

# MASTERPIECE CUISINE

SUN CITY ANTHEM

# LUNCH

AUGUST 3 - AUGUST 14



## GARDEN MARKET BAR

**\$11.95**

*Build your own  
garden bar*

- A rotation of fresh seasonal vegetables
- Premium topping
- Chef's Daily Selections
- Offerings vary daily based on availability.

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Add-On  
herb marinated grilled chicken  
\$4.95

## SIGNATURE SANDWICHES

MADE TO ORDER SANDWICHES.  
Served with steak fries or tots.  
Add a trip to the Garden Bar for \$5.

**CLASSIC 1/3 POUND CHEESEBURGER \$16.95**  
Juicy, grilled-to-order 1/3-pound beef patty topped with American cheese, crisp lettuce, tomato, onion, and our signature burger sauce, served on a buttered brioche bun.

**STEAKHOUSE CHEESESTEAK \$15**  
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.



## FEATURED

## BIG BACON BLT

A towering BLT stacked with eight slices of applewood-smoked bacon on a toasted steak roll with fresh lettuce, vine-ripe tomato, classic mayo and creamy avocado.

**\$16.95**

**LUNCH HOURS • MONDAY - FRIDAY**  
**FOOD & BAR 11AM - 2PM**  
**DINE-IN OR TAKE-OUT!**

## MONDAY 3

\$18.95

### **SLOW ROASTED BEEF BRISKET (GF)**

Hand carved beef brisket, slow roasted and served with smoky bbq jus.

Vegetarian Option: stuffed portobello mushroom

### **BAKED BBQ BEANS (V)**

### **HOMESTYLE POTATO SALAD (V)**

### **BUTTERED CORN ON THE COB (V)**

## THURSDAY 6

\$16.95

### **HAM STEAK WITH PINEAPPLE GLAZE (GF)**

Ham slow-roasted and finished with a sweet pineapple-brown sugar glaze.

Vegetarian Option: Stuffed portobellos filled with spinach, ricotta, and Parmesan

### **CHEESY SCALLOPED POTATOES (V, GF)**

### **GREEN BEAN ALMONDINE (V, GF)**

### **SWEET CORNBREAD MUFFINS (V)**

## TUESDAY 4

\$15

### **CHICKEN MARSALA**

Pan-seared chicken with mushrooms in Marsala wine sauce

### **MARKET FRESH SALAD (V, GF)**

### **GARLIC MASHED POTATOES (V, GF)**

### **SEASONAL ROASTED VEGETABLES (V, GF)**

## FRIDAY 7

\$15

### **BAKED ZITI (V)**

Classic style with creamy ricotta and marinara

### **BEEF MEATBALLS WITH MARINARA**

### **CAESAR SALAD (V)**

### **GARLIC BREAD (V)**

### **CHEF'S PAN SEARED VEGETABLES (V, GF)**

## WEDNESDAY 5

\$16.95

### **SHEPHERD'S PIE (GF)**

Ground beef & vegetables, topped with creamy mashed potatoes.

Vegetarian Option: Lentils and vegetables in mushroom gravy.

### **MARKET FRESH SALAD (V, GF)**

### **WARM DINNER ROLLS**

### **CHOCOLATE CHIP COOKIES (V)**

## NIGHTLY CHEF SPECIALS

### **SPINACH ARTICHOKE DIP \$8**

### **BOARDWALK MOZZARELLA STICKS \$8.95**

### **SOFT PRETZEL \$5** *With mustard or cheese dip*

### **BIG BACON BLT \$16.95**

Stacked with eight slices of smoked bacon on a steak roll with fresh lettuce, vine-ripe tomato, classic mayo and creamy avocado.

### **CLASSIC ½ POUND CHEESEBURGER \$16.95**

Grilled-to-order ½ lb beef patty with butter lettuce, tomato, onion, American Cheese and house signature sauce, served with fries.

### **PAN SEARED SALMON \$19.95**

With seasonal vegetable & roasted potatoes

## MONDAY 10

\$15

### SOUTHERN FRIED CHICKEN TENDERS

Hand-cut chicken tenders soaked in tangy buttermilk and spices, then lightly breaded and fried. Served with celery and carrot sticks, BBQ sauce and Ranch.

### LOADED TATER TOTS (V)

Nacho cheese sauce, diced tomatoes, green onions and ranch

### ASSORTED COOKIES (V)

## TUESDAY 11

\$16.95

### PULLED PORK SLIDERS

Tender, slow-cooked pulled pork, smokey and tangy BBQ sauce, brioche bun

### BAKED BEAN CASSEROLE (GF)

A hearty mix of baked beans, ground beef, and smoky bacon, slow-baked with onions, brown sugar, and ketchup-mustard sauce.

### HOMESTYLE POTATO SALAD (V, GF)

### CLASSIC COLESLAW (V, GF)

## WEDNESDAY 12

\$16.95

### CHICKEN ENCHILADAS (GF)

green tomatillo salsa, fresh cilantro, sour cream, red onion, and cotija cheese  
Vegetarian Option: Jackfruit Enchiladas

### ELOTE MEXICAN STREET CORN (V, GF)

lime-Sriracha sauce, cotija cheese, cilantro, chili powder.

### CILANTRO LIME RICE (V, GF)

### FRESH GUACAMOLE & CHIPS (VG, GF)

## THURSDAY 13

\$15

### CREAMY TUSCAN CHICKEN

Chicken breast in a rich garlic-Parmesan cream sauce with spinach and cherry tomatoes.

### HONEY LIME RAINBOW FRUIT SALAD (V, GF)

Berries, pineapple, grapes, kiwi, and mandarin tossed in a refreshing honey-lime dressing.

### GARLIC PARMESAN ASPARAGUS (V, GF)

### LEMON ORZO

simmered in chicken broth with parmesan

## FRIDAY 14

\$16.95

### BEEF LASAGNA

Layers of tender pasta, seasoned ground beef, ricotta, and mozzarella baked in a hearty tomato sauce.

Vegetarian Available: Spinach Lasagna

### CLASSIC CAESAR SALAD (V)

### GARLIC BREAD (V)

### ASSORTED COOKIES (V)

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