



THE MAYFLOWER

AT WINTER PARK

"To enhance and enrich the lives of everyone we serve."

Our Story

Great food and great wine go hand-in-hand ... and at Cru Quarters by The Mayflower, we believe that it all tastes better together.

Here, we've created a wine-based concept with a sophisticated, creative, eclectic menu-pushing the envelope beyond traditional fare to elevate the dining experience.

The Concept

Cru Quarters invites guests to discover a better way to enjoy food and wine. Our dining concept showcases cuisines inspired by wine country, prepared in an open kitchen that delights every sense.

Each menu item has been carefully crafted to incorporate wine into its recipe. We've also noted the best wine pairings for every menu item to bring out the best tastes, flavors, and notes.



Cru Quarters

CLUBHOUSE | RESTAURANT | WINE BAR

EST. 2023

Summer Menu

starters

Smoked Fish Dip 7

Lightly Cured & Hickory Smoked Fish,
Crème Fraiche, Duke's Mayo, Dijon,
Served with House Flatbread

Pairs with Viognier

Mussels 7

Prince Edward Island Mussels, Peas, Heirloom
Tomatoes, Yellow Curry Coconut Broth,
Basil Oil, House Flatbread

Pairs with Gewürztraminer

Corn Ribs 6

Roasted Corn "Ribs", Ras el Hanout,
Grilled Lemon Aioli, Parmesan, Cilantro

Pairs with White Burgundy

Moscato Peaches 5

Moscato Compressed Peaches, Crisp Prosciutto,
Burrata, Pistachios, Olive Oil, Sorel

Pairs with Prosecco

Cru-schetta 6

House Baked Flatbread, Heirloom Tomato,
Burgundy Balsamic Reduction

Pairs with Barbera

Crisp Artichokes 6

Crisp Battered Artichoke Hearts, Grilled
Lemon Aioli, Herbs

Pairs with Friulano



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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Cru Quarters

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Summer Menu

soups & salads

Charred Romaine Caesar 8

Charred Grilled Romaine Heart, Toasted Focaccia Breadcrumbs, Shaved Pecorino Cheese, Olive Oil, Grilled Lemon, **Pinot Grigio** Caesar Dressing

Pairs with Alvarinho

CQ Salad 8

Local Field Greens, Heirloom Tomatoes, Shaved Carrots, Albariño Pickled Shallots, Neuske's Applewood Smoked Bacon, Dijon-Orange Blossom Honey Vinaigrette

Pairs with Pinot Noir

add chicken 7
add shrimp or lobster 15
add steak 18

Grilled Eggplant Caprese Stack 10

Grilled~Marinated Eggplant, Fresh Mozzarella, Heirloom Tomatoes, Basil Pesto, **Cabernet Sauvignon**~Balsamic Reduction

Pairs with Syrah

Tomato Bisque 7

Roasted Plum Tomatoes, **Chianti Classico**, Carmelized Garlic, Cream, Basil Oil

Pairs with Super Tuscan

Corn & Escarole with Sausage 7

Sweet Corn, Escarole, Sausage, Carmelized Garlic, Cream, Chive Oil

Pairs with Chardonnay



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Summer Menu handhelds

Cru Quarters Burger 18

Black Angus Beef, King's Hawaiian Bun,
Merlot Infused Pimento Cheese, Lettuce,
Tomato, Onion, Duke's Mayo,
Pickle Spiced Waffle Fries

Pairs with Malbec

"The CEO" 18

Buttermilk Fried Chicken Breast,
Polenta Crusted Fried Green Tomato,
Neuske's Applewood Smoked Bacon,
Field Greens, King's Hawaiian Bun,
Merlot Infused Pimento Cheese,
Pickle Spiced Waffle Fries

Pairs with Champagne

Mediterranean Chickpea Club (Vegan) 15

Chickpea Sweet Potato Patty, Roasted Peppers,
Heirloom Tomato, Arugula,
Lemon Confit Garlic Vinaigrette, Toasted
Whole Grain Bread,
Rosemary Salt House Chips

Pairs with Gewürztraminer

Cru Quarters Sub 15

Chorizo, Salami, Prosciutto di Parma,
Provolone, Primitivo Marinated~Roasted
Red Peppers, Arugula, Duke's Mayo,
Olive Oil, House Sub Roll,
Rosemary Salt House Chips

