

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

MARKET  
GARDEN  
BAR

BUILD YOUR OWN GARDEN BAR

- 26+ fresh ingredients
- Chef salads included
- Scratch-made soup included
- Only \$11.95

Prime Rib Garden Vegetable Soup 

Slow-roasted prime rib simmered with garden vegetables and fresh herbs in a savory broth.

Artisan Bread Cart

Fresh baked artisan breads, butter and extra-virgin olive oil with aged balsamic.

**Optional Add-Ons:**

Chilled Herb Marinated Grilled Chicken Breast \$4.95

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Signature Sandwiches

Made to Order. Served with fries. Substitute the Garden Bar for \$5.

CLASSIC 1/3 POUND CHEESEBURGER \$16

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

STEAKHOUSE CHEESESTEAK \$14

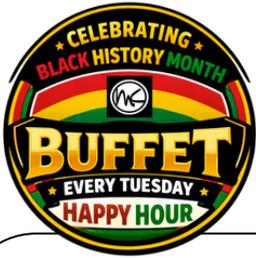
Thinly sliced, seasoned ribeye steak grilled with caramelized onions and topped with melted provolone cheese, served on a toasted hoagie roll.

# MASTERPIECE CUISINE

SUN CITY ANTHEM

## HAPPY HOUR

TUE-FRI • BAR 3-7 PM • BUFFET 4-7 PM



**Tuesday 24th** \$15

### BROWN SUGAR-GLAZED BAKED HAM

Slow-baked ham brushed with a light brown sugar glaze.

### MASHED SWEET POTATOES

Creamy sweet potatoes whipped smooth with butter and warm spices.

### HOPPIN' JOHN

A classic Southern dish of black-eyed peas and rice, gently seasoned and simmered together to create a hearty, traditional favorite.

### CREAMY COLESLAW

Crisp cabbage tossed in a lightly sweet, creamy dressing

Live MUSIC BOB BUSH

**Thursday 26th** \$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 JUST THE TWO OF US

**Wednesday 25th** \$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 27th** \$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 1/3 POUND CHEESEBURGER \$16

Juicy, grilled-to-order 1/3-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

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