



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

Winter Menu

starters

Smoked Salmon 7

Cured & Cold Hickory Smoked Gulf of Maine Salmon, Dill Crème Fraiche, Capers, Served with House Flatbread

Pairs with Sparkling Rosè

Calamari Fritti 7

Fresh Battered Cold-Water Calamari, Marinara Sauce, Grilled Lemon

Pairs with Pinot Noir

Gnocchi Fritto 6

Puff Pastry Dumpling Stuffed with Spinach, Ricotta & Mozzarella, Basil Pesto Aioli

Pairs with Pinot Grigio

Burgundy Beets 5

Slow Roasted~Burgundy Compressed Beets, Arugula, Goat Cheese, Pistachios, Basil Oil, Sorel

Pairs with Sauvignon Blanc

Cru-schetta 6

House Baked Flatbread, Heirloom Tomato, Burgundy Balsamic Reduction

Pairs with Barbera

Crisp Mushrooms 6

Crisp Battered Crimini Mushrooms, Grilled Lemon Aioli, Herbs

Pairs with Champagne



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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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Winter 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

Cranberry & Candied Walnut Salad 10

Local Field Greens, Sundried Cranberries, Candied Roasted Walnuts, Goat Cheese, Herb Vinaigrette

Pairs with Barbera

Butternut Squash Bisque 7

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

Pairs with Sémillon

Pasta e Fagioli 7

Pastina, Cannellini Beans, Sausage, Ground Beef, Caramelized Garlic, Plum Tomato Brodo, Chives

Pairs with Barbera



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Winter 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

White Bean (Vegan) 15

Vegan Cannellini Bean Patty, Roasted Peppers,
Heirloom Tomato, Arugula,
Herb Vinaigrette, Toasted Whole Grain Bread

Pairs with White Burgundy

Cru Roast Beef Sub 15

Roasted Beef Tenderloin, 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

Cranberry & Candied Walnut Wrap 15

Local Field Greens, Sundried Cranberries,
Candied Roasted Walnuts, Goat Cheese,
Herb Vinaigrette, Spinach Wrap

Pairs with Barbera



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Winter 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 & Caramelized Onion 10

Fresh Artisan Crust, Roasted Garlic,
Aged Mozzarella, Sausage,
Caramelized Onions, Thyme

Pairs with Chardonnay

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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Winter Menu mains

Cheese Agnolotti 16

House Made Cheese Stuffed Agnolotti,
Brandy~Tomato Cream, Heirloom Cherry Tomatoes,
Shaved Parmesan, Basil Oil

Pairs with Rosé

Salmon 22

Crisp Skin Seared Gulf of Maine Salmon, Sweet
Potato Medallions, Roasted Asparagus,
Lemon~Caper Compound Butter

Pairs with Bordeaux Blanc

dinner only

Lamb Rack 18

Grilled Lamb Rack, Lemon~Parmesan Orzo,
Roasted Asparagus,
Sangiovese Jus, Oregano Oil

Pairs with Merlot

Chicken Marsala 18

Buttermilk Marinated Chicken Breast,
Roasted Oyster & Crimini Mushrooms,
Marsala Sauce, Roasted Fingerling
Potatoes, Haricot Vert

Pairs with Chardonnay

Filet Mignon 29

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

Pairs with Merlot

Escarole & Sausage Risotto 18

Arborio Rice, Sausage, Escarole, Shaved
Parmesan, Chive Oil

Pairs with Bordeaux Blanc

Lobster Ravioli 24

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

Pairs with Chablis

Shrimp & Chorizo Tagliatelle 27

House Tagliatelle Pasta, Royal Red
Shrimp, Spanish Chorizo, Spinach, Plum
Tomato Sauce, Parmesan, Basil Oil

Pairs with Rioja

Optional Glazes for Salmon/Fish: Honey~Dijon Glaze or Tamari~Maple Glaze



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dolci

Tiramisu 6

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

Pairs with Carménère

Sweet Potato Cheesecake 6

Mini Sweet Potato Cheesecake, Whipped
Cream, Toasted Spice

Pairs with Gewürztraminer

Crème Crûlée 4

Chardonnay infused Vanilla Lemon Baked
Custard, Caramelized Demerara Sugar

Pairs with Sauternes

Roasted Apple~Smoked Vanilla Sundae 6

Smoked Vanilla Bean Gelato, Baking Spice
Roasted Apple, Toasted Almonds, Mint

Pairs with Reisling

Gelati 6

(served as a trio)

Vanilla Bean

Peppermint~White Chocolate Gelato

Dark Chocolate Zinfandel

Pairs with our Sweet Sails Wine Flight



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Winter 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, Smoked Salmon or 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

Sugar Plum Dreams

Plum Wine, Lemon Juice, Simple Syrup,
Angostura Bitters, Edible Glitter,
Club Soda

Winter's Night Iced Tea

Tito's Vodka, Cranberry Juice, Sweet Tea
Syrup, Club Soda, Mint, Sugared Cranberries

Winter Spiced Tequila Sour

Reposado Tequila, Lemon Juice, Honey
Syrup, Cinnamon, Nutmeg, Cinnamon Stick

Gingerbread Old Fashioned

Makers Mark Bourbon, Gingerbread
Syrup, Angostura Bitters, Orange Bitters,
Ginger~Cherry~Orange Peel Skewer,
Charred Cinnamon Stick

