

PMC DINNER MENU

DINE IN / TAKE OUT

4 PM - 8:30 FRIDAY
THURSDAY: 4-7:30 PM // + Happy Hour All Night

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

BURGERS

ORIGINAL PMC CONDOR BURGER

Certified Angus Burger: - Cheddar Cheese, Crisp Lettuce, Fresh Tomato, Onion & Kosher Dill Pickles, Home-Made 1000 Island Dressing on a Toasted Bun. 14.99

+ Served with Crispy Fries.

PATTY MELT

Certified Angus Burger: Fresh Hand-Made - Topped with Caramelized Onions, Swiss Cheese then Grilled on a Crispy Crunchy Rye Bread. YUM! 15.45

+ Served with Crispy Fries.

BEYOND BURGER

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. 15.75

+ Served with Crispy Fries.

ALL-AMERICAN BURGER

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. 16.45

+ Served with Crispy Fries.

DESSERTS



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

This decadent cheesecake from Pine Mountains own "Jeffreys Candy Company". With a rich and creamy texture, each bite is a delightful indulgence. 9.25

CLASSIC LEMON MASCARPONI CAKE

8.00

CARROT CAKE

Traditional Moist Carrot Cake: Featuring freshly grated carrots, crushed pineapple and crunchy walnuts. Layered with a rich cream cheese filling. 8.00

CHOCOLATE MOUSSE CAKE

8.00

KEY LIME PIE

8.00

★★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