Pairs with Zinfandel

Grilled Chicken Charred Romaine Caesar Wrap 15

Marinated & Grilled Chicken Breast,
Charred Romaine Heart,
Shaved Pecorino Cheese, Olive Oil, Lemon,
Pinot Grigio Caesar Dressing, Sundried Tomato
Wrap, Rosemary Salt House Chips

Pairs with Pinot Gris

Grilled Eggplant Caprese Wrap 15

Grilled Marinated Eggplant, Local
Heirloom Tomatoes, Fresh Mozzarella,
Arugula, Basil Pesto,
Cabernet Sauvignon Balsamic Reduction,
Spinach Wrap
Rosemary Salt House Chips

Pairs with Riesling



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Summer Menu

pizza
(10 inch)

Bianca Siciliano 10

Fresh Artisan Crust, Aged Mozzarella,
Ricotta Sopra Fina, Goat Cheese,
Pistachios, Red Onion,
Local Orange Blossom Honey Drizzle

Pairs with Pinot Grigio

Margherita 8

Fresh Artisan Crust, Crushed Plum Tomatoes,
Aged Mozzarella, Fresh Mozzarella, Basil,
Olive Oil

Pairs with Chianti

Sausage & Artichoke 10

Fresh Artisan Crust, Aged Mozzarella Base,
Ricotta, Crumbled Italian Sausage,
Artichoke Hearts, Onions

Pairs with Pinot Grigio

Pizza alla Diavola 9

Fresh Artisan Crust, Crushed Plum Tomatoes,
Aged Mozzarella, Spanish Chorizo

Pairs with Barbera

Fig & Pig 10

Fresh Artisan Crust, Aged Mozzarella,
Gorgonzola, Fig Preserves,
Neuske's Applewood Smoked Bacon, Arugula,
Burgundy-Balsamic Reduction

Pairs with Pinot Noir

Pizza Funghi 12

Fresh Artisan Crust, Roasted Garlic,
Aged Mozzarella, Oyster Mushrooms,
Cremini Mushrooms, Truffle Oil,
Shaved Parmesan

Pairs with White Burgundy

Gluten Free Crust Available Upon Request
2 Points Upcharge



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Summer Menu mains

Cheese Agnolotti 19

House Made Ricotta & Mozzarella Stuffed Agnolotti, **Brandy~Plum** Tomato Cream Sauce, Basil Oil

Pairs with Barbera

Salmon 22

Crisped Skin Seared Gulf of Maine Salmon, Sweet Potato Asparagus Hash, Cucumber Heirloom Tomato Salsa, **Sauvignon Blanc** Buttermilk, Dill Oil

Pairs with Chenin Blanc

dinner only

Lamb Rack 18

Grilled Lamb Rack, Warm Cous Cous Salad, Grilled Broccolini, Mint Tzatziki, Sangiovese Jus, Oregano Oil

Pairs with Cab Franc

Chicken Piccata 18

Marinated & Sautéed Chicken Breast, Caper Berries, Blistered Cherry Tomatoes, Lemon~ **Sauvignon Blanc**~Butter Sauce, Haricot Vert, Roasted Tricolor Potatoes

Pairs with Sancerre

Filet Mignon 29

Grilled Aged Black Angus Filet Mignon, Parmesan Gratin Asparagus, Potato Chive Bon Bon, **Chianti** Truffle Jus, Herb Butter

Pairs with Merlot

Eggplant Parmesan 18

Herb Panko Crusted Eggplant, Heirloom Tomato~Fresh Mozzarella Ragu, Basil Oil, Shaved Parmesan

Pairs with Primitivo

Lobster Ravioli 27

House Made Maine Lobster stuffed Ravioli, Shallots, Heirloom Tomatoes, Sherry Cream, Parmesan, Basil Oil

Pairs with Chablis

Shrimp Scampi Tagliatelle 27

House Tagliatelle Pasta, Royal Red Shrimp, Lemon~Garlic Butter, Oregano, Basil, Wilted Arugula, Parmesan

