

WINSLOW DINING

Menu

Sunday Brunch – August 3rd

Starters

Lentil Soup (2)

Green Lentils & Vegetables in a Chicken Broth

House Salad (2)

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

3 Chocolate Chip Pancakes (12)

Whipped Butter

Broccoli & Cheddar Quiche (12)

Summer Cucumber Salad (3)

Seedless Cucumbers, Field Greens & Shaved Onions Served with Lemon Dill Vinaigrette

Fresh Fruit Display (5)

Sliced Fresh Fruit & Garden Berries

Green Goddess Salad (2)

Fresh Bibb Lettuce & Green Vegetables with Green Goddess Dressing

Creamy Chicken & Fennel Soup (2)

Roasted Chicken, Fennel, Spinach,

Herbs & Cream

Entrées

Chef's Brunch Creation (15)

Ask Your Server about Today's Culinary Creation Teriyaki Grilled Salmon (12)

Mayflower Breakfast (15)

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

Roasted Porkloin (12)

Chimichurri

Accompaniments

Crispy Breakfast Hashbrowns (2) Buttered Grits (2) Applewood Smoked Bacon (3) Scrambled Eggs (2) Sage Maple Sausage (3) Steamed Zucchini (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 August 4th - August 9th

Bread & Butter:

Soft Dinner Roll Sun-Dried Tomato Butter

Lentil Soup (2)

Green Lentils & Vegetables in a Chicken Broth

House Salad (2)

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

Starters

Summer Cucumber Salad (3)

Seedless Cucumbers, Field Greens & Shaved Onions Served with Lemon Dill Vinaigrette

Sauces:

Chimichurri Sauce, Citrus Butter, Sun-Dried Tomato Cream Sauce

Creamy Chicken & Fennel Soup (2)

Roasted Chicken, Fennel, Spinach, Herbs & Cream

Green Goddess Salad (2)

Fresh Bibb Lettuce & Green Vegetables with Green Goddess Dressing

Entrées

Marinated Grilled Flank Steak (12)

Chef's Creation (15)

Ask Your Server about Today's Culinary Creation

Fresh Catch (12)

Ask your server for the Fresh Fish of the Day

Marry Me Chicken (12)

Sautéed Breaded Chicken Breast, Creamy Tomato Sauce, Heirloom Tomatoes, Basil & Parmesan

Grilled/Steamed Protein

Chicken (7) Shrimp or Salmon (15)

Ratatouille (12)

Brown Rice Pilaf

Accompaniments

Brown Rice Pilaf (2)
Herb Roasted Potatoes (2)
Baked Sweet Potato (2)
Baked Potato (2)

Steamed Zucchini (2) Steamed Cauliflower (2) Sautéed Cabbage (2) Garlic Spinach (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

For reservations call 407-543-8248

WINSLOW DINING

Weekly Theme Entrées

MONDAY – Homestyle Day (15)

Baked Penne with Meat Sauce - Served with Garlic Bread

TUESDAY – International Day (15)

Pastelon (Puerto Rican Beef Lasagna with Sweet Plantains) & White Rice

WEDNESDAY – Shrimp Day (15)

Teriyaki Shrimp with Lo Mein Noodles

THURSDAY – Specialty Sandwich Day (15)

Philly Cheese Steak with BBQ Chips

FRIDAY – Favorites Day (15)

Fried Chicken, Mashed Potatoes & Corn on the Cobb

SATURDAY – Hearty Salad Day (15)

Steak House Salad - Iceberg, Grilled Flank Steak, Blue Cheese, Tomatoes, Onions, Blue Cheese Dressing & Balsamic Glaze

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





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!)