



WINSLOW DINING

Menu

Sunday Brunch – August 7th

Starters

Choice of one

Tomato Basil Bisque (4)

Creamy Tomato Soup with Basil

Buttermilk Chicken Tenderloin (5)

Bacon Peppercorn Ranch &
Chipotle Honey

Chicken Noodle Soup (4)

Traditional Egg Noodles, Parsley

House Salad (5)

Mixed Greens, Tomatoes,
Carrots, Cucumber, Onion,
Choice of Dressing

Fresh Fruit Display (5)

Sliced Fresh Fruit & Garden Berries

Spinach Salad (5)

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

Entrées

Choice of one

Belgian Waffles (8)

Berry Compote

Served with One Appetizer, Two
Accompaniments & One Dessert for 15

Chef's Brunch Creation (15)

A la carte only

Breakfast Bowl – Crisp Corned Beef
Hash, Scrambled Eggs, Country
Gravy, Cheddar & Fried Onions

Dijon Maple Glazed Salmon (12)

Dill Crème Fraiche

Served with One Appetizer, Two
Accompaniments & One Dessert for 15

Egg Benedict (8)

Egg, Neuske's Canadian Bacon, Hollandaise
on an English Muffin

Served with One Appetizer, Two
Accompaniments & One Dessert for 15

Mayflower Breakfast (15)

A la carte only

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

Glazed Ham (11)

Pineapple Brown Sugar Glazed Ham with
Stone Ground Mustard

Served with One Appetizer, Two
Accompaniments & One Dessert for 15

Accompaniments

Choice of two

Crispy Breakfast Potatoes (3)

Buttered Grits (2.5)

Applewood Smoked Bacon (3.5)

Scrambled Eggs (2.5)

Sage Maple Sausage (3)

Steamed Haricot Vert Green Beans (3)

Baked Sweet Potato (3)

Beverages

Choice of one

Coffee

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 August 8th – August 13th

Bread & Butter:

Pumpernickel Roll

Roasted Garlic & Chive Butter

Tomato Basil Bisque (4)

Creamy Tomato Soup with Basil

House Salad (5)

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

Ribeye Steak (12)

Gorgonzola Brulee, Fried Onions & Beef Jus
Served with One Appetizer, Two
Accompaniments & One Dessert for 15

Chicken Breast Marbella (10)

Served with One Appetizer, Two
Accompaniments & One Dessert for 15

Starters

Choice of one

Buttermilk Chicken Tenderloin (5)

Bacon Peppercorn Ranch &
Chipotle Honey

Entrées

Choice of one

Chef's Creation (15)

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

Grilled/Steamed Protein

Chicken (7)

Shrimp (15)

Salmon/Lobster (15) *(a la carte)*

Accompaniments

Choice of two

Parmesan Polenta (3)

Roasted Red Bliss Potatoes (3)

Baked Potato (3)

Baked Sweet Potato (3)

Steamed Cauliflower (3)

Fresh Green Beans w/ Chive Butter (3)

Grilled Broccolini (3)

Beverages

Choice of one

Coffee

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

Sauces:

Beef Jus, Marbella Sauce

Chicken Noodle Soup (4)

Traditional Egg Noodles, Parsley

Spinach Salad (5)

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

Fresh Catch (12)

Fish Served with One Appetizer, Two
Accompaniments & One Dessert for 15

Ratatouille Gratin (11)

Roasted Red Pepper, Basil Oil
Served with One Appetizer, Two
Accompaniments & One Dessert for 15



WINSLOW DINING

Menu

Weekly Theme Entrées

Add one starter & one dessert for 15

MONDAY – Hearty Soup Day (7)

Black Bean Soup – Diced Onions, Cilantro Crema & Cuban Bread

TUESDAY – Specialty Sandwich Day (9)

Four Cheese Grilled Cheese – Provolone, Cheddar, Colby Jack, Gruyere on Texas Toast
Served with House Chips & Tomato Bisque

WEDNESDAY– Shrimp Day (12)

Shrimp, Broccolini, Almond Brown Butter over Pasta

THURSDAY– Pizza Day (11)

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

FRIDAY– International Food Day (11)

Lamb Kofta Kabab – Hummus, Tzatziki, Cucumbers, Tomato & Pita

SATURDAY– Off the Grill Day (15)

Grilled Portobello Mushroom Steak with Basil Pesto – Parmesan Truffle Fries

Deli Sandwich Selections

(Served with Choice of Fries, Chips, or Fruit. 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 (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)

To Go Info

Hours of Operation

Monday – Saturday 11am – 7:30pm

Sundays/Holidays 11am – 3pm

Delivery Times 1pm, 5pm, 7pm

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

Delivery charge \$5.00

Place an order

407-672-1603

or

321-397-1152



WINSLOW DINING

Menu

Desserts

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