

Appetizers, Soup, and Salads

Our "Famous" Bang Bang Shrimp - crispy shrimp with a hot, sweet Thai sauce. 15.

"Jumbo" Shrimp Cocktail - U-7 shrimp with our spicy cocktail sauce. 7.50 per shrimp

Charred Calamari - with sautéed garlic, capers, roasted red peppers & fresh tomatoes. 13.

Lightly Fried Calamari - with pepperoncinis, parmesan cheese, served with our marinara sauce. 13.

Pile of Homemade Parmesan Onion Rings 8.

Valley Grill Soup 7.- 9.

Grilled Romaine Salad - with chipotle Caesar dressing & shaved parmesan. 9.

Roasted Beet Salad - with toasted walnuts, gorgonzola & balsamic vinaigrette. 11.

Caesar Salad - with romaine lettuce, homemade croutons, parmesan & Caesar dressing. 9.

Iceberg Wedge - with creamy blue cheese dressing & bacon. 10.

House Salad - mixed greens & a choice of homemade dressings. 7.

House Specialties

The Valley Grill Bone-In Cowboy Steak

20 oz Certified Angus Bone-In Ribeye seasoned with our spicy dry rub. 43.

Herbed N.Y. Strip Steak - 12 oz. certified angus topped with garlic, fresh herbs & extra virgin olive oil. 37.

Filet Mignon Gorgonzola - 8 oz. choice filet served with gorgonzola sauce. 40.

Marinated Pork Tenderloin - grilled with a honey, soy, garlic & sesame seed marinade. 28.

Cioppino - with shrimp, scallops, clams, calamari and fresh fish in a light tomato broth 35.

Garlic Seared Scallops - with sautéed escarole & roasted red peppers. 34.

Valley Grill Shrimp - with fresh mozzarella, wrapped in prosciutto with a lemon sherry sauce & rice pilaf. 29.

Chicken French - dipped in egg, sautéed with lemon, sherry & parmesan cheese, served with pasta. 21.

Panko Crusted Chicken Romano - topped with mozzarella & marinara sauce, served with pasta. 21.

20% Suggested gratuity on parties of eight or more
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