MASTERPIECE
CUISINE
SUN CITY ANTHEM

LUNCH

NOVEMBER 2 - NOVEMBER 6

GARDEN MARKET BAR

$12

Build your own garden bar

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

Add-On
herb marinated grilled chicken
$5

SIGNATURE SANDWICHES

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

CLASSIC ⅓ POUND CHEESEBURGER $17
Juicy, grilled-to-order ⅓-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.

BIG BACON BLT $17
Stacked with eight slices of smoked bacon on a steak roll with fresh lettuce, vine-ripe tomato, classic mayo and creamy avocado.

FEATURED APPETIZERS

AVAILABLE DURING LUNCH OR HAPPY HOUR

SPINACH ARTICHOKE DIP $12
Creamy spinach and artichoke dip with Parmesan, served with tortilla chips.

FIRE-ROASTED CHIPS & SALSA $7
Blended with jalapeño, chipotle and Morita chiles for a touch of sweet heat.

CRISPY CHICKEN WINGS $12
Six wings with a choice of Honey BBQ • Parmesan Garlic • Medium Buffalo
Served with ranch or blue cheese.

COASTAL SHRIMP SKEWERS $14
Six chilled jumbo shrimp skewered with fresh lemon, seasoned with Old Bay and herbs, served with our zesty horseradish cocktail sauce.

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

MASTERPIECE CUISINE
SUN CITY ANTHEM

HAPPY HOUR

MONDAY – FRIDAY
BAR | 2:00PM - 7:00PM
FOOD | 4:00–7:00 PM

MONDAY 2 — $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 3 — $17

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 4 — $17

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 5 — $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 6 — $17

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)

NIGHTLY CHEF SPECIALS

SPINACH ARTICHOKE DIP $12

FIRE-ROASTED CHIPS & SALSA $7

CLASSIC ⅓ POUND CHEESEBURGER $17

PAN SEARED SALMON $20
With seasonal vegetable & roasted potatoes

BIG BACON BLT $17
Stacked with eight slices of smoked bacon on a steak roll with fresh lettuce, vine-ripe tomato, classic mayo and creamy avocado.

CRISPY CHICKEN WINGS $12
Six wings with a choice of Honey BBQ • Parmesan Garlic • Medium Buffalo
Served with ranch or blue cheese.

COASTAL SHRIMP SKEWERS $14
served with our zesty horseradish cocktail sauce.