

WINSLOW DINING

Sunday Brunch – October 20th

Pumpkin Hummus (3)

Served with Cranberry Tabbouleh &

Cinnamon Pita Wedges

Fresh Fruit Display (5)

Starters

New England Clam Chowder (2)

Baby Clams, Potatoes & Bacon in a Creamy Clam Stock

House Salad (2)

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

Chocolate Chip Pancakes (12)

Whipped Butter

Bacon, Tomato & Cheddar Frittata

(12)

Sliced Fresh Fruit & Garden Berries Entrées

Chef's Brunch Creation (15)

Louisville Hot Brown

Mayflower Breakfast (15)

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

Jam, Toast

Turkey & Rice Soup (2)

Pulled Turkey, Vegetables & Rice in a Turkey Broth

Farmhouse Salad (2)

Field Greens, Apples, Toasted Walnuts & Goat Cheese with an Apple Cider Vinaigrette

Roasted Salmon (12)

Dill Crème Fraiche

Beef Tenderloin (12)

BBQ Hollandaise

Accompaniments

Crispy Breakfast Hashbrowns (2) **Buttered Grits (2) Applewood Smoked Bacon (3)** Scrambled Eggs (2)

Beverages

Coffee - Barnies Blend Cappuccino (3), Latte (3), Espresso (3) Sodas (2): Coke, Diet Coke, Sprite, Ginger Ale, Tonic, Sparkling Water

Sage Maple Sausage (3) Steamed Green Peas (2)

Baked Sweet Potato (2)

Hot/Iced Tea, Lemonade

Juices (2): Cranberry, Orange,

V8 Juice (low sodium) Milk (1): Whole, Skim



WINSLOW DINING

Monday - Saturday October 21st - October 26th

Bread & Butter:

Pumpernickel Roll Cinnamon Vanilla Butter

New England Clam Chowder (2)

Baby Clams, Potatoes & Bacon in a Creamy Clam Stock

House Salad (2)

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

Flank Steak (12)

Burgundy Mushroom Sauce

Apricot Glazed Duck Legs (12)

Butternut Squash Risotto (2) Caramelized Sweet Potato Bake (2) Baked Potato (2) Baked Sweet Potato (2)

Starters

Pumpkin Hummus (3)

Served with Cranberry Tabbouleh & Cinnamon Pita Wedges

Entrées

Chef's Creation (15) Ask Your Server about Today's Culinary Creation

Grilled/Steamed Protein

Chicken (7) Shrimp or Salmon (15)

Sauces:

Burgundy Mushroom Sauce, Apricot Glaze, Dill Crème Fraiche

Turkey & Rice Soup (2)

Pulled Turkey, Vegetables & Rice in a Turkey Broth

Farmhouse Salad (2)

Field Greens, Apples, Toasted Walnuts & Goat Cheese with an Apple Cider Vinaigrette

Fresh Catch (12)

Ask your server for the Fresh Fish of the Day

Green Curry Buddha Bowl (12)

Vegan vegetable bowl with quinoa and a mild green curry coconut sauce

Accompaniments

Steamed Green Peas (2) Steamed Yellow Corn (2) Wild Mushroom & Asparagus Sauté (2) Maple Roasted Brussels Sprouts (2)

Beverages

Coffee - Barnie's 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)

House Lasagna with Garlic Bread

TUESDAY – International Day (15)

Chicken & Cheese Enchilada with Sweet Plantains

WEDNESDAY- Shrimp Day (15)

Shrimp Curry over Basmati Rice – Sweet Curry Sauce with Peppers, Garlic & Ginger

THURSDAY- Specialty Sandwich Day (15)

Juan's Columbian Smash Burger – (Potato Sticks, Pineapple, Garlic Cilantro Crema)

FRIDAY – Favorites Day (15)

BBQ Ribs with Baked Beans & Cinnamon Apples

SATURDAY- Hearty Salad Day (15)

Antipasto Salad - Chopped Romaine with Ham, Salami, Provolone, Olives & House 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)

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





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!)