



WINSLOW DINING

Menu

Sunday Brunch – July 28th

Starters

French Onion Soup (2)

Caramelized Onions, Sherry Beef Broth,
Shredded Gruyere & Crostini

Smoked Salmon Plate (3)

House Smoked Salmon with
Dill Cream Cheese, Red Onions, Capers,
Diced Eggs & Crostini

Chicken & Rice Soup (2)

Tender Chicken & White Rice in a
Flavorful Chicken Stock

House Salad (2)

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

Fresh Fruit Display (5)

Sliced Fresh Fruit & Garden Berries

Pear Gorgonzola Salad (2)

Field Greens with Sliced Pears, Gorgonzola
Crumbles & Candied Walnuts with
Balsamic Vinaigrette

Entrées

Brioche French Toast (12)

Blueberry Lemon Compote

Chef's Brunch Creation (15)

Mexican Scramble Breakfast Bowl

Roasted Salmon (12)

Citrus Compound Butter

Four Cheese Frittata (12)

Cheddar, Monterey Jack, Swiss &
Mozzarella

Mayflower Breakfast (15)

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

Roasted Ham (12)

Maple Dijon Glaze

Accompaniments

Crispy Breakfast Hashbrowns (2)

Buttered Grits (2)

Applewood Smoked Bacon (3)

Scrambled Eggs (2)

Sage Maple Sausage (3)

Steamed Broccoli (2)

Baked Sweet Potato (2)

Beverages

Coffee - Barnies Blend

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

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

Hot/Iced Tea, Lemonade

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

Milk (1): Whole, Skim



WINSLOW DINING

Menu

Monday – Saturday July 29th – August 3rd

Bread & Butter:

Wheat Roll
Honey Thyme Butter

French Onion Soup (2)

Caramelized Onions, Sherry Beef Broth,
Shredded Gruyere & Crostini

House Salad (2)

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

Veal Parmesan (12)

House Marinara

Chicken Francaise (12)

Lemon Butter Sauce

Herbed Quinoa Blend (2)

Garlic Parmesan Wedge Potatoes (2)

Baked Sweet Potato (2)

Baked Potato (2)

Sauces:

House Marinara, Lemon Butter Sauce
Citrus Compound Butter

Chicken & Rice Soup (2)

Tender Chicken & White Rice in a
Flavorful Chicken Stock

Pear Gorgonzola Salad (2)

Field Greens with Sliced Pears, Gorgonzola
Crumbles & Candied Walnuts with
Balsamic Vinaigrette

Fresh Catch (12)

Ask your server for the Fresh Fish of the Day

Tofu Asian Vegetable Stir Fry (12)

Tofu & Lo Mein Noodles

Starters

Smoked Salmon Plate (3)

House Smoked Salmon with
Dill Cream Cheese, Red Onions, Capers,
Diced Eggs & Crostini

Entrées

Chef's Creation (15)

Ask Your Server about
Today's Culinary Creation

Grilled/Steamed Protein

Chicken (7)
Shrimp or Salmon (15)

Accompaniments

Steamed Broccoli (2)

Steamed Cauliflower (2)

Sautéed Asparagus w/ Red Peppers (2)

Italian Roasted Yellow Squash (2)

Beverages

Coffee - Barnies Blend

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

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

Tonic, Sparkling Water

Hot/Iced Tea, Lemonade

Juices (2): Cranberry, Orange,

V8 Juice (*low sodium*)

Milk (1): Whole, Skim

For reservations call 407-543-8248



WINSLOW DINING

Menu

Weekly Theme Entrées

MONDAY – Homestyle Day (15)

Roasted Turkey Breast, Stuffing & Green Beans Almondine

TUESDAY – International Day (15)

House Beer Battered Fish & Chips with House Tartar Sauce

WEDNESDAY– Shrimp Day (15)

Fried Shrimp & Fries with Cole Slaw

THURSDAY– Specialty Sandwich Day (15)

Patty Melt (Hamburger, Swiss Cheese, Mayo, Grilled Onions & Rye Bread) with Honey Mustard Chips

FRIDAY– Favorites Day (15)

Hearty Chili Bowl with Corn Chips & Sour Cream

SATURDAY– Hearty Salad Day (15)

BBQ Chicken Ranch Salad

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)

All Beef Hot Dog (7)

Hours of Operation

Monday – Saturday 11am – 7:30pm

Sundays/Holidays 11am – 3pm

To Go Info

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

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

Place an order

407-672-1603

or

321-397-1152

Delivery charge \$6.00



WINSLOW DINING

Menu

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!*)

