



WINSLOW DINING

Menu

Sunday Brunch – August 24th

Starters

Zucchini, Leek & Goat Cheese Soup (2)

Zucchini, Leeks, Spinach & Goat Cheese in a Vegetable Basil Broth

Boursin Tomato Stack (3)

Sliced Tomatoes, Boursin Cheese, Fried Onions & Balsamic Glaze

Crab & Corn Bisque (2)

Crab Meat, Charred Corn, Crab Cream Broth & Chives

House Salad (2)

Chopped Romaine, Tomatoes, Carrots, Cucumber, Onion, Choice of Dressing

Fresh Fruit Display (5)

Sliced Fresh Fruit & Garden Berries

Classic Caesar Salad (2)

Romaine Hearts, Shaved Parmesan & House Croutons with Caesar Dressing

Entrées

Belgian Waffle (12)

Maple Walnut Glaze

Chef's Brunch Creation (15)

Ask Your Server about Today's Culinary Creation

Everything Crusted Salmon (12)

Bacon, Potato & Cheese Frittata (12)

Mayflower Breakfast (15)

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

Beef Tenderloin (12)

Chimichurri Sauce

Accompaniments

Crispy Breakfast Hash Browns (2)

Buttered Grits (2)

Applewood Smoked Bacon (3)

Scrambled Eggs (2)

Steamed Broccoli (2)

Sage Maple Sausage (3)

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 25th – August 30th

Bread & Butter:

Soft Yeast Roll
Parmesan Butter

Sauces:

House Marinara, Cabernet Demi Glaze,
Lemon Parsley Wine Sauce

Starters

Zucchini, Leek & Goat Cheese Soup (2)

Zucchini, Leeks, Spinach & Goat Cheese in
a Vegetable Basil Broth

Boursin Tomato Stack (3)

Sliced Tomatoes, Boursin Cheese,
Fried Onions & Balsamic Glaze

Crab & Corn Bisque (2)

Crab Meat, Charred Corn,
Crab Cream Broth & Chives

House Salad (2)

Chopped Romaine, Tomatoes,
Carrots, Cucumber, Onion,
Choice of Dressing

Classic Caesar Salad (2)

Romaine Hearts, Shaved Parmesan &
House Croutons with Caesar Dressing

Entrées

London Broil (12)

Cabernet Demi Glaze

Fresh Catch (12)

Fresh Fish of the Day

Chef's Creation (15)

Ask Your Server about
Today's Culinary Creation

Chicken Milanese (12)

Breaded-Pounded Chicken Breast, Arugula
Tomato Salad, Lemon Parsley White Wine
Sauce

Primavera Gratin (12)

Eggplant, Zucchini, Yellow Squash, Peas,
Spinach, Marinara, Basil & Parmesan Cheese

Grilled/Steamed Protein

Chicken (7)
Shrimp or Salmon (15)

Accompaniments

Herb Roasted Fingerling Potatoes (2)

Basil Tomato Israeli Cous Cous (2)

Baked Potato (2)

Baked Sweet Potato (2)

Steamed Broccoli (2)

Steamed Edamame (2)

Italian Braised Green Beans (2)

Zucchini & Squash w/ Onions (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

Menu

Weekly Theme Entrées

MONDAY – Homestyle Day (15)

Stuffed Peppers (Ground Beef, Rice & Mozzarella) with Marinara – Sautéed Zucchini & Onions

TUESDAY – International Day (15)

Jerk Chicken with Mango Salsa, Cabbage & “Rice & Peas”

WEDNESDAY– Shrimp Day (15)

Shrimp Etouffee with White Rice, Fried Okra

THURSDAY– Specialty Sandwich Day (15)

Juan’s Columbian Smash Burger with Fries

FRIDAY– Favorites Day (15)

Spaghetti & Meatballs with Garlic Knots

SATURDAY– Hearty Salad Day (15)

Chef Salad with Choice of Dressing

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 and 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)

To Go Info

Hours of Operation

Monday – Saturday 11am – 7:30pm

Sundays/Holidays 11am – 2pm

Delivery Times 1:30pm, 4:30pm, 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!*)

