

WINSLOW DINING

Sunday Brunch – February 23rd

Starters

French Onion Soup (2)

Caramelized Onions in a Sherry Beef Broth

House Salad (2)

Chopped Romaine, Tomatoes, Carrots, Cucumber, Onion,

Choice of Dressing

Brioche French Toast (12)

Whipped Maple Butter

Quiche Lorraine (12)

Bacon, Onions & Shredded Gruyere

Shrimp Cocktail (3)

Served with House Cocktail Sauce

Fresh Fruit Display (5)

Sliced Fresh Fruit & Garden Berries

Entrées

Chef's Brunch Creation (15)

Over Easy Eggs with Sweet Potato Hash & Sausage

Mayflower Breakfast (15)

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

Shredded Chicken & Egg Noodles in a Chicken Stock

Chicken Noodle Soup (2)

Mandarin Orange Salad (2)

Fresh Arugula, Mandarin Oranges, Toasted Almonds & Fresh Goat Cheese with Poppyseed Dressing

Sweet Dijon Glaze Salmon (12)

Roasted Beef Tenderloin (12)

Horseradish Crema

Accompaniments

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

Sage Maple Sausage (3) Steamed Green Beans (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 February 24th - March 1st

Bread & Butter:

Pumpernickel Roll Fig Balsamic Butter

French Onion Soup (2)

Caramelized Onions in a Sherry Beef Broth

House Salad (2)

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

Pork Steak (12)

Sage Cream Sauce

Chicken Piccata (12)

A Lightly Floured, Sautéed Breast of Chicken Topped with a White Wine, Lemon & Capers

Starters

Shrimp Cocktail (3)

Served with House Cocktail Sauce

Sauces:

Sage Cream Sauce, Piccata Sauce, Dill Butter

Chicken Noodle Soup (2)

Shredded Chicken & Egg Noodles in a Chicken Stock

Mandarin Orange Salad (2)

Fresh Arugula, Mandarin Oranges, Toasted Almonds & Fresh Goat Cheese with Poppyseed Dressing

Entrées

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

Grilled/Steamed Protein

Chicken (7) Shrimp/Salmon (15)

Eggplant Parmesan (12)

Sliced Eggplant, Breaded & Pan Fried Baked with Marinara, Mozzarella & Ricotta

Accompaniments

Mediterranean Orzo (2)
Buttermilk Mashed Potatoes (2)
Baked Potato/Sweet Potato (2)

Steamed Green Beans (2)

Steamed Cauliflower (2)

Herb Grilled Broccolini (2)

Root Vegetable Sauté (2)

Beverages

Coffee - Barnies Coffee

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)

Pot Roast with Peas & Mashed Potatoes

TUESDAY – International Day (15)

Beer Battered Fish & Chips with House Tartar Sauce

WEDNESDAY-Shrimp Day (15)

Grilled Shrimp Skewers over Lime Butter Rice

THURSDAY- Specialty Sandwich Day (15)

Ham & Provolone Melt with Steak Fries

FRIDAY – Favorites Day (15)

Fried Chicken with Mashed Potatoes & Corn

SATURDAY – Hearty Salad Day (15)

Hearty Spinach Salad with Candied Pecans, Smoked Gouda & Warm Maple 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 and 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)

To Go Info

Hours of Operation

Monday – Saturday 11am – 7:30pm Sundays/Holidays 11am – 3pm

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!)