



WINSLOW DINING

Menu

Sunday Brunch – August 4th

Starters

Split Pea with Ham Soup (2)

Split Green Peas & Ham in a Smoky Ham Based Broth

Franks in a Blanket (3)

Puff Pastry Wrapped Around Cocktail Franks Served with Sweet Mustard Sauce

Cream of Wild Mushroom Soup (2)

Fresh Wild Mushroom Blend Pureed in a Rich Cream Stock

House Salad (2)

Field Greens, Cherry Tomatoes, Cucumber, Shaved Carrots, Red Onion, Choice of Dressing

Fresh Fruit Display (5)

Sliced Fresh Fruit & Garden Berries

Caprese Salad (3)

Fresh Mozzarella & Cherry Tomatoes on a Bed of Field Greens with Pesto Vinaigrette & Garlic Croutons

Entrées

Choice of one

Belgian Waffle (12)

Brandied Cherry Sauce

Chef's Brunch Creation (15)

Over Easy Egg & Corned Beef Bowl

Baked Salmon (12)

Sweet Dijon Glaze

Asparagus, Bacon & Gruyere

Quiche (12)

Mayflower Breakfast (15)

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

Grilled Tenderloin (12)

BBQ Hollandaise

Accompaniments

Crispy Breakfast Hashbrown (2)

Buttered Grits (2)

Applewood Smoked Bacon (3)

Scrambled Eggs (2)

Sage Maple Sausage (3)

Steamed Spinach (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 August 5th – August 10th

Bread & Butter:

Dinner Roll
Sun-Dried Tomato Butter

Split Pea with Ham Soup (2)

Split Green Peas & Ham in a Smoky Ham
Based Broth

House Salad (2)

Field Greens, Cherry Tomatoes,
Cucumber, Shaved Carrots, Red Onion,
Choice of Dressing

Beef Brisket (12)

Red Wine Sauce

Buttermilk Roasted Chicken Leg Quarters (12)

Starters

Franks in a Blanket (3)

Puff Pastry Wrapped Around Cocktail Franks
Served with Sweet Mustard Sauce

Entrées

Chef's Creation (15)

Ask Your Server about
Today's Culinary Creation

Grilled/Steamed Protein

Chicken (7)
Shrimp or Salmon (15)

Accompaniments

Wild Rice Pilaf (2)

Loaded Mashed Potatoes (2)

Baked Potato (2)

Baked Sweet Potato (2)

Sauces:

Red Wine Sauce, Marsala Cream
Sauce, Chicken Velouté, Sweet Dijon
Glaze

Cream of Wild Mushroom Soup (2)

Fresh Wild Mushroom Blend Pureed in a
Rich Cream Stock

Caprese Salad (3)

Fresh Mozzarella & Cherry Tomatoes on
a Bed of Field Greens with Pesto
Vinaigrette & Garlic Croutons

Fresh Catch (12)

Ask your server for the Fresh Fish of the Day

Portobello Ravioli (12)

Marsala Cream Sauce

Steamed Spinach (2)

Steamed Yellow Corn (2)

Honey Glazed Carrots (2)

Roasted Zucchini (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

For reservations call 407-543-8248



WINSLOW DINING

Menu

Weekly Theme Entrées

MONDAY – Homestyle Day (15)

Rack of Lamb with Minted Peas & Greek Potatoes

TUESDAY – International Day (15)

Orange Chicken with Vegetable Fried Rice & Eggroll

WEDNESDAY– Shrimp Day (15)

Shrimp Scampi over Linguini with Garlic Bread

THURSDAY– Specialty Sandwich Day (15)

Pulled Pork Sandwich with Cole Slaw & BBQ Chips

FRIDAY– Favorites Day (15)

Pot Roast with Peas & Rice

SATURDAY– Hearty Salad Day (15)

Grilled Salmon Tuscan 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)

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!*)

