

Winslow

Sunday Brunch – October 18th



-Gluten Free



-Vegan



-Vegetarian

Starters

Beef & Plantain (2)



Tender Shredded Beef,
Green Plantains, Cilantro
Plantain Thickened Beef Broth

Spaghetti Squash Tart (3)



Roasted Spaghetti Squash, Toasted Walnuts,
Honey, Crispy Kale, Sage Crème Fraiche, Tart

Gazpacho (2)



Chilled Tomato Soup, Cucumber,
Red Bell Pepper with Croutons

House Salad (2)



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

Fresh Fruit Display (5)



Sliced Fresh Fruit and Garden Berries

Arugula with Beets (2)



Baby Arugula, Shredded Beets,
Orange Segments, Pistachios,
Goat Cheese, Balsamic Vinaigrette

Entrées

Croissant French Toast (12)

2 Pieces of Croissant French Toast
with Buttered Maple Syrup,
Bacon or Sausage

Chef's Creation (15)

Ask Your Server about
Today's Culinary Creation

Salmon (12)



Herb Roasted Salmon with Hollandaise

Dever Omelet (12)



Ham, Onion, Bell Peppers, Cheddar Omelet
with Bacon or Sausage

Mayflower Breakfast (15)

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

Beef Tenderloin (12)



Slow Roasted Beef Tenderloin with
Horseradish Crema

Accompaniments

Applewood Smoked Bacon (3)

Roasted Red Beets (2)

Buttered Grits (2)

Sage Maple Sausage (3)

French Green Beans (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 19th – October 24th

Bread & Butter:

Crusty French Roll
Oregano~Garlic Butter



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Sauces:

White Wine~Sage Butter Sauce,
Alla King Sauce,
Fennel Beurre Blanc

Beef & Plantain (2)



Tender Shredded Beef,
Green Plantains, Cilantro
Plantain Thickened Beef Broth

Spaghetti Squash Tart (3)



Roasted Spaghetti Squash, Toasted Walnuts,
Honey, Crispy Kale, Sage Crème Fraiche, Tart

Gazpacho (2)



Chilled Tomato Soup, Cucumber,
Red Bell Pepper with Croutons

House Salad (2)



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

Arugula with Beets (2)



Baby Arugula, Shredded Beets,
Orange Segments, Pistachios,
Goat Cheese, Balsamic Vinaigrette

Entrées

Beef Tenderloin "Saltimbocca" (12)

Tenderloin Medallions "Saltimbocca"
Layered with Sage & Prosciutto,
White Wine~Sage Butter 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

Chicken Alla King (12)

Boneless Chicken Thighs braised in Cream
with Peas, Mushrooms & Pimentos

Grilled/Steamed Protein

Chicken (7)
Shrimp or Salmon (15)

Vegetarian

Cous Cous Bowl (12)



Cous Cous, Roasted Red Beets,
Almonds, Crispy Kale, Golden Raisins,
Vegetarian Tofu~Honey Sauce

Accompaniments

Steamed Cauliflower (2)

Baked Sweet Potato (2)

Steamed French Green Beans (2)

Baked Potato (2)

Glazed Red Beets (2)

Garlic Sauteed Kale (2)

Bowtie Pasta with Lemon & Herbs (2)

Herb Roasted Red Bliss Potatoes (2)

Coffee - Regular or Decaf

Beverages

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

Winslow

Weekly Theme Entrées

MONDAY - Homestyle Day (15)

Pot Roast, Braised Vegetables, Mash Potatoes, Beef Gravy

TUESDAY - International Day (15)

"Al Pastor Taco Platter" Flour Tortilla, Mexican Marinaded Pork, Pineapple, Onions, Cilantro, Refried Beans, Mexican Rice

WEDNESDAY - Shrimp Day (15)



Spanish Shrimp, Garlic Sauteed Shrimp, Peppers, Onions, Peas, Lemon & Saffron Rice

THURSDAY - Specialty Sandwich Day (15)

Reuben with Field Greens Salad & Balsamic Vinaigrette

FRIDAY - Favorites Day (15)

BBQ Ribs with Mac n Cheese & Cole Slaw

SATURDAY - Hearty Salad Day (15)

Grilled Chicken Fatoush Salad, Romaine Hearts, Tomatoes, Cucumbers, Red Onion, Crisp Pita, Lemon Vinaigrette

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

Wingslow

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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