



WINSLOW DINING

Menu

Sunday Brunch – March 10th

Starters

Creamy Beer Cheese Soup (2)

Warm Beer & Cheddar in a Cream Soup

Fruit & Cheese Plate (3)

House Cuts of Cheese & Fruit

Spring Vegetable Soup (2)

Seasonal Vegetables & Herbs
in a Chicken Broth

House Salad (2)

Mixed Greens, Tomatoes,
Carrots, Cucumber, Onion,
Choice of Dressing

Fresh Fruit Display (5)

Sliced Fresh Fruit & Garden Berries

Spring Mix Salad & Chevre (2)

Spring Greens w/ Herbed Goat Cheese
Choice of Dressing

Entrées

Blueberry Pancakes (12)

Whipped Lemon Butter

Chef's Brunch Creation (15)

Corned Beef Hash Benedict

Baked Salmon (12)

Orange Glaze

**Spinach, Mushroom & Gruyere
Omelet (12)**

Mayflower Breakfast (15)

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

Herb Crusted Ribeye (12)

Bearnaise

Accompaniments

Crispy Breakfast Hashbrowns (2)

Buttered Grits (2)

Applewood Smoked Bacon (3)

Scrambled Eggs (2)

Sage Maple Sausage (3)

Steamed Asparagus (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 March 11th – March 16th

Bread & Butter:

Pretzel Roll
Mustard Butter

Creamy Beer Cheese Soup (2)

Warm Beer & Cheddar in a Cream Soup

House Salad (2)

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

Veal Schnitzel w/ Lemon (12)

Hunter Style Roast Chicken Legs (12)

Starters

Fruit & Cheese Plate (3)

House Cuts of Cheese & Fruit

Entrées

Chef's Creation (15)

Ask Your Server about
Today's Culinary Creation
(Dine in only)

Grilled/Steamed Protein

Chicken (7)
Shrimp or Salmon (15)

Accompaniments

Spätzle w/ Nutmeg & Brown Butter (2)

Boiled New Potatoes w/ Parsley (2)

Baked Potato (2)

Baked Sweet Potato (2)

Steamed Asparagus (2)

Steamed Yellow Squash (2)

Honey Dijon Brussels Sprouts (2)

Braised Red Cabbage w/ Apple & Caraway (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

Sauces:

Veal Glace, Hunter Sauce,
Lemon Cream Butter

Spring Vegetable Soup (2)

Seasonal Vegetables & Herbs
in a Chicken Broth

Spring Mix Salad & Chevre (2)

Spring Greens w/ Herbed Goat Cheese
Choice of Dressing

Fresh Catch (12)

Ask your server for the Fresh Fish of the Day

Eggplant Parmesan (12)

For reservations call 407-543-8248



WINSLOW DINING

Menu

Weekly Theme Entrées

MONDAY – Homestyle Day (15)

Smothered Pork Chop with Rice & Green Beans

TUESDAY – Taco Day (15)

Chicken Enchiladas with Mexican Street Corn

WEDNESDAY– Shrimp Day (15)

Shrimp Scampi with Angel Hair Pasta

THURSDAY– Specialty Sandwich Day (15)

Reuben Sandwich with Cole Slaw

FRIDAY– Favorites Day (15)

Grilled Rack of Lamb with Mint Jelly & Potatoes Gratin

SATURDAY– Hearty Soup Day (15)

New England Clam Chowder

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



WINSLOW DINING

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!*)

