



WINSLOW DINING

Menu

Sunday Brunch – August 30th

Starters

Pasta e Fagioli (2)

Cannellini Beans, Ground Beef, Sausage,
Rich Tomato Broth, Herbs & Ditalini Pasta

Low Sodium Option Available

Roasted Peach Crostini (3)

Roasted Peaches, Ricotta, Olive Oil, Basil

Served on a Toasted Baguette

Lemon Artichoke Soup (2)

Artichoke Hearts, Spinach, Herbs &
Lemon in a Vegetable Broth

Low Sodium Option Available

House Salad (2)

Chopped Romaine, Cherry Tomatoes,
Cucumber, Shaved Carrots, Red Onion,

Choice of Dressing

Fresh Fruit Display (5)

Sliced Fresh Fruit & Garden Berries

Fennel Mandarin Salad (2)

Shaved Fennel, Mandarin Orange,
Baby Arugula, Green Olives, Red Onions,
Served with Citrus Vinaigrette

Entrées

2 Buttermilk Pancakes (12)

Maple Syrup

Served with (2) Bacon OR (2) Sausage

Chef's Brunch Creation (15)

Ask Your Server about
Today's Culinary Creation

Teriyaki Glazed Salmon (12)

Asparagus & Sun-Dried Tomato Quiche (12)

Served with (2) Bacon OR (2) Sausage

Mayflower Breakfast (15)

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

Smoked Ham (12)

Orange Dijon Glaze

Accompaniments

Crispy Breakfast Hashbrowns (2)

Buttered Grits (2)

Applewood Smoked Bacon (3)

Scrambled Eggs (2)

Sage Maple Sausage (3)

Steamed Baby Zucchini (2)

Baked Sweet Potato (2)

Herb Roasted Potatoes (2)

Beverages

Coffee – Regular or Decaf

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 31st – September 5th

Bread & Butter:

Soft Ciabatta Roll
Sun-Dried Tomato Butter

Pasta e Fagioli (2)

Cannellini Beans, Ground Beef, Sausage,
Rich Tomato Broth, Herbs & Ditalini Pasta
Low Sodium Option Available

House Salad (2)

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

Starters

Roasted Peach Crostini (3)

Roasted Peaches, Ricotta, Olive Oil, Basil
Served on a Toasted Baguette

Sauces:

Chimichurri Sauce, Citrus Vinaigrette
Roasted Peach Sage BBQ Sauce

Lemon Artichoke Soup (2)

Artichoke Hearts, Spinach, Herbs & Lemon
in a Vegetable Broth
Low Sodium Option Available

Fennel Mandarin Salad (2)

Shaved Fennel, Mandarin Orange,
Baby Arugula, Green Olives, Red Onions,
Served with Citrus Vinaigrette

Entrées

Marinated Grilled Flank Steak (12)

Chimichurri Sauce

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

Sage & Peach Chicken (12)

Pounded Grilled Chicken Breast
Served with a Roasted Peach Sage BBQ
Sauce

Grilled/Steamed Protein

Chicken (7)
Shrimp or Salmon (15)

Indian Butter Chickpeas (12)

Basmati Rice
Vegetarian

Accompaniments

Basmati Rice (2)

Herb Roasted Potatoes (2)

Baked Sweet Potato (2)

Baked Potato (2)

Steamed Yellow Squash (2)

Steamed Cauliflower (2)

Roasted Baby Zucchini (2)

Garlic Spinach (2)

Beverages

Coffee – Regular or Decaf

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)

Beef Lasagna with Marinara Served with Garlic Bread

TUESDAY – International Day (15)

Gyro – Lamb & Beef, Pita, Tzatziki, Tomato, Cucumber & Red Onions Served with Fries

WEDNESDAY– Shrimp Day (15)

Shrimp Scampi – Linguine Pasta & Garlic Served with Lemon Parsley White Wine Sauce

THURSDAY– Specialty Sandwich Day (15)

Philly Cheese Steak with Fries

FRIDAY– Favorites Day (15)

Fried Chicken, Potato Salad & Green Beans

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



WINSLOW DINING

Menu

Desserts

Dessert of the Day (3)

Ask your server

Ice Cream (3)

Vanilla, Chocolate, Strawberry, *Variety*

Frozen Yogurt (3)

Vanilla (*No Sugar Added*), *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!*)

