

## PMC DINNER MENU


TO GO PHONE #: 661-242-2233

**4 PM - 9PM - FRIDAY & SATURDAY**

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

SUNDAY - NOW OPEN - 4-7:30PM - Happy Hour All Night

\*\*\*\*\*

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

### STARTERS

**FRIED ZUCCHINI STICKS** \$13  
Buttermilk Ranch Dip.

**CHICKEN & VEGETABLE POT STICKERS** \$14  
Served with a Asian Dipping Sauce

**BONELESS CHICKEN TENDERS** \$15  
Boneless White Meat Crispy Chicken Tenderloins. Served with a Ranch Dipping Sauce.  
Classic Franks Buffalo Hot Sauce, BBQ or Carolina Gold BBQ.

**MOZZARELLA STICKS** \$14  
Our Mozzarella sticks are 100% Mozzarella cheese coated with an Italian seasoning & Parmesan golden brown breading. Served with Buttermilk Ranch Dip & Marinara.

**VEGETABLE SPRING ROLLS** \$13  
5 Vegetable Spring Rolls..Served with Ponzu & Sweet Chili Dipping Sauce.

### SALADS:

**NEW ★★ THE WEDGE SALAD** \$12  
A delicious, Crisp, Iceberg Wedge Topped with Fresh Bacon Bits, Blue Cheese Crumbles, Tomato, Red Onion with a Creamy Blue Cheese Dressing....A Classic Steak House Salad!

**DINNER SALAD: SMALL // LARGE** \$7 / \$13  
Vine Ripped Tomato, Onion, Jack & Cheddar Cheese.  
ADD GRILLED CHICKEN BREAST or CRISPY CHICKEN TENDERLOIN: \$6.00

**SMALL CAESAR SALAD / LARGE CAESAR SALAD** \$7 / \$13  
Crisp Romaine, Croutons and Fresh Shaved Parmesan.  
ADD GRILLED CHICKEN BREAST or CRISPY CHICKEN TENDERLOIN: \$6.00



# PMC DINNER MENU

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

---

## ENTRÉES

**NEW** ★★ *SURF & TURF*

Fire Grilled Choice Black Angus New York Steak  
with 3 Jumbo Crispy Shrimp or Sautéed Shrimp. \$28  
Served with Home-Made Fresh Garlic Mashed  
Potatoes and Seasonal Vegetable.

**NEW** **NEW**

👉 *MANGO CHUTNEY GLAZED SALMON*

8oz Faroe Islands Wild Salmon Topped with a Mango  
Chutney Glaze. \$28  
Served with Fresh Made Creamy Garlic Mashed  
Potatoes and Seasonal Vegetable.

**FIRE GRILLED CHICKEN**

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

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

**NEW**

★👉 *BLACKENED SEABASS*

9oz. Blackened Seabass Topped with a Truffle  
Balsamic Glaze. YUM! \$29  
Served with Home-Made Fresh Garlic Mashed  
Potatoes and Seasonal Vegetable.



PMC DINNER MENU

DINE IN / TAKE OUT

4 PM - 9PM FRIDAY & SATURDAY

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

SUNDAY - NOW OPEN - 4-7:30PM

\*\*\*\*\*

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

BURGERS & SANDWICHES

**NEW ★★ CINDY'S FABULOUS CHICKEN SANDWICH...SPECIAL** 16.75  
Large Crispy Chicken Breast, Sliced Bacon, Pickles, Crisp Lettuce & Mayo  
on a Toasted Brioche Bun...IT'S A MUST!!!  
Served with Crispy Fries.

**ORIGINAL PMC CONDOR BURGER** \$16.75  
Certified Angus Burger: - Cheddar Cheese, Crisp Lettuce, Fresh Tomato,  
Onion & Kosher Dill Pickles, Home-Made 1000 Island Dressing on a  
Toasted Brioche Bun. Served with Crispy Fries

**PATTY MELT** \$16.75  
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** \$17  
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** \$17.95  
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** \$12  
Chocolate Chip Brownie, 2 Scoops of Ice Cream then Drizzled with  
Chocolate & Carmel Sauce and Piled High with Whipped Cream. YUM!

**CARROT CAKE** \$8

**CLASSIC LEMON MASCARPONI CAKE** \$8

**PISTACCHIO & RICOTTA CAKE** \$8  
A Little Taste of Italy!

**FLOURLESS CHOCOLATE CAKE** \$8  
Gluten Free

**JEFFREY'S - CHEESE CAKE** \$9  
AWESOME!

