

MASTERPIECE CUISINE

SUN CITY ANTHEM

COFFEE BAR
TUE-FRI | BAR 8-11 AM

HAPPY HOUR
TUE-FRI | BAR 3-7 PM | BUFFET 4-7 PM

TUESDAY 13TH \$15

BAKED GREEK CHICKEN (GF)

Tender, oven-roasted chicken marinated in fresh lemon juice, olive oil, garlic, and aromatic herbs. Finished with hints of oregano and thyme for bright Mediterranean flavor and served juicy and golden.

LEMON-OREGANO ROASTED POTATOES (VG, GF)

GRILLED MEDITERRANEAN VEGETABLES (VG, GF)

Zucchini, eggplant, peppers, and onions with olive oil & herbs

FRESH BAKED COOKIES

THURSDAY 15TH \$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.

MAPLE ROASTED BRUSSELS SPROUTS (V, GF)

Crispy Brussels sprouts with a light maple glaze and cracked black pepper.

ASSORTED ARTISAN ROLLS

Chef

SPECIALS AVAILABLE EVERY NIGHT

Order with your server or bartender - then sit back and relax, we'll bring it out to you!

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 golden fries.

PAN SEARED SALMON \$18.45

Served with seasonal vegetable & mashed potatoes

WEDNESDAY 14TH \$15

Live MUSIC
TERRY KULP

MANDARIN CRUNCH SALAD (V, GF)

Crisp napa cabbage and romaine tossed with mandarin oranges, shredded carrots, red cabbage and scallions finished with toasted almonds and 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. A balanced blend of sweet and savory.

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 16TH \$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.

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