

MASTERPIECE CUISINE

SUN CITY ANTHEM

NOW SERVING LUNCH! TUESDAY – FRIDAY • 11AM – 2PM

DINE-IN OR TAKE-OUT

MARKET GARDEN BAR

BUILD YOUR OWN GARDEN BAR

- 24+ fresh ingredients
- Rotating chef salads included
- Scratch-made soup included
- Only \$11.95

THIS WEEK'S *Chef's*
SALADS

Homestyle Ham & Bean Soup

Made with slow-cooked beans,
diced ham, and garden vegetables in a comforting broth.

Three Bean Salad

A refreshing blend of green beans, kidney beans, and garbanzo
beans tossed in a lightly sweetened, zesty vinaigrette.

Homestyle Potato Salad

Tender Yukon Gold potatoes with a creamy, light tangy dressing,
chopped eggs, crisp celery, sweet onion, and fresh dill.

Classic Greek Salad

Fresh cucumbers, ripe tomatoes, red onion, Kalamata olives, and
feta cheese, finished with a bright red wine-oregano vinaigrette

Optional Add-Ons:

Chilled Herb Marinated Grilled Chicken Breast

\$4.95

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HAPPY HOUR
TUE-FRI | BAR 3-8 PM | BUFFET 4-8 PM
OPEN UNTIL 8PM THIS WEEK!

Our Happy Hour Buffet is prepared fresh nightly **in limited quantities**.
Arrive early—items may sell out

TUESDAY 10TH \$18.95

CREOLE-STYLE FRIED CATFISH

Fried until golden, finished with a mild tomato-pepper sauce served on the side.

RED BEANS & RICE

Slow-simmered red beans with gentle seasoning, served over fluffy rice in a classic Louisiana-style preparation.

HUSH PUPPIES

Crisp on the outside and tender inside

STEWED OKRA & TOMATOES

Tender okra gently stewed with ripe tomatoes and aromatics for a comforting Southern vegetable dish.

THURSDAY 12TH \$15

HAM STEAK WITH PINEAPPLE GLAZE

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

VEGETARIAN OPTION: STUFFED PORTOBELLO
Large portobellos filled with spinach, ricotta, and Parmesan

SCALLOPED POTATOES

Thinly sliced potatoes baked in a creamy cheese sauce.

GREEN BEAN ALMONDINE

Fresh green beans sautéed with butter and toasted almonds.

SWEET CORNBREAD MUFFINS

WEDNESDAY 11TH \$15

MARKET FRESH SALAD

Crisp garden greens with fresh vegetables, served with your choice of Italian or ranch dressing

SHEPHERD'S PIE

Ground beef, vegetables, topped with mashed potatoes.

VEGETARIAN OPTION: VEGETABLE SHEPHERD'S PIE
Lentils with carrots, peas, and corn in a savory mushroom gravy, topped with creamy mashed potatoes.

WARM DINNER ROLLS

CHOCOLATE CHIP COOKIES

FRIDAY 13TH \$16.95

CAESAR SALAD

crisp romaine, parmesan, and house-made croutons

GARLIC BREAD

CHEF'S PAN SEARED VEGETABLES

In olive oil

BAKED ZITI

classic style with creamy ricotta and marinara

BEEF MEATBALLS WITH MARINARA SAUCE

CHEESECAKE SLICES

NY style cheesecake with berry compote

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 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 golden fries.

PAN SEARED SALMON \$18.45

Served with seasonal vegetable & mashed potatoes

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