

# PMC DINNER MENU

4 PM - 8:30 FRIDAY & SATURDAY  
– THURSDAY: 4-7:30 PM // CHECK FOR WEEKLY SPECIALS –

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

## ENTRÉES

### ♥NEW♥ CRAB BUERRE BLANC SALMON

– 8oz Faroe Islands Salmon Topped with a Bur Blanc Crab Sauce. Just Delicious! 28.95 –  
» Served with Fresh Made Creamy Garlic Mashed Potatoes and Seasonal Vegetable.

»

### ★NEW★ THE MOUNTAIN TRI-TIP SANDWICH..FEATURED

– Fire Grilled Choice Tender Tri-Tip, Provolone Cheese, Sautéed Jalapenos & Onions,  
Kosher Pickles & Garlic Aioli Pilled High on Grilled Parmesan Crusted Sourdough...YUM!  
16.50 –

» Served with Crispy Fries. »

### NEW★ BLACKENED SEARED AHI TUNA

– 8oz. Seared Rare Ahi Tuna: Served with a Ginger Lime Ponzu Dipping Sauce, Wasabi &  
Pickled Ginger. 24.95 –

» Served with Fresh Made Creamy Garlic Mashed Potatoes and Seasonal Vegetable. »

### BBQ BABY BACK RIBS...AWESOME

– Tender BBQ Baby Back Ribs Smothered with a House-Made Bourbon BBQ Sauce. 25.95

» Served with Fresh Made Creamy Garlic Mashed Potatoes and Seasonal Vegetable. »

NEW☒ LEMON CHICKEN PICCATA – Chicken Breast Sautéed with a Lemon White Wine  
Herb Capper Sauce. Served with Fresh Made Creamy Garlic Mashed Potatoes and  
Seasonal Vegetable. 22.25

» \*\*\*MAKE IT SALMON PICCATA; 8OZ. FILET - \$28.75

### ★NEW★ FIRE GRILLED RIBEYE STEAK

– Fresh Hand-Cut Rib Eye Steak: Thick & Juicy...Cooked on a Cast Iron Grill ..Just Awesome.  
29.95 –

» Served with Fresh Made Creamy Garlic Mashed Potatoes and Seasonal Vegetable.

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RIBEYE: MAKE IT YOUR WAY: BLACKENED, KOREAN BBQ