Mistletoe Kiss

Hendrick's Gin, Cranberry Juice, Orange
Juice, Rosemary Syrup, Orange Peel Twist,
Toasted Rosemary Sprig

Sugar Cookie Martini

Absolut Vanilla Vodka, Amaretto, Baileys,
Milk, Cinnamon, Frosted Rim

Beers & Ciders 7

Mayflower Ale
Cru Quarters Lager

Corona Light
Einstök Artic Pale Ale
Einstök Toasted Porter
Guinness
Heineken
Miller Lite

Heineken 0.0 (non alcoholic)



Giulia RIBO
Giulia Nera
Seasonal Cider
Giulia Weizen
Stella Artois
Yuengling



Cru Quarters

CLUBHOUSE | RESTAURANT | WINE BAR

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Sommeliers Selection

Wines by the glass are 7oz pours

Big and Bold

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

*Ty Caton, Cabernet Sauvignon, (Moon Mountain, CA) 19 | 58

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

Rich & Refreshing

Shibata Pink Nigori, Sake, (Osaka, Japan) 10 | -

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

Riley's Row, Sauvignon Blanc, (North Coast, CA) 15 | 46

Domaine Pichot Vouvray, Chenin Blanc, (Loire Valley, FR) 16 | 49

Soft & Sweet

Choya, Plum Wine, (Oltrepo Pavese, Japan) 13 | 40

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

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

Fortifying & Fizzy

Einstök, Artic Pale Ale, (Iceland) 9

Einstök, Toasted Porter (Iceland) 9

Giulia RIBO, Fruit Ale (Friuli, Italy) 9

Giulia Nera, Dark Strong Ale (Friuli, Italy) 9

Giulia Weizen, Wheat Ale (Friuli, Italy) 9

*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, Chardonnay, (North. 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

*"La Silecieuse" Sancerre, Sauvignon Blanc, (Loire, FR) 20 | 61

Pinot Grigio

Talis, Pinot Grigio, (Friuli-Venezia Giulia, IT) 11 | 34

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

Interesting Whites

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

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

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

Domaine Pichot Vouvray, Chenin Blanc, (Loire Valley, FR) 16 | 49



Please ask your server for our Full Wine List

*All Coravined Wines® are 6oz pours



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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

Barra, Cabernet Sauvignon, (Mendocino, CA) 16 | 49

Pinot Noir

Girisoletto, Pinot Noir, (Mendocino, CA) 12 | 37

Jaffelin, Pinot Noir, (Burgundy, FR) 16 | 49

Interesting Reds

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

Cht. La Couranconne, Rasteau, (Cote du Rhone, France) 15 | 46

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



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Other Wines by the Glass

Wines by the glass are 7oz pours

Rosé

Domaine St. Laurent, Pinot Noir, (Rouge Valley, OR) 16 | 49

Girasole, Pinot Noir/Zinfandel, (Mendocino, CA) 12 | 37

Sparkling

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

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

Seaside Cellars Rosè, Grenache (IGP Mediterranee, FR) 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

Choya, Plum, (Osaka, JPN) 13 | 40

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

****Palmira, Tawny 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 12

Peter Mertes, Riesling (Germany)

Belena, Chardonnay (France)

Domaine St. Laurent, Pinot Noir (Oregon)

Siegel, Cabernet Sauvignon (Chile)

Wine For Beer Drinkers 10

If you like IPA's = Kuranui, Sauvignon Blanc (New Zealand)

If you like Light Lagers = Sierra Del Mar, Chardonnay (California)

If you like Stouts = Sombra Del Sol, Carménère (Chile)

If you like Blond Ales = Talis, Pinot Grigio (Italy)

Out To Sea 11

Mayflower Ale

Cru Quarters Lager

Mestres 1312, Brut Cava (Spain)

Mionetto, Prosecco (Italy)

The Full Admiral 16

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

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)

Choya Plum Wine (Japan)

Palmira, Tawny 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

Spiced Gingerbread Fizz

Club Soda, Gingerbread Syrup,
Ginger Ale, Lemon Juice, Lemon
Twist, Cinnamon Stick

Mocking Mule

Fresh Lime, Simple Syrup,
Ginger Beer, Fresh Mint

Frosted Berry Forest

Rosemary Syrup, Cranberry Juice, Lemon
Juice, Club Soda, Blackberries,
Raspberries

Wines & Beers

Hand Over Heart Cabernet Sauvignon 9 | 28
Ariel Chardonnay 9 | 28
Heineken 0.0 Lager 7

Beverages 2

Coke
Coke Zero
Sprite
Ginger Ale
Cranberry Juice

Orange Juice
Root Beer
Powerade
Unsweetened Tea
Lemonade

Coffee & Tea

Special Tea Selection 3

Barnie's Coffee - Colombian Supremo Blend, Decaf 2

Nespresso - Espresso, Cappuccino, Latte, Macchiato, Decaf 3

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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 - 2pm

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

Executive Chef: Patrick Tramontana

Sommelier: Chelsea Santiago

Director of Dining Services: Elvis Burrows