

WINSLOW DINING

Sunday Brunch – August 31st

Starters

Split Pea Soup (2)

Split Peas, Ham Broth

House Salad (2)

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

French Toast (12)

Macerated Berries

Bacon & Onion Quiche (12)

Crispy Breakfast Hashbrown (2) **Buttered Grits (2) Applewood Smoked Bacon (3)**

Arancini (3)

Breaded Mozzarella, Provolone Risotto & Parmesan Served with Marinara Sauce

Fresh Fruit Display (5)

Sliced Fresh Fruit & Garden Berries

Butternut Squash Bisque (2)

Butternut Squash, Sage, Cream

Spinach Salad (2)

Baby Spinach, Heirloom Tomatoes, Hard Boiled Egg, Crumbled Bacon & Cheddar Served with House Ranch

Entrées

Chef's Brunch Creation (15)

Ask Your Server about Today's Culinary Creation

Mayflower Breakfast (15)

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

Lemon Roasted Salmon (12)

Hollandaise

Roasted Beef Tenderloin (12)

Horseradish Crema

Accompaniments

Sage Maple Sausage (3) French Green Beans (2) **Baked Sweet Potato (2)** Scrambled Eggs (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

Tuesday – Saturday September 2nd – September 6th

Bread & Butter:

Soft Dinner Rolls Lemon Thyme Butter

Split Pea Soup (2)

Split Peas, Ham Broth

House Salad (2)

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

Starters

Arancini (3)

Breaded Mozzarella, Provolone Risotto & Parmesan Served with Marinara Sauce

Sauces:

Parmesan Spinach Cream, Marinara, Tarragon Beurre Blanc

Butternut Squash Bisque (2)

Butternut Squash, Sage, Cream

Spinach Salad (2)

Baby Spinach, Heirloom Tomatoes, Hard Boiled Egg, Crumbled Bacon & Cheddar Served with House Ranch

Entrées

Sautéed Tenderloin Medallions (12)

Roasted Mushroom Marsala

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

Grilled Chicken Breast Florentine (12)

Parmesan & Spinach Cream

Grilled/Steamed Protein

Chicken (7) Shrimp/Salmon (15)

Potato Gnocchi (12)

Peas, Carrots, Cauliflower, Marinara, Basil & Parmesan

Accompaniments

Lemon Rosemary Orzo (2)
Herb Roasted Red Bliss Potatoes (2)
Baked Potato/Sweet Potato (2)

Steamed French Green Beans (2)
Steamed Cauliflower (2)
Peas w/ Onions (2)
Roasted Root Vegetables (2)

Beverages

Coffee - Barnies Coffee

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 – LABOR DAY

Buffet in the Winslow 11:00 a.m. - 2:00 p.m.- Residents 18 points - Guest 25 points

TUESDAY – International Day (15)

Braised Beef Tacos with Refried Beans & Mexican Rice

WEDNESDAY – Shrimp Day (15)

Shrimp Pomodoro with Parmesan Risotto

THURSDAY- Specialty Sandwich Day (15)

Turkey, Bacon, Avocado, Lettuce, Tomato, Onion & Swiss on Multi Grain Bread Served with Field Green Salad, Balsamic Vinaigrette

FRIDAY – Favorites Day (15)

BBQ Ribs with Cole Slaw & Baked Beans

SATURDAY- Hearty Salad Day (15)

Grilled Chicken Caesar – Romaine Hearts, Parmesan, Grilled Lemon, Caesar Dressing & Herb Croutons

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, 4:30, 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!)