



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

Spring Menu

starters

Antipasti 7

Prosciutto, Mortadella, Soppressata,
Marinated Vegetables, Castelvetro
Olives, Pecorino, Gorgonzola,
Provolone, House Flatbread

Pairs with Rosso Passo

Mussels 7

Prince Edward Island Mussels, Fennel, Spring
Peas, Plum Tomato~ **Sauvignon Blanc** Brodo,
Basil Oil, House Flatbread

Pairs with Viognier

Corn Ribs 6

Roasted Corn "Ribs", Ras el Hanout,
Grilled Lemon Aioli, Parmesan, Cilantro

Pairs with White Burgundy

Moscato Peaches 5

Moscato Compressed Peaches, Crisp Prosciutto,
Burrata, Pistachios, Olive Oil, Sorel

Pairs with Prosecco

Seasonal Bruschetta 6

House Baked Focaccia, Seasonal Accoutrement

Pairs with Barbera

Frittura di Verdure 6

Crisp Battered, Artichoke Hearts, Green
Beans, Asparagus, Zucchini,
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.



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Spring 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

Grilled Eggplant Caprese Stack 10

Grilled~Marinated Eggplant, Fresh Mozzarella, Heirloom Tomatoes, Basil Pesto, **Cabernet Sauvignon**~Balsamic Reduction

Pairs with Syrah

Tomato Bisque 7

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

Pairs with Super Tuscan

Minestrone Genovese 7

Roasted Eggplant, Zucchini, Broccolini, Peas, Green Bean, Roasted Garlic, **Pinot Noir**~Plum Tomato Brodo, Basil Pesto

Pairs with Montepulciano D'Abruzzo



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Spring 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

Mediterranean Chickpea Club (Vegan) 15

Chickpea Sweet Potato Patty, Roasted Peppers,
Heirloom Tomato, Arugula,
Lemon Confit Garlic Vinaigrette, Toasted
Whole Grain Bread,
Rosemary Salt House Chips

Pairs with Gewurztraminer

Salumeria Club 15

Mortadella, Prosciutto, Salami, Neuske's
Applewood Smoked Bacon, Fresh Mozzarella,
Primitivo Marinated-Roasted Red Peppers,
Arugula, Duke's Mayo, Olive Oil,
Warm Focaccia, 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

Grilled Eggplant Caprese Wrap 15

Grilled Marinated Eggplant, Local
Heirloom Tomatoes, Fresh Mozzarella,
Arugula, Basil Pesto,
Cabernet Sauvignon Balsamic Reduction,
Spinach Wrap
Rosemary Salt House Chips

Pairs with Riesling



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Spring Menu

pizza

(10 inch)

Bianca Siciliano 15

*Fresh Artisan Crust, Aged Mozzarella,
Ricotta Sopra Fina, Goat Cheese,
Pistachios, Red Onion,
Local Orange Blossom Honey Drizzle*

Pairs with Pinot Grigio

Margherita 13

*Fresh Artisan Crust, Crushed Plum Tomatoes,
Aged Mozzarella, Fresh Mozzarella, Basil,
Olive Oil*

Pairs with Chianti

Sausage & Peppers 15

*Fresh Artisan Crust, Crushed Plum
Tomatoes, Aged Mozzarella, Crumbled
Italian Sausage,
Roasted Peppers & Onions*

Pairs with Merlot

Pizza alla Diavola 14

*Fresh Artisan Crust, Crushed Plum Tomatoes,
Aged Mozzarella, Spanish Chorizo*

Pairs with Barbera

Fig & Pig 15

*Fresh Artisan Crust, Aged Mozzarella,
Gorgonzola, Fig Preserves,
Neuske's Applewood Smoked Bacon, Arugula,
Burgundy-Balsamic Reduction*

Pairs with Pinot Noir

Pizza Funghi 16

*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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Spring Menu Mains

Cheese Agnolotti 19

House Made Ricotta & Mozzarella Stuffed Agnolotti, **Brandy~Plum** Tomato Cream Sauce, Basil Oil

Pairs with Barbera

Salmon 22

Crisped Skin Seared Gulf of Maine Salmon, Sweet Potato Asparagus Hash, Cucumber Heirloom Tomato Salsa, **Sauvignon Blanc** Buttermilk, Dill Oil

Pairs with Chenin Blanc

dinner only

Lamb Rack Chops 18

Grilled Lamb Rack Chops, Rosemary Roasted Garlic Mashed Potatoes, Grilled Broccolini, Persillade, **Sangiovese Jus**, Oregano Oil

