

PMC DINNER MENU

TO GO PHONE #: 661-242-2233

4 PM - 9 PM FRIDAY & SATURDAY
THURSDAY: 4-7:30 PM // Happy Hour All Night

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

STARTERS

FRIED ZUCCHINI STICKS 12.95
Buttermilk Ranch Dip.

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

NEW 🍷 **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 RIBEYE STEAK DINNER*

Superior Angus - Choice Ribeye - Fresh Hand-Cut -
Thick & Juicy...Cooked on a Cast Iron Grill..Just
Awesome.

32.95

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

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.

23.95

FIRE GRILLED CHICKEN

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

20.50

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

NEW 🍴 *CRAB BEURRE BLANC SALMON*

8oz Faroe Islands Wild Salmon Salmon Topped with
a Crab Beurre Blanc Sauce.. Just Delicious!

29.95

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



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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 MASCARPONI 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.

CHOCOLATE OVERLOAD FUDGE LAYER CAKE 8.00

The name speaks for itself...YUM!

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.

