

MASTERPIECE CUISINE

SUN CITY ANTHEM

LUNCH

SEPTEMBER 14 - SEPTEMBER 25



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 FIESTA CRUNCH BOWL

Available 11 AM - 2 PM only

Warm cilantro-lime rice topped with seasoned grilled chicken, black beans, roasted corn, fresh diced tomatoes and shredded cheese. Finished with crispy tortilla strips and a drizzle of creamy Southwest ranch. \$16



*Vegetarian Gardein chicken available.

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

MONDAY 14

\$19

SLOW ROASTED BEEF BRISKET (GF)

Hand carved beef brisket, slow roasted and served with smoky bbq.

Vegetarian Option: stuffed portobello mushroom

BAKED BBQ BEANS (V)

HOMESTYLE POTATO SALAD (V)

BUTTERED CORN ON THE COB (V)

THURSDAY 17

\$17

HAM STEAK WITH PINEAPPLE GLAZE (GF)

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

Vegetarian Option: Stuffed portobellos filled with spinach, ricotta, and Parmesan

CHEESY SCALLOPED POTATOES (V, GF)

GREEN BEAN ALMONDINE (V, GF)

SWEET CORNBREAD MUFFINS (V)

TUESDAY 15

\$15

CHICKEN MARSALA

Pan-seared chicken with mushrooms in Marsala wine sauce

MARKET FRESH SALAD (V, GF)

GARLIC MASHED POTATOES (V, GF)

SEASONAL ROASTED VEGETABLES (V, GF)

FRIDAY 18

\$15

BAKED ZITI (V)

Classic style with creamy ricotta and marinara

BEEF MEATBALLS WITH MARINARA

CAESAR SALAD (V)

GARLIC BREAD (V)

CHEF'S PAN SEARED VEGETABLES (V, GF)

WEDNESDAY 16

\$17

SHEPHERD'S PIE (GF)

Ground beef & vegetables, topped with creamy mashed potatoes.

Vegetarian Option: Lentils and vegetables in mushroom gravy.

MARKET FRESH SALAD (V, GF)

WARM DINNER ROLLS

CHOCOLATE CHIP COOKIES (V)

NIGHTLY CHEF SPECIALS

**SPINACH
ARTICHOKE DIP \$8**

**BOARDWALK
MOZZARELLA STICKS \$9**

**SOFT
PRETZEL \$5**
With mustard or cheese dip

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.

CLASSIC ½ POUND CHEESEBURGER \$17

Grilled-to-order ½ lb beef patty with butter lettuce, tomato, onion, American Cheese and house signature sauce, served with fries.

PAN SEARED SALMON \$20

With seasonal vegetable & roasted potatoes

MONDAY 21

\$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 22

\$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 23

\$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 24

\$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 25

\$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)

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ARTICHOKE DIP \$8**

**BOARDWALK
MOZZARELLA STICKS \$9**

**SOFT
PRETZEL \$5**
With mustard or cheese dip

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With seasonal vegetable & roasted potatoes