PMC DINNER MENU

TO GO - TAKE OUT - DELIVERY

PHONE #: 661-242-2233

4 PM - 7:30 PM FRIDAY & SATURDAY

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CHECK EVERY WEEK FOR SPECIALS

~ ENTRÉE MENU WILL CHANGE TO MAKE IT INTERESTING ~

ENTRÉES

CRISPY FRIED HONEY CHICKEN – 16.75

Four Large Pieces of Golden Brown Crispy Chicken. Buttermilk Dipped and glazed with Honey.
~ Served with Home-Made Garlic Mashed Potatoes and Seasonal Veggie. ~

TORTILLA CRUSTED TILAPIA – 14.75

3 Tortilla Crusted Tilapia Fillets fried to a Golden Brown.
~ Served with Fries & a New Orleans Creole Dipping Sauce. ~

HERB CRUSTED CHICKEN – 16.75

Tender Herb Crusted Chicken Breast with a Cordon Blue Sauce.
~ Served with Garlic Mashed Potatoes and Broccoli. ~

NEW CAJUN GARLIC BUTTER STEAK – 19.45

Grilled Strips of USDA Choice Steak then Cooked in a Creamy Fresh Garlic Butter Sauce then tossed with Broccoli.
~ Served Over Rice. ~

SPINACH & MOZZARELLA RAVIOLI – 16.75

Spinach and Mozzarella Ravioli. Served with a Zesty Fresh Marinara Sauce.

HERB CRUSTED SALMON – 19.25

8oz. Oven Baked Salmon Filet Topped with a Fresh Herb Crust.
~ Served with Garlic Mashed Potatoes and Seasonal Vegetables. ~

BANG BANG SHRIMP PASTA – 18.25

Jumbo Shrimp tossed in a Thia Sweet Chili, Fresh Garlic Sauce.
~ Served on a Bed of Thin Spaghetti. ~

MAPLE WHISKEY RIVER GLAZED SALMON – 19.45

8oz. Salmon Filet Baked with our Whiskey River Glaze. (A Combination of Jim Beam, Garlic, Fresh Ginger, Brown Sugar Maple, Soy and Pineapple Glaze).
~ Served with Home-Made Garlic Mashed Potatoes and Seasonal Vegetable. ~

NEW CHICKEN PARMESAN BAKE – 16.75

Chicken Breast Topped with a Zesty Marinara and Mozzarella Cheese then Baked in the Oven.
~ Served with Garlic Mashed Potatoes and Seasonal Vegetables. ~