16
Crisp fried risotto balls with a rotating weekly flavor. Ask your server about this week's preparation.

Charred Calamari 17
Topped with sautéed tomatoes, garlic, capers and roasted red peppers.

Lightly Fried Calamari 17
Tossed with pepperoncini and roasted red peppers, with Thai sauce on the side.

Mussels 22
A dozen mussels with capers, blistered tomatoes and roasted red peppers in Parmesan white wine sauce, with grilled crostini.

Steamed Clams 22
A dozen clams steamed in a white wine butter sauce, served with drawn butter, clam broth and grilled crostini.
Make it heartier with sausage 6

Escarole and Beans 14
Finished with Parmesan and crushed red pepper.
Add sausage 6
Add grilled chicken 8

Lamb Lollipops 26
Marinated in our house blend, grilled and served with arugula and olive oil.

House Meatballs 18
Three house-made meatballs in red sauce with fresh herb ricotta and grilled crostini.

Homemade Parmesan Onion Rings ... 12
A generous pile, served with our house-made Cajun rémoulade.

Beet Tartare 15
Roasted beets over spring mix with feta and walnuts, finished with a balsamic reduction.

Shrimp Cocktail 12
Three large shrimp with our house-made cocktail sauce.

VEGETARIAN DINNERS

Gluten-free options are available. Just ask your server.

Eggplant Napoleon 26
Layered fried eggplant with basil ricotta, roasted red peppers, tomato sauce and mozzarella.

Spanakopita 26
Layers of phyllo with spinach and feta, served with tzatziki and grape leaves, with a house salad.

Pasta Primavera 26
Seasonal vegetables, zucchini, squash, red peppers, onions and peas in a Parmesan cream sauce.
Add three shrimp 12

Vegetable Lasagna 28
Layers of carrots, spinach, onions and zucchini with ricotta, mozzarella and Parmesan in a creamy béchamel sauce.

SALADS

House Salad 12
Mixed greens, red onions, cucumbers, tomatoes and house-made croutons.

Grilled Romaine 14
Finished with chipotle Caesar dressing, shaved Parmesan and croutons.

Caesar Salad 14
Romaine, house-made Caesar dressing and croutons.

Wedge Salad 16
Cherry tomatoes, bacon, creamy and crumbled blue cheese, and a balsamic glaze.

Quinoa Salad 16
Red quinoa with minced carrots, celery, feta, tomatoes and dried cranberries over mixed greens.

NY Steak Medallion Salad 32
Grilled NY steak medallions over mixed greens with pickled red onions, cherry tomatoes, cucumbers and crispy shallots.

ADD A PROTEIN TO ANY SALAD:

Grilled salmon 22
Grilled shrimp 12
Grilled chicken 12
Panko-fried chicken 12

HOUSE-MADE DRESSINGS:

Lemon, balsamic, apple or shallot vinaigrette
Caesar · Chipotle Caesar · Blue cheese
Crumbly blue cheese · Ranch

MVG SANDWICHES

Nashville Chicken Sandwich 19
Buttermilk-marinated and fried, topped with coleslaw and pickles. Served with fries and sriracha aioli.

Chicken Parm Sandwich 19
Panko-breaded chicken cutlet with melted mozzarella and marinara on a brioche roll. Served with fries.

Burger 19
A rotating special. Ask your server for the current offering. Served with fries.

STEAKS & CHOPS

Valley Grill Bone-In Cowboy Steak ... MP
A 20 oz CAB ribeye grilled with our coffee rub.

Filet Mignon Gorgonzola ..... MP
An 8 oz choice filet, grilled and topped with gorgonzola cream sauce.

NY Strip Steak 48
A 14 oz choice strip, grilled, with horseradish mashed potatoes and vegetable, topped with garlic Parmesan butter.

MVG Double Thick Pork Chop 44
A 16 oz French-cut chop, grilled and glazed with our house-made BBQ sauce.

Baby Back Ribs 36
Slow cooked, then grilled, with our house-made BBQ sauce.

SEASONAL FEATURES

Broiled Scallops 36
Broiled in white wine and butter, served with vegetables and rice.

Whiskey Chicken 34
Sautéed chicken breast, sweet corn, cherry tomatoes and fettuccine tossed in a whiskey lemon sauce, finished with arugula and Parmesan.

Grilled Salmon & Butternut Squash Risotto ... 44
An 8 oz grilled salmon fillet over creamy butternut squash and sage risotto, finished with brown butter and crispy sage.

Shrimp & Pancetta Rigatoni 38
Sautéed shrimp and crispy pancetta with rigatoni in a creamy tomato blush sauce with garlic, white wine, Parmesan and fresh herbs.

Braised Boneless Short Ribs 44
Mashed potatoes, butternut squash, rich au jus and fried shallots.

Chicken Scarpariello 34
Chicken, Italian sausage, cherry peppers, white wine and roasted fingerling potatoes.

Pork Marsala 34
Pan-seared pork tenderloin with sautéed mushrooms and Marsala wine sauce, with garlic mashed potatoes and seasonal vegetables.

Cioppino 44
Clams, mussels and shrimp in a rich tomato seafood broth, served over linguine.

Rigatoni Bolognese 30
Ground beef and pork simmered in a rich tomato sauce, finished with whipped ricotta.

MVG FAVORITES

Chicken French 32
Dipped in egg and sautéed with lemon, Chablis and Parmesan.

Chicken Romano 32
Panko-breaded and fried, topped with mozzarella and tomato sauce, over pasta.

Chicken Piccata 32
Sautéed with Chablis, lemon and capers over escarole.

Panko-Crusted Chicken Milanese 32
Topped with mixed greens, tomatoes, Parmesan and balsamic vinaigrette.

Valley Grill Shrimp 34
Stuffed with fresh mozzarella and prosciutto, in a lemon wine sauce over rice.

Fish Fry — ***Fridays Only*** 26
Broiled or panko-breaded fresh Pacific cod with fries and coleslaw.

DAILY HOMEMADE SOUPS

Ask your server

WEEKLY SPECIAL

Ask your server

HAPPY HOUR

Tuesday–Thursday · 4:30 – 7:00 pm
at the bar

Entrées come with your choice of potato, pasta, rice pilaf or the vegetable of the day.
As always, please let your server know about any dietary concerns.

VISIT

1694 Penfield Road
Rochester, NY 14625

HOURS

Tuesday–Saturday
4:30 – 9:00 pm

IN THE KITCHEN

Matthew H. Pers
Executive Chef

RESERVATIONS

(585) 383-8260
michaelsvalleygrill.com