



## WINSLOW DINING

# Menu

*Sunday Brunch – June 12<sup>th</sup>*

### Starters

*Choice of one*

**Exotic Mushroom – Brie  
Bisque (4)**  
Sage Oil

**House Salad (5)**  
Mixed Greens, Tomatoes,  
Carrots, Cucumber, Onion, Green  
Goddess Dressing

**Belgian Waffle (8)**  
Berry Compote  
Served with Two Accompaniments for 15

**Eggs Benedict (8)**  
Served with Two Accompaniments for 15  
English Muffin, Capicola,  
Brown Butter Hollandaise

**Buttermilk Chicken Tenders (5)**  
Buttermilk Battered Chicken Tenders,  
Bacon-Crackled Pepper Ranch,  
**Honey Hot Sauce**

**Chicken Noodle Soup (4)**  
Traditional Egg Noodles, Parsley

**Spinach Salad (5)**  
Spinach, Crumbled Eggs, Applewood  
Bacon, Heirloom Cherry Tomatoes  
Choice of Dressing

### Entrées

*Choice of one*

**Chef's Brunch Creation (15)**  
A la carte only  
Biscuits and Gravy Topped with  
Crumbled Bacon and Sausage  
Finished with Shredded Cheddar

**Mayflower Breakfast (15)**  
A la carte only  
Scrambled Eggs, Bacon or Sausage,  
Breakfast Potatoes, Jam, Toast

**Salmon (12)**  
Dijon-Maple Glazed Salmon Loin with  
Chilled Dill Crème Fraiche  
Served with Two Accompaniments for 15

**Beef Tenderloin (11)**  
Beef Jus and Horseradish Crème Fraiche  
Served with Two Accompaniments for 15

### Accompaniments

*Choice of two*

**Crispy Breakfast Potatoes (3)**  
**Grits (2.5)**  
**Applewood Smoked Bacon (3.5)**  
**Scrambled Eggs (2.5)**

**Sage Maple Sausage (3)**  
**Haricot Vert, Chive Beurre Blanc (3)**  
**Baked Sweet Potato (3)**

### Beverages

*Choice of one*

**Coffee (2)**  
**Cappuccino (3), Latte (3), Espresso (3)**  
**Hot Tea Selection (2)**  
**Iced Tea, Lemonade (2)**  
**Sodas (2):** Coke, Diet Coke, Sprite, Ginger Ale,  
Tonic, Sparkling Water

**Juices (2.5):** Apple, Cranberry, Orange,  
Pineapple, V8 Juice (*low sodium*)

**Milk (1):** Whole, Skim

*A la carte pricing used for guests*



## WINSLOW DINING

# Menu

Monday – Saturday June 13<sup>th</sup> – 18<sup>th</sup>

### Starters

*Choice of one*

#### Exotic Mushroom – Brie

**Bisque (4)**

Sage Oil

#### House Salad (5)

Romaine, Cherry Tomatoes, Cucumber,  
Shaved Carrots, Red Onion, Creamy  
Green Goddess Dressing

#### Pork Ribeye (12)

Served with Two Accompaniments for 15  
Granny Smith Apple-Blue Cheese Brûlée,  
Pork-Brady Jus

#### Chicken Thigh Marabella (10)

Served with Two Accompaniments for 15  
Boneless Chicken Thighs with Olives, Capers  
and Dates in a Red Wine Vinegar Sauce

#### Buttermilk Chicken Tenders (5)

Buttermilk Battered Chicken Tenders,  
Bacon-Cracked Pepper Ranch,  
**Honey Hot Sauce**

#### Chicken Noodle Soup (4)

Traditional Egg Noodles, Parsley

#### Spinach Salad (5)

Spinach, Crumbled Eggs, Applewood  
Bacon, Heirloom Cherry Tomatoes  
Choice of Dressing

### Entrées

*Choice of one*

#### Chef's Creation (15)

Ask Your Server about  
Today's Culinary Creation  
*(Dine in only)*

#### Fresh Catch (12)

Fish Served with Two Accompaniments for 15  
Chef's Daily Preparation

#### Ratatouille Gratin (11)

Served with Two Accompaniments for 15  
Roasted Red Pepper-Tomato Ragu, Basil Oil

#### Grilled/Steamed Protein

Chicken (7)  
Shrimp (15)  
Salmon/Lobster (15) *(a la carte)*

### Accompaniments

*Choice of two*

#### Roasted Garlic Risotto (3)

#### Roasted Red Bliss Potatoes (3)

#### Baked Potato (3)

#### Baked Sweet Potato (3)

#### Grilled Broccolini (3)

#### Haricot Vert, Chive Beurre Blanc (3)

#### Steamed Cauliflower (3)

### Beverages

*Choice of one*

#### Coffee (2)

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

#### Hot Tea Selection (2)

#### Iced Tea, Lemonade (2)

**Sodas (2):** Coke, Diet Coke, Sprite, Ginger Ale,  
Tonic, Sparkling Water

**Juices (2.5):** Apple, Cranberry, Orange,  
Pineapple, V8 Juice *(low sodium)*

**Milk (1):** Whole, Skim

*For reservations call 407-543-8248*

*A la carte pricing used for guests*





## WINSLOW DINING

# Menu

### *Weekly Theme Entrées*

Add one starter and one dessert for 15

#### **MONDAY – Hearty Soup Day (7)**

Beef Bourguignon – Warm Crusty Bread

#### **TUESDAY – Specialty Sandwich Day (9)**

Chicken Parmesan Ciabatta

#### **WEDNESDAY– Shrimp Day (12)**

Shrimp – Broccoli, Almond, Brown Butter, Parmesan, Fettuccine Pasta

#### **THURSDAY– Pizza Day (11)**

Pizza Bianca – Ricotta, Mozzarella, Spinach, Garlic-Olive Oil

#### **FRIDAY– International Food Day (11)**

Lamb Kebob – Hummus, Tzatziki, Tomato, Cucumber

#### **SATURDAY– Off the Grill Day (15)**

Sangiovese Marinated Hanger Steak - Beef Jus, Truffle-Parmesan Fries, Fresh Herbs

### *Deli Sandwich Selections*

*(Served with Choice of Fries, Chips, or Fruit. White, Wheat and Rye Breads are Available for Substitution)*

#### **The Club (8.5)**

Turkey, Ham, Bacon, American and Swiss Cheeses, Lettuce, Onion, 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 (10)**

Lettuce, Onion, Tomato, Pickle, Herb Mayo on a Toasted Brioche Bun

*Substitute Turkey, Chicken, or Beyond Meat for (2)*

#### **All Beef Hot Dog, Corn Dog (7)**

### **Hours of Operation**

Monday – Saturday 11am – 7:30pm

Sundays/Holidays 11am – 3pm

### *To Go Info*

Delivery Times 1pm, 5pm, 7pm

Last Pick Up 6:30 / Sundays -2:30pm

### **Place an order**

407-672-1603

or

321-397-1152

*Delivery charge \$5.00*



WINSLOW DINING

# Menu

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## June Desserts

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### **Chef's Dessert (6)**

Ask your server!

### **Pie (3.5)**

Apple, Cherry

*(Sugar Free Options Available)*

### **Frozen Yogurt (3)**

Vanilla *(No Sugar Added)*, Flavor of the week

### **Ice Cream (3)**

Vanilla, Chocolate, Strawberry

*(Ask your server for the flavor of the week!)*

### **Cookies (3)**

Chocolate Chip, Oatmeal Raisin, Macadamia Nut

### **Fruit (5)**

Seasonal Assortment