TO GO PHONE #: 661-242-2233

4 PM - 9PM - FRDAY & SATURDAY

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

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

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

STARTERS

FRIED ZUCCHINI STICKS Buttermilk Ranch Dip.	\$13
CHICKEN & VEGETABLE POT STICKERS Served with a Asian Dipping Sauce	\$14
BONELESS CHICKEN TENDERS Boneless White Meat Crispy Chicken Tenderloins. Served with a Ranch Dipping Sauce. Classic Franks Buffalo Hot Sauce, BBQ or Carolina Gold BBQ.	\$15
MOZZARELLA STICKS Our Mozzarella sticks are 100% Mozzarella cheese coated with an Italian seasoning & Parmesan golden brown breading. Served with Buttermilk Ranch Dip & Marinara.	\$14
VEGETABLE SPRING ROLLS 5 Vegetable Spring RollsServed with Ponzu & Sweet Chili Dipping Sauce.	\$13

SALADS:

A delicious, Crisp, Iceberg Wedge Topped with Fresh Bacon Bits, Blue Cheese Crumbles, Tomato, Red Onion with a Creamy Blue Cheese Dressing....A Classic Steak House Salad! 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 | \$7 | \$13 Crisp Romaine, Croutons and Fresh Shaved Parmesan. ADD GRILLED CHICKEN BREAST or CRISPY CHICKEN TENDERLOIN: \$6.00



PMC DINNER MENU

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

ENTRÉES

ROASTED JALAPENO BUTTER SALMON

80z Faroe Islands Wild Salmon with a Roasted Jalapeno Butter...YUM!! \$28

Served with Home-Made Fresh Garlic Mashed Potatoes and Sautéed Vegetable Medley.

★ ► 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 Fresh Garlic Mashed Potatoes and Sautéed Vegetable Medley.

P 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

FIRE GRILLED CHICKEN

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

Served with Home-Made Fresh Garlic Mashed Potatoes and Sautéed Vegetable Medley.

NEW * BLACKENED SEABASS

9oz. Blackened Seabass Topped with a Truffle Balsamic Glaze. YUM! \$29.00

Served with Home-Made Fresh Garlic Mashed Potatoes and Sautéed Vegetable Medley.



DINE IN / TAKE OUT

4 PM - 9PM FRIDAY & SATURDAY

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

SUNDAY - NOW OPEN - 4-7:30PM

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

BURGERS & SANDWICHES

Large Crispy Chicken Breast, Sliced Bacon, Pickles, Crisp Lettuce & Mayo on a Toasted Brioche Bun...IT'S A MUST!!! Served with Crispy Fries.

\$16.75

ORIGINAL PMC CONDOR BURGER

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

PATTY MELT \$16.75

Certified Angus Burger: Fresh Hand-Made - Topped with Caramelized Onions, Swiss Cheese then Grilled on a Crispy Crunchy Rye Bread. YUM! 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

** ** MESSY SUNDAE Chocolate Chip Brownie, 2 Scoops of Ice Cream then Drizzled with Chocolate & Carmel Sauce and Piled High with Whipped Cream. YUM!	\$12
CARROT CAKE	\$8
CLASSIC LEMON MASCARPONI CAKE	\$8
TIRAMISU	\$8
PISTACCHIO & ROCOTTA CAKE A Little Taste of Italy!	\$8
FLOURLESS CHOCOLATE CAKE Gluten Free	\$8
JEFFREY'S - CHEESE CAKE AWESOME!	\$9