Pairs with Chardonnay



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Summer Menu

dolci

Tiramisu 6

Espresso & Liquor Soaked Savoiardi,
Mascarpone~Rum Mousse, Cocoa

Pairs with Sangue di Giuda

Lemon Meringue Tart 6

Lemon **Limoncello** Curd filled Pastry Tart,
Toasted Swiss Meringue

Pairs with Champagne

Crème Crûlée 4

Chardonnay infused Vanilla Lemon Baked
Custard, Caramelized Demerara Sugar

Pairs with Sauternes

Berries & Cream 6

Fresh Seasonal Berries, Amaretto Pastry
Cream, Crushed Savoiardi, Mint

Pairs with Port

Gelati 6

(served as a trio)
Smoked Vanilla Bean
Mango Moscato
Dark Chocolate Zinfandel

Pairs with our Sweet Sails Wine Flight



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Summer Menu

Brunch

(Saturday & Sunday)

Cru Club Breakfast 16

Two Farm Eggs (any style), Stone Ground Grits, Hash Brown Patties, Neuske's Applewood Smoked Bacon, Grilled Heirloom Tomato, Burgundy-Balsamic Reduction

Avocado Toast 18

Toasted Focaccia, Sliced Avocado, Scrambled Eggs, Arugula, Sauvignon Blanc Pickled Shallots, Shaved Radish, Herbs, Olive Oil, Hash Browns

Cru Quarters Benedict 18

Two Slow Poached Eggs, Focaccia, Prosciutto di Parma, Brown Butter Hollandaise, Chives, Olive Oil, Hash Browns

Challah French Toast 15

Battered Challah, Cabernet Sauvignon-Blackberry Marmelatta, Toasted Hazelnuts, Buttered Maple Syrup

Ricotta Pancakes 15

Ricotta Impastato Pancakes, Toasted Almonds, Limoncello Whipped Cream, Buttered Maple Syrup

Bacon Egg & Cheese Cru-ssant 16

Toasted Butter Croissant, Neuske's Applewood Smoked Bacon, Scrambled Eggs, Cheddar, Hash Brown Patties

Cru Chicken & Waffles 19

Crisp Chicken Strips, Belgian Waffle, Neuske's Applewood Bacon, Seasonal Berries, Buttered Maple Syrup

Steak & Eggs 29

Grilled Filet Mignon, Two Farm Eggs (Any Style), Stone Ground Grits, Hash Browns, Grilled Heirloom Tomato

Build Your Own Omelet 16

Farm Eggs, Options: Onions, Peppers, Asparagus, Bacon, Prosciutto Ham, Mushrooms, Tomatoes, Cheddar, Chives, served with Hash Browns

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Cocktail Menu



12

Mayflower Margarita

Tequila, Lime Juice, Lavender Syrup,
Grand Marnier, Butterfly Pea Flower Tea
Lime Salt Rim

Espresso Martini

Absolut Vanilla, Kahlua, Espresso,
Simple Syrup

Cru Dreamsicle

Grand Marnier, Aperol, Lemon Juice,
Vanilla Syrup, Orange

Blue Devil

Sauza Tequila, Blue Curacao, Lime Juice,
Jalapenos, Sprite, Cherry

Cucumber Melon Martini

Vodka, Melon Liqueur, Muddled Cucumber,
Simple Syrup, Lime Juice

Rusty Corckscrew

Bulleit Whiskey, Licor 43, Simple Syrup,
Red Wine, Orange Twist

Jolly Roger

Hendricks Gin, Hibiscus Syrup, Lemon
Juice, Cucumber

Key Lime Pie Martini

Absolut Vanilla, Licor 43,
Key Lime Juice, Heavy Cream,
Gramham Cracker Crumb Rim

Beers & Ciders 7

Corona Light
Florida Man IPA
Guinness
Heineken

Mayflower Ale
Cru Quarters Lager

Heineken 0.0 (non alcoholic)
Miller Lite

Cider
Peroni
Stella Artois
Yuengling

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Cru Quarters

CLUBHOUSE | RESTAURANT | WINE BAR

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Sommeliers Selection

Wines by the glass are 7oz pours

Big and Bold

Troupis "Fteri", Agiorgitiko, (Peloponnese, Greece) 12 | 37

Villa Pillo, Super Tuscan Blend, (Tuscany, Italy) 15 | 46

Quantum Leap "Kaley's Rescue", Cabernet Sauvignon/Merlot, (Paso Robles, California) 16 | 49