Pairs with Bordeaux

Chicken Piccata 18

Marinated & Sautéed Chicken Breast, Caper Berries, Blistered Cherry Tomatoes, Lemon~ **Sauvignon Blanc**~Butter Sauce, Haricot Vert, Roasted Tricolor Potatoes

Pairs with Sancerre

Filet Mignon 29

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

Pairs with Merlot

Ricotta Gnocchi 18

House Made Ricotta Cheese Gnocchi, Broccolini, Sausage, Garlic Confit, Olive Oil, Lemon Ricotta, Shaved Pecorino

Pairs with Pinot Grigio

Lobster Risotto 27

Arborio Rice, Maine Lobster, **Sambuca**, Shaved Fennel, Plum Tomato, Parmesan, Basil Oil

Pairs with Gewurztraminer

Shrimp Tagliatelle 27

House Tagliatelle Pasta, Royal Red Shrimp, Broccolini, Toasted Almonds, Brown Butter, Parmesan

Pairs with Chardonnay



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Spring Menu

dolci

Flan de Queso 6

Cream Cheese Flan, Caramel, Amaretto Peaches, Smoked Vanilla Gelato

Pairs with Royal Tokaji

Lemon Meringue Tart 6

Lemon Limoncello Curd filled Pastry Tart, Toasted Swiss Meringue

Pairs with Champagne

Crème Crûlée 4

Chardonnay infused Vanilla Lemon Baked Custard, Caramelized Demerara Sugar

Pairs with Sauternes

Chocolate Mousse Parfait 6

Belgian Chocolate Mousse, Amaretto Pastry Cream, Toasted Almonds, Crystalized Mint

Pairs with Port

Gelati 6

*(served as a trio)
Smoked Vanilla Bean
Blackberry White Chocolate
Dark Chocolate Zinfandel*

Pairs with our Sweet Sails Wine Flight



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Spring 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

Tuscan Benedict 18

Two Slow Poached Eggs, Warm Focaccia, Fried Mortadella, Chives, Olive Oil, Chardonnay Brown Butter Hollandaise, Hash Brown Patties

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



9

Mayflower Margarita

Tequila, Lime Juice, Lavender Syrup,
Grand Marnier, Butterfly Pea Flower Tea

Espresso Martini

Absolut Vanilla, Kahlua, Espresso,
Simple Syrup

Peach Crulini

Prosecco, Grand Marnier, Peach Nectar

Paloma Cru

Sauza Tequila, Ruby Red Grapefruit, Prosecco

CocoLoco

Coconut Rum, St Germaine

Black Betty

Johnnie Walker Scotch, Licor 43, Bitters

Cru Suede Shoes

Connption Gin, Blueberry Syrup, Bitters,
Fresh Lemon Juice, Aquafaba

Tiramisu Martini

Sailor Jerry, Licor 43, Espresso,
Disaronno Whipped Cream

Beers & Ciders 7

Corona Light
Florida Man IPA
Guinness
Heineken

Mayflower Ale
Cru Quarters Lager

Heineken 0.0 (non alcoholic)
Miller Lite

Cider
Peroni
Stella Artois
Yuengling

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Sommeliers Selection

Big and Bold

Troupis "Fteri", Agiorgitiko, (Peloponnese, Greece) 12 | 37

Villa Pillo, Super Tuscan Blend, (Tuscany, Italy) 15 | 46

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

No Limit "All In", Syrah, (Santa Ynez Valley, California) 18 | 55

Cht. de la Font du Loup "Les Demoiselles", CDP, (Rhône Valley, France) 24 | 73

*Marrone, Nebbiolo, (Piedmont, Italy) 25 | 76

*Lexicon, Cabernet Sauvignon, (Napa, California) 29 | 88

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

Fruity & Refreshing

Tres Ojos, Garnacha, (Calatayud, Spain) 11 | 34

Jordanov, Rkacdeteli, (Tikveš, Macedonia) 12 | 37

Sclavos "Alchymiste", Moscat/Tsaousi, (Cephalonia, Greece) 13 | 40

Riley's Row, Sauvignon Blanc, (N. Coast, California) 15 | 46

Royal Tokaji, Furmint, (Hungary) 15 | 46

Soft & Sweet

Campofiore, Sangue Di Guida, Corovina, (Oltrepo Pavese, Italy) 11 | 32

*Inniskillin Icewine, Vidal, (Ontario, Canada) 22 | 67

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

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



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*All Coravined Wines are 6oz pours

