



WINSLOW DINING

Menu

Sunday Brunch – July 7th

Starters

Italian Wedding Soup (2)

Mini Meatballs, Greens & Orzo in a Rich Chicken Stock

Shrimp Cocktail (3)

Three Tender Cooked Jumbo Shrimp w/ Shredded Lettuce, Lemon Wedge & House Cocktail Sauce

Cream of Broccoli Soup (2)

Fresh Broccoli in a Creamy Stock

House Salad (2)

Spring Mix, Tomatoes, Carrots, Cucumber, Onion, Choice of Dressing

Fresh Fruit Display (5)

Sliced Fresh Fruit & Garden Berries

Caesar Salad (2)

Chopped Romaine, House Croutons & Shaved Parmesan with Creamy Caesar Dressing

Entrées

Challah French Toast (12)

Warm Maple Butter Syrup

Chef's Brunch Creation (15)

Scrambled Egg, Cheese & Sausage Bowl

Roasted Salmon (12)

Lemon Butter Glaze

Bacon, Swiss & Potato Frittata (12)

Mayflower Breakfast (15)

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

Baked Ham (12)

Pineapple Mostarda

Accompaniments

Crispy Breakfast Hash Browns (2)

Buttered Grits (2)

Applewood Smoked Bacon (3)

Scrambled Eggs (2)

Steamed Brussels Sprouts (2)

Sage Maple Sausage (3)

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 July 8th – July 13th

Bread & Butter:

Soft Dinner Roll
Cinnamon Brown Sugar Butter

Italian Wedding Soup (2)
Mini Meatballs, Greens & Orzo in a
Rich Chicken Stock

House Salad (2)
Spring Mix, Tomatoes, Carrots,
Cucumber, Onion,
Choice of Dressing

Short Rib (12)
Country Gravy & Fried Onions

Adobo Braised Chicken Thighs (12)

Lemon Basil Quinoa (2)
Potatoes Gratin (2)
Baked Potato (2)
Baked Sweet Potato (2)

Coffee - Barnies Blend
Cappuccino (3), Latte (3), Espresso (3)
Sodas (2): Coke, Diet Coke, Sprite, Ginger Ale,
Tonic, Sparkling Water

Starters

Shrimp Cocktail (3)
Three Tender Cooked Jumbo Shrimp
w/ Shredded Lettuce, Lemon Wedge &
House Cocktail Sauce

Entrées

Chef's Creation (15)
Ask Your Server about
Today's Culinary Creation

Grilled/Steamed Protein
Chicken (7)
Shrimp or Salmon (15)

Accompaniments

Steamed Brussels Sprouts (2)
Steamed Zucchini (2)
Buttered Peas (2)
Sweet & Sour Gold Beets (2)

Beverages

Hot/Iced Tea, Lemonade
Juices (2): Cranberry, Orange,
V8 Juice (*low sodium*)
Milk (1): Whole, Skim

Sauces:
Country Gravy, Adobo Sauce,
Lemon Butter Glaze

Cream of Broccoli Soup (2)
Fresh Broccoli in a Creamy Stock

Caesar Salad (2)
Chopped Romaine, House Croutons &
Shaved Parmesan with
Creamy Caesar Dressing

Fresh Catch (12)
Fresh Fish of the Day

Moroccan Cous Cous Toss (12)
A Sweet & Nutty Cous Cous Dish with
Fruit & Nuts

For reservations call 407-543-8248



WINSLOW DINING

Menu

Weekly Theme Entrées

MONDAY – Homestyle Day (15)

Meatloaf, Mashed Potatoes, Peas & Carrots

TUESDAY – International Day (15)

Chicken Coq au Vin w/ Dauphine Potatoes

WEDNESDAY– Shrimp Day (15)

Shrimp Curry over Basmati Rice

THURSDAY– Specialty Sandwich Day (15)

Cuban Sandwich w/ Sweet Plantains

FRIDAY– Favorites Day (15)

Beef Stew over Biscuit w/ Rice Pilaf

SATURDAY– Hearty Salad Day (15)

Curried Chicken Salad

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, 4:30pm, 5:30pm

Last Pick Up 5:30pm / Sundays -2pm

Place an order

407-672-1603

or

321-397-1152

Delivery charge \$6.00



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!*)