No Limit "All In", Syrah, (Santa Ynez Valley, California) 18 | 55

Cht. de la Font du Loup "Les Demoiselles", CDP, (Rhône Valley, France) 24 | 73

*Marrone, Nebbiolo, (Piedmont, Italy) 25 | 76

*Lexicon, Cabernet Sauvignon, (Napa, California) 29 | 88

*Caymus, Cabernet Sauvignon, (Napa, California) 37 | 112

Fruity & Refreshing

Tres Ojos, Garnacha, (Calatayud, Spain) 11 | 34

Jordanov, Rkacseteli, (Tikveš, Macedonia) 12 | 37

Talis, Friulano, (Friuli-Venezia Giulia, Italy) 12 / 37

Rivetti Massimo, Barbera (Piedmont, Italy) 13/40

Riley's Row, Sauvignon Blanc, (N. Coast, California) 15 | 46

Cht. de Montfort Vouvray, Chenin Blanc, (Loire Valley, FR) 16 | 49

Soft & Sweet

Culitos, Mango Moscato, (Pedrego, Italy) 9/28

*Inniskillin Icewine, Vidal, (Ontario, Canada) 22 | 67

*Royal Tokaji, Red Label, Furmint, (Hungary) 24 | 73

*Châteaux D'Yquem, Sauvignon Blanc/ Sémillion, (Graves, France) 37 | 112



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*All Coravined Wines are 6oz pours

Dessert wines are a 4 oz pour



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White Wines by the Glass

Wines by the glass are 7oz pours

Chardonnay

Estrella River, Chard., (N. Coast, CA) 8 | 25

Belena, "Les Roches" White Burgundy, (Burgundy, FR) 14 | 43

Lava Cap, Chardonnay., (El Dorado, CA) 16 | 49

Sauvignon Blanc

Kuranui, Sauvignon Blanc, (Marlborough, NZ) 12 | 37

Riley's Row, Sauvignon Blanc (N. Coast, CA) 16 | 46

Interesting Whites

Torii Mor, Viognier, (Willamette Valley, Oregon) 9 | 28

Peter Mertes Spätlese, Riesling, (Rheinhessen, GR) 11 | 28

Gorgo, Pinot Grigio, (Veneto, IT) 12 | 34

Les Carrelets, Bordeaux Blanc, (Bordeaux, FR) 12 | 37

Arca Nova, Alvarinho, (Minho, Portugal) 13 | 40

Chateaux Ste. Michelle, Gewurztraminer, (Columbia, WA) 14 | 43

Clark Estate, Pinot Gris, (Marlborough, NZ) 13 | 40

Cht. de Montfort Vouvray, Chenin Blanc, (Loire Valley, FR) 16 | 49



Please ask your server for our Full Wine List

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Red Wines by the Glass

Wines by the glass are 7oz pours

Cabernet

Estrella River, Cabernet Sauvignon, (N. Coast, CA) 8 | 25

Tarrica Wine Cellars, Cabernet Sauvignon, (Paso Robles, CA) 10 | 31

Ty Caton, Cabernet Sauvignon, (Moon Mountain, CA) 18 | 55

Pinot Noir

Crested Porcupine, Pinot Nero, (Venezia, IT) 12 | 37

Torii Mor, Pinot Noir, (Wallamatte, Oregon) 18 / 55

Interesting Reds

Vino San Estaben, Malbec, (Comte, FR) 9 | 28

Cantina di Lana, Montepulciano, (Abruzzo, IT) 10 | 31

Shelter Wine Co., Zinfandel, (Napa, CA) 12 | 37

Molino Del Piano Chianti Reserva, Sangiovese, (Tuscany, IT) 12 | 37

Rivetti Massimo, Barbera (Piedmont, IT) 13 | 40

Fitch Mountain, Merlot, (Dry Creek, CA) 15 | 46

Gorgo Amarone della Valpolicella, Corvina/Rondinalla/Corvinone, (Veneto, IT) 18 | 55

