

# MASTERPIECE CUISINE

SUN CITY ANTHEM

## LUNCH

MAY 11 - 22

MONDAY - FRIDAY

11:00AM - 2:00 PM

DINE-IN OR TAKE-OUT

### 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

#### THE SMOKEHOUSE CHICKEN \$15

Grilled chicken breast, smoked cheddar, crispy onions, applewood bacon, and a tangy BBQ aioli on a toasted brioche roll.



### 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.

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## HAPPY HOUR

MONDAY – FRIDAY

BAR | 2:00PM – 7:00PM

HAPPY HOUR BUFFET | 4:00–7:00 PM

MONDAY 11

\$15

### SOUTHERN FRIED BUTTERMILK 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

TUESDAY 12

\$16.95

### SWEET & SAVORY 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)

### PULLED PORK SLIDERS

Tender, slow-cooked pulled pork, smokey and tangy BBQ sauce, brioche bun

THURSDAY 14

\$15

### HONEY LIME RAINBOW FRUIT SALAD

Strawberries, pineapple, blueberries, grapes, kiwi, and mandarin oranges tossed in a refreshing honey-lime dressing.

### GARLIC PARMESAN ROASTED ASPARAGUS

### LEMON ORZO

Simmered in savory chicken broth, finished with Parmesan and a touch of parsley.

### CREAMY TUSCAN CHICKEN

Chicken breast in a rich garlic-Parmesan cream sauce with spinach and cherry tomatoes.

### SPINACH ARTICHOKE DIP \$8

Served warm with crispy tortilla chips

### SOFT PRETZEL \$5

Served warm with mustard or cheese sauce

### CHIPS & SALSA \$5

WEDNESDAY 13

\$15

### FRESH GUACAMOLE & CHIPS (VG, GF)

### ELOTE MEXICAN STREET CORN (V, GF)

Grilled corn the cob, with creamy lime-Sriracha sauce, crumbled cotija cheese, fresh cilantro, and a sprinkle of chili powder.

### CILANTRO LIME RICE (V, GF)

### CHICKEN ENCHILADAS (GF)

green tomatillo salsa, fresh cilantro, sour cream, red onion, and cotija cheese  
VEGETARIAN JACKFRUIT ENCHILADAS AVAILABLE

FRIDAY 15

\$16.95

### CLASSIC CAESAR SALAD (V)

Crisp romaine lettuce, parmesan, and croutons tossed in creamy Caesar dressing

### GARLIC BREAD (V)

Toasty, buttery slices with a hint of garlic

### BEEF LASAGNA

Layers of tender pasta, seasoned ground beef, ricotta, and mozzarella baked in a hearty tomato sauce.

### ASSORTED COOKIES

## NIGHTLY CHEF SPECIALS

### CLASSIC 1/3 POUND CHEESEBURGER \$16

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

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HAPPY HOUR BUFFET | 4:00–7:00 PM

MONDAY 18

\$15

### CANTINA MELT QUESADILLAS (V)

Grilled flour tortillas filled with melted Jack cheese served with diced tomato, salsa and sour cream

### NACHO BAR (GF)

Seasoned ground beef, nacho cheese sauce, Sliced jalapenos, diced tomato, salsa, sour cream

### CHURRO BITES WITH CINNAMON SUGAR

TUESDAY 19

\$15

### BAKED GREEK CHICKEN (GF)

Tender, oven-roasted chicken marinated in fresh lemon juice, olive oil, garlic, and herbs.

### LEMON-OREGANO ROASTED POTATOES (VG, GF)

### GRILLED MEDITERRANEAN VEGETABLES (VG, GF)

Zucchini, eggplant, peppers, and onions with olive oil & herbs

### FRESH BAKED COOKIES

WEDNESDAY 20

\$15

### MANDARIN CRUNCH SALAD (V, GF)

Napa cabbage and romaine with mandarin oranges, carrots, red cabbage, and scallions, tossed in a sweet sesame-ginger dressing. Served with toasted almonds and crunchy wontons.

### KOREAN BBQ CHICKEN BULGOGI

Chicken thigh marinated in a blend of soy, garlic, ginger, and brown sugar.

### STEAMED JASMINE RICE (VG, GF)

### GARLIC GREEN BEANS (VG, GF)

THURSDAY 21

\$15

### SMOKY PAPRIKA PORK STROGANOFF

Tender pork medallions in a creamy sauce with caramelized onions, mushrooms, and a hint of smoked paprika, and a swirl of sour cream.

VEGETARIAN OPTION: SEARED FIRM TOFU WITH STROGANOFF SAUCE

### BUTTERED EGG NOODLES (V)

### MAPLE ROASTED BRUSSELS SPROUTS (V, GF)

### ASSORTED ARTISAN ROLLS

FRIDAY 22

\$16.95

### CHICKEN POT PIE CASSEROLE

Tender chicken, garden vegetables, a creamy herb sauce and flaky golden crust. VEGETARIAN OPTION: MUSHROOM POT PIE

### CHILLED FRUIT SALAD (VG, GF)

Melon, berries, and grapes with a touch of mint

### BUTTERED CORN ON THE COB (V, GF)

### CLASSIC PEACH CRISP (V)

Juicy peaches baked under a buttery oat crumble with a hint of cinnamon

## NIGHTLY CHEF SPECIALS

### SPINACH ARTICHOKE DIP \$8

Served warm with crispy tortilla chips

### SOFT PRETZEL \$5

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### CHIPS & SALSA \$5

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