

WINSLOW DINING

Menu

Sunday Brunch – March 23rd

Starters

Chicken Noodle Soup (2)

Tender Pulled Chicken, Chicken Broth, Vegetables & Egg Noodles

House Salad (2)

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

Belgium Waffle (12)

Berries & Cream

Artichoke, Chevre & Tomato Omelet (12)

Strawberry Mozzarella Salad (3)

Tart Strawberries & Fresh Mozzarella Tossed with White Balsamic Glaze

Fresh Fruit Display (5)

Sliced Fresh Fruit & Garden Berries

Entrées

Choice of one

Chef's Brunch Creation (15)

Ask Your Server about Today's Culinary Creation

Mayflower Breakfast (15)

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

Cream Asparagus Soup (2)

Asparagus, Garlic Broth & Cream

Spinach Salad (2)

Fresh Spinach, Onions & Bacon Served with Honey Mustard Dressing

Roasted Salmon (12)

Lemon Basil Cream

Beef Tenderloin (12)

Bearnaise

Accompaniments

Crispy Breakfast Hashbrown (2) Buttered Grits (2) Applewood Smoked Bacon (3) Scrambled Eggs (2) Sage Maple Sausage (3) Steamed Peas (2) Baked Sweet Potato (2) Herb Roasted Potatoes (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

Monday – Saturday March 24th – March 29th

Bread & Butter:

Soft Yeast Rolls Basil Balsamic Butter

Starters

Sauces:

Herb Vinaigrette, Chicken Jus, Dill Butter

Chicken Noodle Soup (2)

Tender Pulled Chicken, Chicken Broth, Vegetables & Egg Noodles

Strawberry Mozzarella Salad (3)

Tart Strawberries & Fresh Mozzarella Tossed with White Balsamic Glaze

Cream Asparagus Soup (2)

Asparagus, Garlic Broth & Cream

House Salad (2)

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

Spinach Salad (2)

Fresh Spinach, Onions & Bacon Served with Honey Mustard Dressing

Grilled Pork Ribeye (12)

Entrées

Fresh Catch (12)

Ask your server for the Fresh Fish of the Day

Field Greens & Herb Vinaigrette

Chef's Creation (15)

Ask Your Server about Today's Culinary Creation

Smokey Roasted Chicken (12)

Marinated & Lightly Smoked Roasted Chicken Quarter

Grilled/Steamed Protein

Chicken (7) Shrimp or Salmon (15)

Mushroom Ravioli (12)

Garlic, Olive Oil, Heirloom Tomatoes, Spinach, Peas & Parmesan

Accompaniments

Lemon Oregano Rice Pilaf (2) Herb Mashed Potatoes (2) Baked Potato (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

Steamed Carrots (2) Steamed Peas (2) **Green Beans Almondine (2)** Garlic Broccoli (2)

Hot/Iced Tea, Lemonade

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

Milk (1): Whole, Skim

WINSLOW DINING

Menu

Weekly Theme Entrées

MONDAY – Homestyle Day (15)

Meatloaf with Peas & Mashed Potatoes

TUESDAY – International Day (15)

Lamb Kofta Kabobs with Pita, Tzatziki & Cucumber Salad

WEDNESDAY-Shrimp Day (15)

Coconut Shrimp with Dipping Sauce & Apple Slaw

THURSDAY- Specialty Sandwich Day (15)

BBQ Pull Pork Sandwich with Cole Slaw

FRIDAY – Favorites Day (15)

Fried Catfish with Hushpuppies

SATURDAY- Hearty Salad Day (15)

Trio Salad - Chicken Salad, Egg Salad, Tuna Salad with Field Greens & Choice of Dressing

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)

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!)