*Penfolds Bin 28, Shiraz, (Barossa Valley, S. Australia) 20 | 61

*Lava Cap, Cabernet Franc (El Dorado/CA) 23 | 70

*Marrone, Nebbiolo, (Piedmont, IT) 25 | 76



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Other Wines by the Glass

Wines by the glass are 7oz pours

Rosé

Gorgo Bardolino Chiaretto, Corvina/Rodinella/Molinara, (Veneto, IT) 12 | 37

*Side Hustle, Grenache/Malbec, (Central Coast, CA) 21 | 64

Sparkling

Veuve du Vernay, Chardonnay, (Burgundy, FR) 9

Mestres 1312, Brut Cava, (Catalonia, SP) 10 | 31

Mionetto, Prosecco, (Treviso, IT) 11 | 34

Jaffelin Cremant de Bourgogne, (Burgundy, FR) 14 | 43

Sweet & Dessert

****All Dessert Wines are 4oz Pours****

Fiori, Moscato, (Puglia, IT) 8 | 25

Campofiore, Sangue di Guida, (Oltrepo Pavese, IT) 11 | 34

**Delgado Zuleta, Amontillado Sherry, (Jerez, Xérès, Sherry) 13 | 40

**Palmira, Ruby Port, (Douro, Portugal) 16 | 49

**Barton & Guestier, Semillion/Sauvignon Blanc, (Bordeaux, FR) 20 | 61



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Flight Cru

Flight Cru

our flights are (4) 2 ounce pours

Captains Quarters 10

*Kuranui, Sauvignon Blanc (New Zealand)
Sierra Del Mar, Chardonnay (California)
Chateaux de Gassis, Bordeaux (France)
Lenotti Rosso Passo (Italy)*

Wine For Beer Drinkers 10

*If you like IPA's = InSitu, Sauvignon Blanc (Chile)
If you like Light Lagers = La Jade, Chardonnay (France)
If you like Stouts = Tarrica, Cabernet Sauvignon (California)
If you like Blond Ales = Gorgo, Pinot Grigio (Italy)*

Out To Sea 11

*Mayflower Ale
Cru Quarters Lager
Mionetto, Prosecco (Italy)
Dominio de Requena Brut Cava (Spain)*

The Full Admiral 16

*Lava Cap Chardonnay (El Dorado)
Fitch Mountain Merlot (Mendocino)
Branham "Resolution" Zinfandel (Sonoma Coast)
Ty Caton Cabernet (Napa)*

Sweet Sails 14

(Dessert Collection: (4) 1-ounce pours)

*Barton & Guestier Sauternes (France)
Royal Tokaji Red Label (Hungary)
Sangu di Giuda (Italy)
Palmira Ruby Port (Portugal)*





Cru Quarters

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Non-Alcoholic

Mocktails 5

Three Elle's

Lavender, Lemonade, and Lime Soda,
Butterfly Pea Flower Tea Floater

Italian Cream Soda

Club Soda, Heavy Cream, Vanilla

Mocking Mule

Fresh Lime, Simple Syrup,
Ginger Beer, Fresh Mint

Very Berry Spritz

Blueberry Syrup, Fresh Lime Juice, Club
Soda, Ginger Beer, Lime Wheel

Beverages 2

Coke
Coke Zero
Sprite
Ginger Ale
Cranberry Juice

Orange Juice
Root Beer
Powerade
Unsweetened Tea
Lemonade

Heineken 0.0 (non alcoholic) 7

Coffee & Tea 3

Special Tea Selection

Barnie's Coffee - Colombian Supremo Blend, Decaf

Nespresso - Espresso, Cappuccino, Latte, Macchiato, Decaf



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Info

Restaurant Hours of Operation:

Monday - Friday

Lunch 11am - 2pm

(2pm - 4pm limited menu)

Dinner 5pm - 8pm

Saturday

Brunch 11am - 2pm

(2pm - 4pm limited menu)

Dinner 5pm - 8pm

Sunday

Brunch 11am - 3pm

**For Reservations/Delivery: 321-379-1776
or ext: 1776 (internal)**

Executive Chef: Patrick Tramontana

Clubhouse Manager: Adolfo Suarez

Sommelier: Chelsea Santiago

Director of Dining Services: Elvis Burrows