

MASTERPIECE CUISINE

SUN CITY ANTHEM

LUNCH MENU

TUE-FRI • 11AM - 2PM • DINE-IN OR TAKE-OUT

MARKET GARDEN BAR

BUILD YOUR OWN GARDEN BAR

- Farm fresh ingredients
- Chef's created salads included
- Scratch-made soup included
- Artisan Bread Cart Included
- \$11.95
- Optional add-on herb marinated grilled chicken breast \$4.95

SIGNATURE SANDWICHES

Made to Order.

Served with fries.

Add a trip to the Garden Bar for \$5.

CLASSIC 1/3 POUND CHEESEBURGER \$16

Juicy, grilled-to-order 1/3-pound beef patty topped with American cheese, crisp butter lettuce, tomato, onion, and our signature burger sauce, served on a buttered brioche bun.

STEAKHOUSE CHEESESTEAK \$14

Thinly sliced, seasoned ribeye steak grilled with caramelized onions and topped with melted provolone cheese, served on a toasted hoagie roll.

THE BUTCHER'S TURKEY CLUB \$15

In-House roasted hand carved turkey breast, crispy applewood bacon, melted provolone, vine-ripened tomatoes and crisp butter lettuce, stacked on a warm steakhouse roll and finished with our MPC Signature Sauce.

HAVANA PRESS \$16

Mojo citrus-garlic pork, smoked ham, aged Swiss, house pickles & mustard—pressed hot, crisp, and melty.

A REFINED CUBAN STREET CLASSIC



FULL BAR OPEN
*Featuring lunch
cocktail specials*

MASTERPIECE CUISINE

SUN CITY ANTHEM

HAPPY HOUR

TUE-FRI • BAR 3-7 PM • BUFFET 4-7 PM

Tuesday 7th

\$15

GREEK LEMON CHICKEN (GF)

Tender, oven-roasted chicken thighs marinated in fresh lemon juice, garlic, oregano, and olive oil, finished with a light pan jus.

LEMON-OREGANO ROASTED POTATOES (V, GF)

Crispy roasted potatoes tossed with olive oil, fresh lemon, oregano, and a touch of garlic.

GRILLED MEDITERRANEAN VEGETABLES (V, GF)

finished with olive oil, herbs, and a hint of sea salt.

ASSORTED FRESH-BAKED COOKIES

Thursday 9th

\$15

SMOKY PAPRIKA PORK STROGANOFF

Tender pork medallions in a creamy sauce with caramelized onions, mushrooms, and a hint of smoked paprika, and a swirl of sour cream.

VEGETARIAN OPTION AVAILABLE: SEARED FIRM TOFU WITH STROGANOFF SAUCE

BUTTERED EGG NOODLES

Tender egg noodles tossed with creamy butter and a touch of fresh parsley.

CHEF'S PAN SEARED VEGETABLES (V, GF)

Olive oil and a hint of sea salt and pepper

ASSORTED ARTISAN ROLLS

Live
MUSIC

TERRY CULP

Wednesday 8th

\$15

MANDARIN CRUNCH SALAD (V, GF)

Crisp red cabbage and romaine tossed with mandarin oranges, shredded carrots, and scallions finished with a sweet sesame-ginger dressing. Served with crunchy wontons on the side.

KOREAN BBQ CHICKEN BULGOGI

Juicy chicken thigh infused with a house-made bulgogi marinade of soy, garlic, ginger, and brown sugar.

STEAMED JASMINE RICE (VG, GF)

GARLIC GREEN BEANS (VG, GF)

Sautéed with fragrant garlic and a splash of olive oil, finished with a bright hint of lemon

Friday 10th

\$16.95

CHICKEN POT PIE CASSEROLE

Tender chicken, garden vegetables, and a creamy herb sauce baked under a light, flaky golden crust.

VEGETARIAN OPTION: MUSHROOM POT PIE

CHILLED FRUIT SALAD (VG, GF)

Melon, berries, and grapes with a touch of mint

BUTTERED CORN ON THE COB (V, GF)

Sweet corn brushed with butter.

CLASSIC PEACH CRISP (V)

Juicy peaches baked under a buttery oat crumble with a hint of cinnamon

Happy Hour buffet meals are prepared fresh in limited quantities each evening— we recommend arriving early.

Chef

SPECIALS AVAILABLE EVERY NIGHT

SPINACH ARTICHOKE DIP \$8

A creamy blend of tender spinach, artichoke hearts, and rich cheeses. Served warm with crispy tortilla chips

SOFT PRETZEL \$5

Served warm with mustard or cheese sauce

CLASSIC ½ POUND CHEESEBURGER \$16

Juicy, grilled-to-order ½-pound beef patty topped with crisp butter lettuce, tomato, onion, and our signature burger sauce, served on a buttered brioche bun. Comes with a side of fries.

PAN SEARED SALMON \$18.45

Served with seasonal vegetable & roasted potatoes



HAVANA PRESS \$16

MOJO CITRUS-GARLIC PORK, SMOKED HAM, AGED SWISS, HOUSE PICKLES & MUSTARD— PRESSED HOT, CRISP, AND MELTY. A REFINED CUBAN STREET CLASSIC

(GF) GLUTEN FREE, (V) VEGETARIAN (VG) VEGAN