

Winslow

Sunday Brunch – October 4th



-Gluten Free



-Vegan



-Vegetarian

Starters

Polish Sausage & Potato Soup (2)

Rustic Sausage, Potatoes, Onions, Garlic,
Herbs, Tangy Cream Broth

Battered Pickles (3)

Battered Crisp Pickles, Ranch

Vegetarian Egg Drop Soup (2)

Lightly Thickened Vegetable Broth,
Egg Drop, Crispy Wonton Strips,
Green Onions

House Salad (2)

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

Fresh Fruit Display (5)

Sliced Fresh Fruit and Garden Berries

Autumn Salad (2)

Arugula, Roasted Spaghetti Squash,
Dried Cranberries, Candied Walnuts,
Maple~Sherry Vinaigrette

Entrées

Challah French Toast (12)

Challah French Toast with
Bacon or Sausage

Chef's Creation (15)

Ask Your Server about
Today's Culinary Creation

Salmon (12)

Baked Salmon with Sweet Soy~Miso Glaze

Eggs Benedict (12)

Eggs Benedict, English Muffin,
Canadian Bacon, Hollandaise with
Crispy Breakfast Hashbrown

Mayflower Breakfast (15)

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

Prime Rib (12)

Prime Rib with Garlic~Herb Butter

Accompaniments

Applewood Smoked Bacon (3)

Steamed Spinach (2)

Buttered Grits (2)

Sage Maple Sausage (3)

Roasted Broccoli (2)

Baked Sweet Potato (2)

Scrambled Eggs (2)

Crispy Breakfast Hashbrowns (2)

Beverages

Coffee - Regular or Decaf

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

Sodas (2): Coke, Diet Coke, Sprite, Ginger Ale,

Root Beer, Tonic

San Pellegrino (5)

Hot/Iced Tea, Lemonade

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

Milk (1): Whole, Skim

Winslow

Monday – Saturday October 5th – October 10th

Bread & Butter:

Artisanal Sourdough
Rosemary Butter



-Gluten Free



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Sauces:

Persillade,
Garlic~Herb Gravy,
Marinara Sauce

Starters

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Herbs, Tangy Cream Broth

Battered Pickles (3)

Battered Crisp Pickles, Ranch

Vegetarian Egg Drop Soup (2)

Lightly Thickened Vegetable Broth,
Egg Drop, Crispy Wonton Strips,
Green Onions

House Salad (2)

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

Autumn Salad (2)

Arugula, Roasted Spaghetti Squash,
Dried Cranberries, Candied Walnuts,
Maple~Sherry Vinaigrette

Entrées

Grilled Picanha (12)

Grilled Picanha with Persillade

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

Garlic & Herb Braised Chicken (12)

Marinated Roasted Boneless Chicken Thigh
with Garlic~Herb Gravy

Grilled/Steamed Protein

Chicken (7)
Shrimp or Salmon (15)

Gnocchi Sorrentina (12)

Potato Gnocchi, Marinara Sauce,
Basil, Spinach, Parmesan,
Baked with Fresh Mozzarella

Accompaniments

Steamed Spinach (2)

Steamed Broccolini (2)

Braised Lentils (2)

Baked Sweet Potato (2)

Grilled Asparagus (2)

Whipped Potatoes (2)

Baked Potato (2)

Corn Casserole (2)

Beverages

Coffee - Regular or Decaf

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

Sodas (2): Coke, Diet Coke, Sprite, Ginger Ale,

Root Beer, Tonic

San Pellegrino (5)

Hot/Iced Tea, Lemonade

Juices (2): Cranberry, Orange,

V8 Juice (low sodium)

Milk (1): Whole, Skim

Winslow

Weekly Theme Entrées

MONDAY - Homestyle Day (15)

Pineapple~Brown Sugar Glazed Ham, Potato Gratin, Glazed Carrots

TUESDAY - International Day (15)

"Coq Au Vin" Boneless Chicken Thigh Braised with Red Wine, Bacon, Pearl Onions, Mushrooms with Mash Potatoes, Haricot Vert

