

MASTERPIECE CUISINE

SUN CITY ANTHEM

LUNCH MENU

TUE-FRI • 11AM - 2PM • DINE-IN OR TAKE-OUT

MARKET GARDEN BAR

BUILD YOUR OWN GARDEN BAR

- Farm fresh ingredients
- Chef's created salads included
- Scratch-made soup included
- Artisan Bread Cart Included
- \$11.95
- Optional add-on herb marinated grilled chicken breast \$4.95

SIGNATURE SANDWICHES

Made to Order.

Served with fries.

Add a trip to the Garden Bar for \$5.

CLASSIC 1/3 POUND CHEESEBURGER \$16

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.

FULL BAR OPEN
*Featuring lunch
cocktail specials*

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HAPPY HOUR

TUE-FRI • BAR 3-7 PM • BUFFET 4-7 PM

Tuesday 14th **\$15**

CHICKEN BROCCOLI ALFREDO PENNE

Tender penne pasta tossed in a creamy homemade Alfredo sauce, loaded with fresh broccoli florets and juicy, seasoned chicken breast. Finished with Parmesan.

CAESAR SALAD (V, GF)

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

GARLIC BREAD

Golden-toasted bread brushed with a savory blend of garlic, butter, and herbs.

ASSORTED COOKIES

Wednesday 15th **\$18.95**

TENDER ANGUS BEEF TIPS

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

VEGETARIAN OPTION: Wild Mushroom & Eggplant Medley Sautéed with garlic and herbs in a savory red wine sauce.

MASHED POTATOES (V)

The classic served with beef gravy

ROASTED CARROTS & ZUCCHINI (V, GF)

Tender carrots and zucchini, oven-roasted with olive oil, thyme, basil, and garlic, then finished with fresh lemon.

MINI BROWNIE AND BLONDIES

Thursday 16th **\$16.95**

SHRIMP PASTA PRIMAVERA

Succulent shrimp tossed with fresh vegetables in a light garlic cream sauce.

CAPRESE SALAD (V, GF)

Fresh tomatoes, mozzarella and basil, with balsamic reduction and cracked black pepper

GRILLED ASPARAGUS (VG, GF)

Tender asparagus spears lightly seasoned, grilled.

GRILLED GARLIC TEXAS TOAST

FRESH BAKED COOKIES

Friday 17th **\$15**

CHICKEN FAJITAS

Sautéed with bell peppers and onions, With warm flour tortillas and all the classic fixings—fresh salsa, shredded cheese, sour cream, and guacamole

VEGETARIAN OPTION: Grilled Mushroom Fajitas

BLACK BEAN AND CORN SALAD (V, GF)

black beans, sweet corn, crisp bell peppers, and fresh cilantro, tossed in a zesty lime dressing

REFRIED BEANS (V, GF)

Creamy pinto beans slowly simmered with spices, then mashed and seasoned.

SOUTHWEST RICE (V, GF)

Zesty rice with Southwest classic seasonings

Happy Hour buffet meals are prepared fresh in limited quantities each evening— we recommend arriving early.

Chef **SPECIALS AVAILABLE EVERY NIGHT**

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 American cheese, crisp butter lettuce, tomato, onion, and our signature burger sauce, served on a buttered brioche bun. Served with a side of fries.

PAN SEARED SALMON \$18.45

Served with seasonal vegetable & roasted potatoes

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