Dessert wines are a 4 oz pour



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White Wines by the Glass

Chardonnay

Estrella River, Chard., (N. 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

Riley's Row, Sauvignon Blanc (N. Coast, CA) 16 | 46

Interesting Whites

Torii Mor, Viognier, (Willamette Valley, Oregon) 9 | 28

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

Gorgo, Pinot Grigio, (Veneto, IT) 12 | 34

Les Carrelets, Bordeaux Blanc, (Bordeaux, FR) 12 | 37

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

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

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

Cht. de Montfort Vouvray, Chenin Blanc, (Loire Valley, FR) 16 | 49



Please ask your server for our Full Wine List

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Red Wines by the Glass

Cabernet

Estrella River, Cabernet Sauvignon, (N. Coast, CA) 8 | 25

Tarrica Wine Cellars, Cabernet Sauvignon, (Paso Robles, CA) 10 | 31

Ty Caton, Cabernet Sauvignon, (Moon Mountain, CA) 18 | 55

Pinot Noir

Crested Porcupine, Pinot Nero, (Venezia, IT) 12 | 37

Quantum Leap, Pinot Noir, (Russian River Valley, CA) 16 | 49

Interesting Reds

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

Cantina di Lana, Montepulciano, (Abruzzo, IT) 10 | 31

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*

**Marrone, Nebbiolo, (Piedmont, IT) 25 | 76*



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Other Wines by the Glass

Rosé

Gorgo Bardolino Chiaretto, Corvina/Rodinella/Molinara, (Veneto, IT) 12 | 37

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

Sparkling

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

Dominio de Requena, Brut Cava, (Catalonia, SP) 9 | 28

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

Campofiore, Sangue di Guida, (Oltrepo Pavese, IT) 11

**Delgado Zuleta, Amontillado Sherry, (Jerez, Xérès, Sherry) 13

**Palmira, Ruby Port, (Douro, Portugal) 16

**Barton & Guestier, Semillion/Sauvignon Blanc, (Bordeaux, FR) 20

**Lenotti Recioto della Valpolicella, Corvina/Rondinella/Molinara, (Veneto, IT) 15



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Flight Cru

Flight Cru

our flights are (4) 2 ounce pours

Captains Quarters 10

*Kuranui, Sauvignon Blanc (New Zealand)
Sierra Del Mar, Chardonnay (California)
Chateaux de Gassis, Bordeaux (France)
Lenotti Rosso Passo (Italy)*

Wine For Beer Drinkers 10

*If you like IPA's = InSitu, Sauvignon Blanc (Chile)
If you like Light Lagers = La Jade, Chardonnay (France)
If you like Stouts = Tarrica, Cabernet Sauvignon (California)
If you like Blond Ales = Gorgo, Pinot Grigio (Italy)*

Out To Sea 11

*Mayflower Ale
Cru Quarters Lager
Mionetto, Prosecco (Italy)
Dominio de Requena Brut Cava (Spain)*

The Full Admiral 16

*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)
Lenotti Recioto della Valpolicella (Italy)
Palmira Ruby Port (Portugal)*



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Non-Alcoholic

Mocktails 5

Three Elle's

Lavender, Lemonade, and Lime Soda,
Butterfly Pea Flower Tea Floater

Italian Cream Soda

Club Soda, Heavy Cream, Vanilla

Mocking Mule

Fresh Lime, Simple Syrup,
Ginger Beer, Fresh Mint

Hibiscus Limeade Spritz

Lemonade, Fresh Lime Juice, Ginger Beer,
Hibiscus Syrup, Glittery Rose Petals

Beverages 2

Coke
Coke Zero
Sprite
Ginger Ale
Cranberry Juice

Orange Juice
Root Beer
Powerade
Unsweetened Tea
Lemonade

Heineken 0.0 (non alcoholic) 7

Coffee & Tea 3

Special Tea Selection

Barnie's Coffee - Colombian Supremo Blend, Decaf

Nespresso - Espresso, Cappuccino, Latte, Macchiato, Decaf



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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 - 3pm

(Buffet every first Sunday & Holidays)

For Reservations/Delivery: 321-379-1776

or ext: 1776 (internal)

Executive Chef: Patrick Tramontana

Clubhouse Manager: Adolfo Suarez

Sommelier: Chelsea Santiago

Director of Dining Services: Elvis Burrows