

# PMC DINNER MENU

TO GO PHONE #: 661-242-2233

4 PM - 8:30PM - FRIDAY & SATURDAY

THURSDAY: 4-7:30 PM // Happy Hour All Night

SUNDAY - NOW OPEN - 4-7:30PM - Happy Hour All Night

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🍷 PARTIES OF 6 OR MORE: 18% GRATUITY WILL BE ADDED

## STARTERS

**FRIED ZUCCHINI STICKS** \$13  
Buttermilk Ranch Dip.

**CHICKEN & VEGETABLE POT STICKERS** \$14  
Served with a Asian Dipping Sauce

**BONELESS CHICKEN TENDERS** \$15  
Boneless White Meat Crispy Chicken Tenderloins. Served with a Ranch Dipping Sauce.  
Classic Franks Buffalo Hot Sauce, BBQ or Carolina Gold BBQ.

**MOZZARELLA STICKS** \$14  
Our Mozzarella sticks are 100% Mozzarella cheese coated with an Italian seasoning & Parmesan golden brown breading. Served with Buttermilk Ranch Dip & Marinara Sauce.

**TEMPURA SHRIMP** \$14  
Served with Ponzu & Sweet Chili Dipping Sauce.

**VEGETABLE SPRING ROLLS** \$13  
5 Vegetable Spring Rolls..Served with Ponzu & Sweet Chili Dipping Sauce.

## SALADS:

**DINNER SALAD: SMALL // LARGE** \$7 / \$13  
Vine Ripped Tomato, Onion, Jack & Cheddar Cheese.  
ADD GRILLED CHICKEN BREAST or CRISPY CHICKEN TENDERLOIN: \$6.00

**SMALL CAESAR SALAD / LARGE CAESAR SALAD** \$7 / \$13  
Crisp Romaine, Croutons and Fresh Shaved Parmesan.  
ADD GRILLED CHICKEN BREAST or CRISPY CHICKEN TENDERLOIN: \$6.00



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## ENTRÉES

**NEW** 👉 **NEW** **ROASTED JALAPENO BUTTER SALMON**

8oz Faroe Islands Wild Salmon with a Roasted Jalapeno Butter...YUM!! 28

Served with Home-Made Roasted Seasoned Red Potatoes and Seasonal Vegetable.

♥ ♥ **BLACKENED AHI TUNA SALAD**

Blackened Tuna on a Bed of Arcadian Spring Mix, Roasted Red & Yellow Bell Pepper, Marinated Artichoke Hearts. Onion Then Drizzled with a Asian Dressing. \$25

**NEW** ★ ★ **WAGU MOUNTAIN BURGER**

9oz. WAGU Burger Sautéed Onions. Pick your Cheese... AWESOME! \$20

Served with Crispy Fries.

**FIRE GRILLED CHICKEN**

HAVE IT YOUR WAY: - Korean BBQ - Blackened or BBQ \$21

Served with Home-Made Roasted Seasoned Red Potatoes and Seasonal Vegetable.

★ 👉 **HARRIS RANCH RIBEYE STEAK DINNER**

Harris Ranch - Superior Angus - Choice Ribeye - Fresh Hand-Cut - Thick & Juicy...Cooked on a Cast Iron Grill.. Just Awesome. \$34

Served with Home-Made Roasted Seasoned Red Potatoes and Seasonal Vegetable.



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BURGERS & SANDWICHES

NEW ★★ CINDY'S FABULOUS CHICKEN SANDWICH...SPECIAL 16.75
Large Crispy Chicken Breast, Sliced Bacon, Pickles, Crisp Lettuce & Mayo on a Toasted Brioche Bun...IT'S A MUST!!!
Served with Crispy Fries.

ORIGINAL PMC CONDOR BURGER \$16.75
Certified Angus Burger: - Cheddar Cheese, Crisp Lettuce, Fresh Tomato, Onion & Kosher Dill Pickles, Home-Made 1000 Island Dressing on a Toasted Brioche Bun.
Served with Crispy Fries

BEYOND BURGER \$17
The Worlds First Plant-Based Burger: Melted American Cheese, Crisp Lettuce, Fresh Tomato, Onion & Kosher Dill Pickle on a Toasted Bun then Drizzled with 1000 Island.
Served with Crispy Fries

ALL-AMERICAN BURGER \$17.95
Hand-Made Certified Angus Burger: Topped with a Mound of Fresh Crisp Bacon, Beer Battered Onion Ring, American Cheese, Lettuce, Tomato, Onion & Kosher Dill Pickles & BBQ sauce on a Toasted Brioche Bun.
Served with Crispy Fries

DESSERTS

★★★ NEW MESSY SUNDAE
Chocolate Chip Brownie, 2 Scoops of Ice Cream then Drizzled with Chocolate & Carmel Sauce and Piled High with Whipped Cream. YUM! YUM!
\$12

CARROT CAKE \$8
Traditional Moist Carrot Cake: Featuring freshly grated carrots, crushed pineapple and crunchy walnuts. Layered with a rich cream cheese filling.

TIRAMISU \$8
Italian coffee-flavored dessert. Layered ladyfingers dipped in coffee with mascarpone cheese (triple cream cheese) flavored with cocoa. A very light dessert.

FLOURLESS CHOCOLATE CAKE \$8
Rich & Densely Chocolatey
Gluten Free



JEFFREY'S - CHEESE CAKE \$9
This decadent cheesecake from Pine Mountains own "Jeffreys Candy Company". With a rich and creamy texture, each bite is a delightful indulgence.

