

# PMC DINNER MENU

TO GO PHONE #: 661-242-2233

4 PM - 9 PM FRIDAY & SATURDAY

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

SUNDAY & MONDAY - 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** 12.95  
Buttermilk Ranch Dip.

**MOZZARELLA STICKS** 13.95  
Our Mozzarella sticks are 100% Mozzarella cheese coated with an Italian seasoning & Parmesan golden brown breading. Served with Buttermilk Ranch Dip.

**TEMPURA SHRIMP** 13.95  
Served with Ponzu & Sweet Chili Dipping Sauce.

**CHICKEN & VEGETABLE POT STICKERS** 13.95  
Served with a Asian Dipping Sauce

**BONELESS CHICKEN TENDERS** 14.50  
Boneless White Meat Crispy Chicken Tenderloins. Served with a Ranch Dipping Sauce.  
Classic Franks Buffalo Hot Sauce, BBQ or Carolina Gold BBQ.

**VEGETABLE SPRING ROLLS** 12.95  
5 Vegetable Spring Rolls..Served with Ponzu & Sweet Chili Dipping Sauce.

## SALADS:

**DINNER SALAD: SMALL // LARGE** 6.95 / 12.25  
Vine Ripped Tomato, Onion, Jack & Cheddar Cheese.  
ADD GRILLED CHICKEN BREAST or CRISPY CHICKEN TENDERLOIN: \$6.00

**SMALL CAESAR SALAD / LARGE CAESAR SALAD** 6.95 / 12.25  
Crisp Romaine, Croutons and Fresh Shaved Parmesan.  
ADD GRILLED CHICKEN BREAST or CRISPY CHICKEN TENDERLOIN: \$6.00



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## ENTRÉES

### ★👉 FIRE GRILLED 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 Green Beans, Onion & Bacon Bits.

### FIRE GRILLED CHICKEN

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

Served with Home-Made Fresh Garlic Mashed Potatoes and Sautéed Green Beans, Onion & Bacon Bits.

### NEW ♥♥ 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. \$24

### NEW PORTOBELLO MUSHROOM RAVIOLI

VEGETARIAN: Jumbo Portobello Mushroom Ravioli Topped with a Zesty House-Made Marinara Sauce. \$20  
Served with Garlic Bread.

### ♥★NEW PINEAPPLE GRILLED SWORDFISH

8oz. Center Cut Swordfish - Cooked on a Cast Iron Grill. Topped with a Pineapple Pico De Gallo Salsa. \$28

Served with Home-Made Fresh Garlic Mashed Potatoes and Sautéed Green Beans, Onion & Bacon Bits. YUM!



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BURGERS

ORIGINAL PMC CONDOR BURGER 15.50

Certified Angus Burger: - Cheddar Cheese, Crisp Lettuce, Fresh Tomato, Onion & Kosher Dill Pickles, Home-Made 1000 Island Dressing on a Toasted Bun. Served with Crispy Fries.

PATTY MELT 15.75

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 16.25

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 16.75

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! 10.50

CLASSIC LEMON MASCARONI CAKE 8.00

CARROT CAKE 8.00

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

FLOURLESS CHOCOLATE CAKE 8.00

Rich & Densely Chocolatey  
Gluten Free

KEY LIME PIE 8.00

JEFFREY'S - HOME-MADE N.Y. CHEESE CAKE 9.25

This decadent cheesecake from Pine Mountains own "Jeffreys Candy Company". With a rich and creamy texture, each bite is a delightful indulgence.

