

WINSLOW DINING

Sunday Brunch – October 27th

Starters

Beef Noodle Soup (2)

Tender Beef & Egg Noodles in a **Beef Stock**

House Salad (2)

Field Greens, Cherry Tomatoes, Cucumber, Shaved Carrots, Red Onion, Choice of Dressing

Belgian Waffle (12)

Strawberry Compote

Shakshouka with Toast Points (12) Eggs Poached in a Sauce of Tomatoes, Peppers, Onions & Garlic

Asian Fried Shrimp & Slaw (3)

Rice Paper Wrapped Fried Shrimp with Asian Slaw Served with Thai Peanut Dipping Sauce

Fresh Fruit Display (5)

Sliced Fresh Fruit & Garden Berries

Entrées

Chef's Brunch Creation (15)

Folded Egg, Ham & Cheese Croissant Served with Hashbrowns

Mayflower Breakfast (15)

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

Roasted Striploin (12)

Rosemary Garlic Jus

Winter Vegetable Soup (2)

Seasonal Vegetables in a

Tomato Broth

Cranberry Pecan Salad (2)

Chopped Romaine, Dried Cranberries,

Toasted Pecans & Flatbread Crisps with

Raspberry Vinaigrette

Baked Salmon (12)

Lemon Basil Cream Sauce

Accompaniments

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

Sage Maple Sausage (3) Steamed Spinach (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 October 28th - November 2nd

Bread & Butter:

Whole Wheat Roll Honey Dijon Butter

Beef Noodle Soup (2)

Tender Beef & Egg Noodles in a Beef Stock

House Salad (2)

Field Greens, Cherry Tomatoes, Cucumber, Shaved Carrots, Red Onion, Choice of Dressing

Starters

Asian Fried Shrimp & Slaw (3)

Rice Paper Wrapped Fried Shrimp with Cajun Slaw Served with Thai Peanut Dipping Sauce

Sauces:

Ale Sauce, Picatta Sauce, Lemon Basil Cream Sauce

Winter Vegetable Soup (2)

Seasonal Vegetables in a Vegetable Broth

Cranberry Pecan Salad (2)

Chopped Romaine, Dried Cranberries, Toasted Pecans & Flatbread Crisps with Raspberry Vinaigrette

Entrées

Ale Braised Lamb Shanks (12)

Chef's Creation (15)

Ask Your Server about Today's Culinary Creation

Fresh Catch (12)

Ask your server for the Fresh Fish of the Day

Turkey Cutlet Picatta (12)

Floured & Sautéed Topped with a Lemon, Parsley, White Wine Sauce

Grilled/Steamed Protein

Chicken (7) Shrimp or Salmon (15)

Fettuccini Fall Primavera (12)

Mushrooms, Broccoli, Bell Peppers, Brussels Sprouts, Peas, Tomatoes & Fettuccine Noodles Tossed in a Creamy Sauce Topped with Parmesan

Accompaniments

Red Quinoa Blend (2)
Potatoes Gratin (2)
Baked Sweet Potato (2)
Baked Potato (2)

Steamed Spinach (2)
Steamed Butternut Squash (2)
Grilled Broccolini (2)
Garlic Parmesan Green Beans (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 Casserole

TUESDAY – International Day (15)

Beef Stroganoff with Egg Noodles & Garlic Parmesan Green Beans

WEDNESDAY- Shrimp Day (15)

Ivy's Honey Walnut Shrimp over White Rice

THURSDAY- Specialty Sandwich Day (15)

Sun-Dried Tomato Pesto Grilled Chicken Sandwich with House Chips

FRIDAY – Favorites Day (15)

BBQ Chicken Quarter, Mac & Cheese, Potato Salad

SATURDAY- Hearty Salad Day (15)

Grilled Chicken Caesar 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

Delivery charge \$6.00

Place an order

407-672-1603

or

321-397-1152





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!)