

PMC DINNER MENU

PATIO DINING / TO GO / TAKE OUT / DELIVERY

PHONE #: 661-242-2233

4 PM - 8:00 FRIDAY & SATURDAY
THURSDAY: 4-7:30 PM // CHECK FOR WEEKLY SPECIAL

ENTRÉES

★**NEW BROWN SUGAR BOURBON GLAZED SALMON with FRESH CANDIED ORANGE SLICES**

Salmon Filet with a Brown Sugar Bourbon Glaze with Fresh House-Made Candied Orange Slices. – 19.99

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

SPINACH & MOZZARELLA RAVIOLI

Vegetarian Spinach and Mozzarella Ravioli. Served with a Zesty Fresh Marinara Sauce. – 16.45

👑**NEW BOURBON BACON JAM FRIED CHICKEN**

4 Large Pieces of Fried Chicken Smothered with a House-Made Awesome Bacon Bourbon Jam Glaze. – 18.45

~ Served with Home-Made Creamy Garlic Mashed Potatoes and Seasonal Vegetable. ~

⚡**FIRE GRILLED RIBEYE STEAK**

Fresh Hand-Cut Rib Eye Steak: Thick & Juicy...Cooked on a Cast Iron Grill. Just Awesome..Served with Fresh Made Creamy Garlic Mashed Potatoes and Seasonal Vegetable. – 26.95

~ Add Loaded: Jack and Cheddar Cheese & Bacon: Add 1.49 ~

HERB CRUSTED SALMON

Oven Baked Salmon Filet Topped with a Crispy Fresh Herb Crust. – 19.45

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

NEW MARYLAND BLUE CLAW CRAB RAVIOLI

Topped with a Saffron Lemon Butter Cream Sauce. – 21.95

NEW Tennessee Fire Grilled Jack Daniels Chicken

Boneless Chicken Breast, Drizzled with a Scrumptious Jack Daniels Glaze. – 17.45

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

⚡**Add Loaded Garlic Mashed Potatoes: Jack and Cheddar Cheese, Sour Cream & Bacon:**

– 1.49