WEDNESDAY - Shrimp Day (15)

Coconut Shrimp with Apple Slaw, Fries, Orange Sauce

THURSDAY - Specialty Sandwich Day (15)

Juan's Colombian Burger, Smash Patty, Swiss, Pineapple Jam, Cilantro~Garlic Aioli, Potato Stix with Crispy Fingerling Potatoes

FRIDAY - Favorites Day (15)

Spaghetti & Meatballs with Garlic Bread

SATURDAY - Hearty Salad Day (15)

"Taco Salad", Seasoned Ground Beef, Shredded Iceberg Lettuce, Shredded Cheddar, Pico di Gallo, Crispy Tortillas, Sour Cream, Salsa

Dessert

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!)



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Bread & Butter:

Artisanal Sourdough
Rosemary Butter



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Sauces:

Persillade,
Garlic~Herb Gravy,
Marinara Sauce

Starters

Polish Sausage & Potato Soup (2)

Rustic Sausage, Potatoes, Onions, Garlic,
Herbs, Tangy Cream Broth

Battered Pickles (3)

Battered Crisp Pickles, Ranch

Vegetarian Egg Drop Soup (2)

Lightly Thickened Vegetable Broth, Egg
Drop, Crispy Wonton Strips, Green Onions

House Salad (2)

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

Autumn Salad (2)

Arugula, Roasted Spaghetti Squash,
Dried Cranberries, Candied Walnuts,
Maple~Sherry Vinaigrette

Entrées

Grilled Picanha (12)

Grilled Picanha with Persillade

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

Garlic & Herb Braised Chicken (12)

Marinated Roasted Boneless Chicken Thigh
with Garlic~Herb Gravy

Grilled/Steamed Protein

Chicken (7)
Shrimp or Salmon (15)

Gnocchi Sorrentina (12)

Potato Gnocchi, Marinara Sauce,
Basil, Spinach, Parmesan,
Baked with Fresh Mozzarella

Accompaniments

Steamed Spinach (2)

Steamed Broccolini (2)

Grilled Asparagus (2)

Corn Casserole (2)

Braised Lentils (2)

Whipped Potatoes (2)

Baked Sweet Potato (2)

Baked Potato (2)

Beverages

Coffee - Regular or Decaf

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

Sodas (2): Coke, Diet Coke, Sprite, Ginger Ale,

Root Beer, Tonic

San Pellegrino (5)

Hot/Iced Tea, Lemonade

Juices (2): Cranberry, Orange,

V8 Juice (low sodium)

Milk (1): Whole, Skim

For reservations call 407-543-8248

Wingslow

Weekly Theme Entrées

MONDAY - Homestyle Day (15)

Pineapple~Brown Sugar Glazed Ham, Potato Gratin, Glazed Carrots

TUESDAY - International Day (15)

"Coq Au Vin" Boneless Chicken Thigh Braised with Red Wine, Bacon, Pearl Onions, Mushrooms with Mash Potatoes, Haricot Vert

WEDNESDAY - Shrimp Day (15)

Coconut Shrimp with Apple Slaw, Fries, Orange Sauce

THURSDAY - Specialty Sandwich Day (15)

Juan's Colombian Burger, Smash Patty, Swiss, Pineapple Jam, Cilantro~Garlic Aioli, Potato Stix with Crispy Fingerling Potatoes

FRIDAY - Favorites Day (15)

Spaghetti & Meatballs with Garlic Bread

SATURDAY - Hearty Salad Day (15)

"Taco Salad", Seasoned Ground Beef, Shredded Iceberg Lettuce, Shredded Cheddar, Pico di Gallo, Crispy Tortillas, Sour Cream, Salsa

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)

Kosher All Beef Hot Dog (7)



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Place an order

407-672-1603

or

321-397-1152

To Go Info

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

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

Delivery charge \$6.00

Hours of Operation

Monday - Saturday 11am - 7:30pm

Sunday 11am - 2pm

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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!)



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