



Appetizers

Our "Famous" Bang Bang Shrimp - crispy shrimp with a hot, sweet Thai sauce 14.

Bang Bang Chicken 10.

Charred Calamari - with sautéed garlic, capers, roasted red peppers and fresh tomatoes 12.

Lightly Fried Calamari - dipped in buttermilk with sriracha aioli 12.

Clams Bianco with Sausage and White Beans - steamed in white wine, garlic and fresh herbs 14.

Italian Bread Pizza of the week 10.

Home Made Meatballs - With our marinara and parmesan crema 11.

Southwestern Egg Roll - With chicken, white beans, corn, roasted red peppers and cheddar 8.

Roasted Plum Tomatoes and Burrata - a soft fresh mozzarella served with crostini 12.

Pile of Homemade Parmesan Onion Rings 7.

Pommes Frites - French fries with fine herbs, truffle oil and sea salt 6.

Soup of the Day - ask your server

Salads

House Salad - mixed greens and a choice of homemade dressings 6.

Iceberg Wedge - with creamy bleu cheese dressing & bacon 9.

Grilled Romaine Salad - with a spicy chipotle Caesar dressing and shaved parmesan 8.

Roasted Beet Salad - with toasted walnuts, gorgonzola & balsamic vinaigrette 10.

Caesar Salad - with romaine lettuce, homemade croutons and Caesar dressing 8.

Grilled Flat Iron Steak Salad - over mixed greens with white beans, gorgonzola and balsamic vinaigrette 22.

Specialties

Spicy Chipotle Linguine - with roasted red peppers, mushrooms in a garlic cream sauce 15.

with chicken 17. with shrimp 24.

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

Panko Crusted Chicken Romano - topped with mozzarella and tomato sauce, served with pasta 21.

Panko Crusted Chicken Milanese - pan fried, topped with mixed greens and vinaigrette dressing, with choice of one side 21.

Chicken Piccata over Sautéed Escarole - sautéed with lemon & capers, with choice of one side 21.

Fried Chicken & Housemade Waffles - served with pure Vermont maple syrup 21.

Michael's Favorite Baby Back Ribs - our own B.B.Q sauce with choice of one side 27.

Hot Nashville Chicken Sandwich - marinated in buttermilk, fried, served with sriracha aioli on the side with fries 13.

Black Angus Steaks, Chops & Seafood

The Valley Grill Bone-In Cowboy Steak - 20 oz. bone-in ribeye seasoned with our spicy coffee rub 42.

Herbed N.Y. Strip Steak - with garlic, fresh herbs and extra virgin olive oil 35.

Filet Mignon Gorgonzola - topped with a gorgonzola sauce 38.

Marinated Pork Tenderloin - grilled with a honey, soy, garlic and sesame seed marinade 26.

Eden Farm Berkshire Double Thick Pork Chop - house brined, French-cut with chipotle B.B.Q sauce (allow 25 min.) 35.

Garlic Seared Scallops - with sautéed escarole & roasted red pepper 32.

Cioppino - with shrimp, scallops, clams, calamari and fresh fish in a light tomato broth 33.

Valley Grill Shrimp - with fresh mozzarella, wrapped in prosciutto with a lemon sherry sauce and rice pilaf 27.

(All above served with choice of one side)

Friday Only

Fresh Haddock - traditional fish fry with fries and slaw. 19.

Valley Grill Broiled Haddock - topped with herbed panko crumbs, served with choice of one side 21.

Chef Diego Pascual since 1987

Chef Brian O'Reilly since 2001

20% Suggested Gratuity on parties of eight or more

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