

MASTERPIECE CUISINE

SUN CITY ANTHEM

MAY 26 – JUNE 5

MONDAY – FRIDAY

11:00AM – 2:00 PM

DINE-IN OR TAKE-OUT

CLOSED MONDAY MAY 25

LUNCH

GARDEN MARKET BAR \$11.95

BUILD YOUR OWN GARDEN BAR

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

LIMITED TIME SPECIAL



BRAISED SHORT RIB GRILLED CHEESE \$16.95

Slow-braised short rib layered with smoked gouda, cheddar, and Swiss, caramelized onions and roasted garlic spread on golden grilled Texas Toast.

SIGNATURE SANDWICHES

MADE TO ORDER.

Served with fries.

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 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.

MASTERPIECE CUISINE

SUN CITY ANTHEM

HAPPY HOUR

MONDAY – FRIDAY

HAPPY HOUR BAR | 2:00PM – 7:00PM

HAPPY HOUR BUFFET | 4:00–7:00 PM

TUESDAY 26

\$15

CHICKEN BROCCOLI ALFREDO PENNE

Penne pasta tossed in a creamy Alfredo sauce, with fresh broccoli and seasoned chicken breast. Finished with Parmesan.

CAESAR SALAD (V, GF)

Crisp romaine lettuce, creamy house-made Caesar dressing, crunchy croutons, and shaved Parmesan.

TOASTED GARLIC BREAD

ASSORTED COOKIES

THURSDAY 28

\$15

CHICKEN FAJITAS

Bell peppers and onions, flour tortillas, salsa, shredded cheese, sour cream, guacamole
VEGETARIAN OPTION: Grilled Mushroom

BLACK BEAN AND CORN SALAD (V, GF)

Black beans, corn, bell peppers, cilantro, tossed in a zesty lime dressing

REFRIED BEANS (V, GF)

SOUTHWEST RICE (V, GF)

Zesty rice with Southwest classic seasonings

SPINACH ARTICHOKE DIP \$8

Served warm with crispy tortilla chips

SOFT PRETZEL \$5

Served warm with mustard or cheese sauce

CHIPS & SALSA \$5

BRAISED SHORT RIB GRILLED CHEESE \$16.95

Slow-braised short rib layered with smoked gouda, cheddar, and Swiss, caramelized onions and roasted garlic spread on golden grilled Texas Toast.

MONDAY 25

\$16.95



Today we honor the heroes who gave everything for our freedom.

In observance of Memorial Day, we will be closed so our team can spend time with their families and reflect on the meaning of the holiday.

WEDNESDAY 27

\$18.95

TENDER ANGUS BEEF TIPS

Tossed with mushrooms and garlic in a savory red wine sauce.

VEGETARIAN OPTION: Wild Mushroom & Eggplant Medley

MASHED POTATOES (V)

The classic served with beef gravy

ROASTED CARROTS & ZUCCHINI (V, GF)

Finished with fresh lemon.

MINI BROWNIE AND BLONDIES

FRIDAY 29

\$18.95

BEER BATTERED FRIED SHRIMP

Alaskan White Ale Battered Shrimp with cocktail sauce and lemon wedges.

MASTERPIECE STEAK FRIES

CREAMY COLESLAW

A refreshing and crisp blend of shredded green cabbage, red cabbage, and carrots tossed in a tangy-sweet dressing

CHEF'S ASSORTED COOKIES

CLASSIC 1/3 POUND CHEESEBURGER \$16.95

Grilled-to-order 1/3 lb beef patty with butter lettuce, tomato, onion, and house signature sauce, served with fries.

PAN SEARED SALMON \$18.45

Served with seasonal vegetable & roasted potatoes

NIGHTLY CHEF SPECIALS

MASTERPIECE CUISINE

SUN CITY ANTHEM

HAPPY HOUR

MONDAY – FRIDAY

HAPPY HOUR BAR | 2:00PM – 7:00PM

HAPPY HOUR BUFFET | 4:00–7:00 PM

TUESDAY 2

\$15

BAKED POTATO & SOUP BAR

Large Idaho Russet Potatoes

TOPPINGS & ADD-ONS

Applewood Smoked Bacon Bits, Grilled Chicken Breast, Cheddar Cheese Sauce, Steamed Broccoli, Sautéed Mushrooms, Sliced Scallions, Jalapeños

SAUCES & GARNISHES

Sour Cream, Sweet Butter

BEEF & BEAN CHILI (GF)

THURSDAY 4

\$15

CHICKEN PARMESAN

Tender breaded chicken breast topped with marinara sauce and melted mozzarella, served with angel hair pasta. VEGETARIAN OPTION: Eggplant Parmesan

HOUSE SALAD (VG, GF)

Ranch & Italian Dressings

WARM DINNER ROLLS

CHOCOLATE CHIP COOKIES

MONDAY 1

\$16.95

HERB-ROASTED TURKEY BREAST (GF)

Oven-roasted turkey breast, slow-cooked and sliced tender. VEGETARIAN OPTION: Butternut squash ravioli

TRADITIONAL SAGE STUFFING

toasted bread, celery, onions, and fresh herbs

CREAMY MASHED POTATOES (V)

with homestyle gravy

SAUTEED GREEN BEANS (V, GF)

WEDNESDAY 3

\$15

SLOPPY JOE SLIDER BAR

Our signature sweet-and-savory ground beef filling

CRISPY GOLDEN TATER TOTS (V, GF)

BROCCOLI & CRANBERRY SALAD (V, GF)

Broccoli florets tossed with red onion, sweet dried cranberries, sunflower seeds, and a creamy apple cider dressing.

ASSORTED COOKIES

FRIDAY 5

\$15

BARBECUE ROASTED CHICKEN

Oven-roasted bone-in chicken thigh brushed with a bourbon bbq glaze.

FRESH CORN ON THE COB (V, GF)

seasoned with butter.

OVEN-ROASTED POTATOES (VG, GF)

Sea Salt

BROWNIES (V)

NIGHTLY CHEF SPECIALS

SPINACH ARTICHOKE DIP \$8

Served warm with crispy tortilla chips

SOFT PRETZEL \$5

Served warm with mustard or cheese sauce

CHIPS & SALSA \$5

BRAISED SHORT RIB GRILLED CHEESE \$16.95

Slow-braised short rib layered with smoked gouda, cheddar, and Swiss, caramelized onions and roasted garlic spread on golden grilled Texas Toast.

CLASSIC ½ POUND CHEESEBURGER \$16.95

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

PAN SEARED SALMON \$18.45

Served with seasonal vegetable & roasted potatoes