



WINSLOW DINING

Menu

Sunday Brunch – July 27th

Starters

Lemon Chicken & Rice Soup (2)

Roasted Chicken, Rice & Spinach in a
Lemon Herb Broth

Falafel (3)

Tahini Sauce

Curried Eggplant Soup (2)

Eggplant, Tomato, Green Bell Peppers,
Coconut Yellow Curry Broth with
Cilantro Yogurt

House Salad (2)

Romaine, Cherry Tomatoes, Cucumber,
Shaved Carrots, Red Onion,
Choice of Dressing

Fresh Fruit Display (5)

Sliced Fresh Fruit & Garden Berries

Summer Berry Salad (2)

Field Greens, Strawberries, Almonds,
Goat Cheese & Balsamic Vinaigrette

Entrées

3 Blueberry Pancakes (12)

Whipped Cream

Chef's Brunch Creation (15)

Ask Your Server about
Today's Culinary Creation

Baked Salmon (12)

Orange Glaze

Spinach, Mushroom & Swiss Omelet (12)

Mayflower Breakfast (15)

Over Easy or Scrambled Eggs,
Bacon or Sausage, Breakfast Potatoes,
Jam, Toast

Herb Crusted Ribeye (12)

Bearnaise

Accompaniments

Crispy Breakfast Hashbrowns (2)

Buttered Grits (2)

Applewood Smoked Bacon (3)

Scrambled Eggs (2)

Sage Maple Sausage (3)

Steamed Asparagus (2)

Baked Sweet Potato (2)

Herb Roasted Potatoes (2)

Beverages

Coffee - Barnies Blend

Cappuccino (3), Latte (3), Espresso (3)

Sodas (2): Coke, Diet Coke, Sprite, Ginger Ale,
Tonic, Sparkling Water

Hot/Iced Tea, Lemonade

Juices (2): Cranberry, Orange,
V8 Juice (*low sodium*)

Milk (1): Whole, Skim



WINSLOW DINING

Menu

Monday – Saturday July 28th – August 2nd

Bread & Butter:

Soft Yeast Roll
Fig Butter

Lemon Chicken & Rice Soup (2)

Roasted Chicken, Rice & Spinach in a
Lemon Herb Broth

House Salad (2)

Romaine, Cherry Tomatoes, Cucumber,
Shaved Carrots, Red Onion,
Choice of Dressing

Veal Schnitzel (12)

Arugula, Lemon Vinaigrette &
Grilled Lemon

Lemon Tarragon Roasted Chicken Legs (12)

Starters

Falafel (3)

Tahini Sauce

Entrées

Chef's Creation (15)

Ask Your Server about
Today's Culinary Creation

Grilled/Steamed Protein

Chicken (7)
Shrimp or Salmon (15)

Accompaniments

Herbed Rice Pilaf (2)
Boiled New Potatoes w/ Parsley (2)
Baked Potato (2)
Baked Sweet Potato (2)

Steamed Asparagus (2)
Steamed Broccoli (2)
Honey Dijon Brussels Sprouts (2)
Green Beans w/ Roasted Peppers (2)

Beverages

Coffee - *Barnie's Blend*
Cappuccino (3), Latte (3), Espresso (3)
Sodas (2): Coke, Diet Coke, Sprite, Ginger Ale,
Tonic, Sparkling Water

Hot/Iced Tea, Lemonade
Juices (2): Cranberry, Orange,
V8 Juice (*low sodium*)
Milk (1): Whole, Skim

For reservations call 407-543-8248



WINSLOW DINING

Menu

Weekly Theme Entrées

MONDAY – Homestyle Day (15)

Chili, Fritos, Cheddar, Sour Cream & Green Onions with Garlic Texas Toast

TUESDAY – International Day (15)

Veal Parmesan with Spaghetti

WEDNESDAY– Shrimp Day (15)

Buttermilk Fried Shrimp, Cole Slaw & Fries

THURSDAY– Specialty Sandwich Day (15)

Grilled Chicken Club, Lettuce, Tomato, Onion, Bacon & Cheddar
Served w/ Field Greens, Cucumber, Tomato Salad w/ Honey Mustard

FRIDAY– Favorites Day (15)

Grilled Rack of Lamb with Asparagus & Lemon Rosemary Potatoes

SATURDAY– Hearty Salad Day (15)

Salmon Cobb Salad with Dijon Citrus Vinaigrette

Deli Sandwich Selections

Fries, Chips, or side of Fruit (2)

(Choice of White, Wheat & Rye Breads are Available for Substitution)

The Club (8.5)

Turkey, Ham, Bacon, American & Swiss Cheeses, Lettuce, Tomato on Toasted White Bread

BLT (7.5)

Applewood Smoked Bacon, Lettuce, Tomato, Herb Mayo on Toasted White Bread

Chicken, Tuna, or Egg Salad (8)

Served on Toasted Wheat Bread

The Mayflower Burger (12)

Lettuce, Onion, Tomato, Pickle, Herb Mayo on a Toasted Brioche Bun
Substitute Turkey, Chicken, or Beyond Meat for (2)

All Beef Hot Dog (7)

Hours of Operation

Monday – Saturday 11am – 7:30pm

Sundays/Holidays 11am – 2pm

To Go Info

Delivery Times 1:30pm, 4:30, 5:30pm

Last Pick Up 5:30pm / Sundays -2pm

Delivery charge \$6.00

Place an order

407-672-1603

or

321-397-1152



WINSLOW DINING

Menu

Desserts

Dessert of the Day (3)

Ask your server

Ice Cream (3)

Vanilla, Chocolate, Strawberry, *Variety*

Frozen Yogurt (3)

Vanilla (*Sugar Free*), Yogurt of the Day

Cookies (3)

Chocolate Chip, Oatmeal Raisin, *Variety*

No Sugar Added (3)

Cheesecake, *Variety*

Fruit (5)

Seasonal Assortment

(Ask your server for the days *Variety Selections!*)

