

Open To  
The Public!

# MASTERPIECE CUISINE

SUN CITY ANTHEM

Your Neighborhood  
Hangout!

Coffee  
Tea  
Assorted Pastries

## COFFEE BAR

TUESDAY - FRIDAY 7AM - 11AM

*New!*  
Cinnamon Crumb  
Coffee Cake \$4

### HAPPY HOUR

TUESDAY - FRIDAY  
3PM - 7PM BAR  
4PM - 7PM FOOD

### ICED TEA, LEMONADE AND WINE

NOW AVAILABLE FOR PURCHASE AT THE BUFFET.

INTERNATIONAL WHISKEY DAY  
THURSDAY MARCH 27TH!

JACK & COKES &  
WHISKEY SOURS

\$5 EACH  
THURSDAY ONLY

*CHEF*  
Grazing Station  
BUFFET-STYLE \$15

FRESH FLAVORS  
OF SPRING!

#### TUESDAY 25TH

**STRAWBERRY WALNUT SALAD**  
spring greens, feta, candied walnut,  
strawberries, berry vinaigrette  
#VEGETARIAN #GLUTEN FREE

**ROASTED BONELESS CHICKEN THIGHS**  
with artichokes, garlic and herbs  
#GLUTEN FREE

**ROASTED MIXED POTATOES**  
with Spring Herbs  
#GLUTEN FREE

**LEMON BROCCOLI**  
#VEGAN #GLUTEN FREE

#### WEDNESDAY 26TH

**BONELESS BEEF SHORT RIBS**  
Red wine braised in a savory  
mushroom sauce.  
#GLUTEN FREE

**POTATO GRATIN**  
In a rich, creamy garlic-infused sauce,  
topped with melted cheese  
#VEGETARIAN #GLUTEN FREE

**SPRING ASPARAGUS**  
#VEGAN #GLUTEN FREE

**DINNER ROLL WITH BUTTER**

#### THURSDAY 27TH

**SPRING ASPARAGUS SALAD**  
Balsamic Vinaigrette  
#VEGAN #GLUTEN FREE

**BBQ PULLED PORK**  
Slow-cooked to tender perfection, seasoned  
with a signature spice blend and smothered  
in a smoky, tangy barbecue sauce.

**ROASTED POTATOES**  
#VEGAN #GLUTEN FREE

**GREEN CHILE CORNBREAD**  
#VEGETARIAN

#### FRIDAY 28TH

**CAJUN SHRIMP**  
marinated in bold Cajun spices and perfectly  
grilled for a smoky, flavorful kick  
#GLUTEN FREE

**WHITE RICE WITH DILL**  
#VEGAN #GLUTEN FREE

**GRILLED PEPPERS, SQUASH  
CAULIFLOWER, ASPARAGUS,  
CARROTS. CHARRED SCALLION MOJO**  
#VEGAN #GLUTEN FREE

**ASSORTED COOKIES**