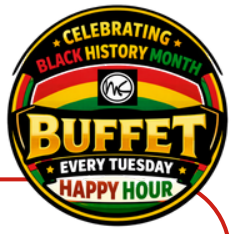
MASTERPIECE
CUISINE
SUN CITY ANTHEM

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 3RD $15

Smothered Pork Chops
Bone-in pork chops seared and simmered in rich southern gravy

Black-Eyed Peas
Simmered low and slow with bacon and sausage for a rich, home-style flavor

Braised Cabbage with Onion & Bacon
Slow-cooked tender with sweet onion and mild seasoning.

Sweet Potato Pie Bars (V)
Creamy spiced sweet potato filling on a buttery crust, topped with candied pecans

WEDNESDAY 4TH $16.95

Italian Sausage & Peppers
Sweet Italian sausage slow-simmered with sweet bell peppers and onions in a light garlic-tomato sauce.
VEGETARIAN (BEYOND MEAT) SWEET SAUSAGE available

Creamy Mashed Potatoes (V, GF)
Smooth, whipped potatoes blended with butter and cream for a rich, comforting side that pairs perfectly with the sausage and pan juices.

Garlic Green Beans (V, GF)
Tender green beans sautéed with garlic and a touch of olive oil

Assorted Baked Cookies

THURSDAY 5TH $15

Maple-glazed Roast Chicken
Oven-roasted chicken brushed with a maple and herb glaze for a sweet-savory finish

Roasted Sweet Potatoes (V, GF)
Oven-roasted sweet potatoes seasoned with olive oil, sea salt, garlic, cumin, paprika, and a hint of chili spice

Chef's Assorted Vegetables (VG, GF)

Warm Artisan Bread

Pumpkin Cheesecake Bars (V)
Rich pumpkin cheesecake over a spiced graham crust, topped with whipped cream

FRIDAY 6TH $15

Market Fresh Salad (V, GF)
Crisp garden greens with assorted fresh vegetables, served with Italian or ranch dressing.

Homestyle Beef Meatloaf
Traditional homestyle meatloaf, slow baked and served with rich beef gravy.
VEGETARIAN MEATLOAF WITH OATS AND LENTILS available.

Garlic Sautéed Broccoli (V, GF)
Fresh broccoli florets sautéed with olive oil and garlic for a light, flavorful side

Loaded Mac and Cheese
Baked in a rich cheddar cheese sauce, topped with crispy bacon, green onions, and buttery breadcrumbs.
VEGETARIAN AVAILABLE

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 ⅓ POUND CHEESEBURGER $16
Juicy, grilled-to-order ⅓-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

MASTERPIECE CUISINE
SUN CITY ANTHEM

WINTER BBQ BUFFET

SATURDAY, FEBRUARY 7TH

BAR 3PM - 8PM • **FOOD** 4PM - 8PM

MULTIPLE SEATING TIMES · OPEN TO THE PUBLIC!

$39.95 BUFFET

Live Music!

bill buompane

GRILLED BBQ CHICKEN THIGHS & DRUMSTICKS

Grilled chicken with sweet and tangy BBQ sauce.

BABY BACK BBQ RIBS

Tender, slow-cooked baby back ribs brushed with a sweet and tangy barbecue glaze.

LOADED MAC N' CHEESE

Creamy mac and cheese with bacon and green onions.

VEGETARIAN AVAILABLE

BROCCOLI SALAD

Fresh broccoli tossed with red onion, dried cranberries, and sunflower seeds in a lightly sweet, creamy dressing.

HONEY LIME RAINBOW FRUIT SALAD

A colorful mix of fresh strawberries, pineapple, blueberries, grapes, kiwi, mandarin oranges, and bananas, lightly tossed in a sweet honey-lime dressing.

BANANA TRIFLE

Vanilla pudding, fresh bananas, and vanilla wafers.

VEGETARIAN STUFFED PORTOBELLO MUSHROOMS

Available upon request

Save a spot!- Reservations available at MASTERPIECECUISINE.COM

WALK-INS ALWAYS WELCOME