

3/25/2023	3/26/2023	3/27/2023	3/28/2023	3/29/2023	3/30/2023	3/31/2023
SATURDAY	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY

Soup of the day

Sherried Five Onion Soup	SUNDAY BRUNCH	Roast Turkey & Rice Soup	Sweet Yam & Toasted Coconut Bisque	Creamy Tomato Florentine	Hearty Chicken & Orzo	Green Split Pea Soup
--------------------------	----------------------	--------------------------	------------------------------------	--------------------------	-----------------------	----------------------

Salad of the Day

Crisp Romaine Salad	Smoked Salmon Plate or Fruit, Berries & Cottage Cheese	Tangy Red Cabbage Slaw	Avocado Half with Fresh Tomato Salsa	Baby Iceberg Wedge Salad	Steakhouse Spinach Salad	Tossed Sweet Apple, Raisin, Almond in a Golden Mustard Dressing
---------------------	--	------------------------	--------------------------------------	--------------------------	--------------------------	---

Today's Entrees

Sauteed Garlic Chardonay Shrimp	Apple Filled Cinnamon Pancakes	Roasted Chicken Teriyaki	Jerk Style Chicken Thighs	Seafood & Shrimp Salad Roll	Braised Pork Osso Bucco	Bavarian Beef Sauerbraten
<i>buttered asparagus & lemon chardonay sauce</i>	Vermont maple syrup & sausage pattie	<i>sesame carrots with pineapple & scallion fried rice</i>	<i>Carribbean rice & beans slow cooked greens with</i>	<i>on a brioche bun with home made cole slaw with kettle chips</i>	<i>marsala roasted mushrooms with roasted sweet potato</i>	<i>braised red cabbage with potato pierogies & onions</i>
Savory Beef and Rice Stuffed Pepper	Orange Baked Ham	Sirloin of Beef with Molasses Onions	Grilled Mahi Mahi Filet with Dark Rum Barbeque Sauce	Crispy Buttermilk Fried Chicken	Breaded Pork Tenderloin	Grilled Norwegian Salmon
<i>buttered pappardelle pasta & green bean casserole</i>	seasoned vegetable medley with buttery rice & orzo pilaf	<i>broccolinni & garlic with whipped potato</i>	<i>Carribbean red beans & rice with sweet plantains</i>	<i>buttered green beans & golden whipped potato</i>	<i>buttered asparagus with roasted sweet potao</i>	<i>braised red cabbage with potato pierogies & onions</i>

Homestyle

Braised Veal Marsala Stew	Belgian Waffles	Coconut Crusted Tilapia Filet with Mango Ailoi	Bahamian Pork Ribs	Homestyle Meatloaf	Roasted Breast Of Turkey	Chef`s Herb Roasted Chicken
<i>buttered pappardelle pasta & green bean casserole</i>	with fresh berries & whipped cream with home fries	<i>sesame carrots with pineapple & scallion fried rice</i>	<i>Carribbean red beans & rice with sweet plantains</i>	<i>buttered green beans & golden whipped potato</i>	<i>buttered asparagus with roasted sweet potao</i>	<i>steamed broccoli & glazed sweet potato</i>

Healthy Choice

Cauliflower Burger with lettuce, tomato & red onion on whole wheat bun	Greek Omelet	Coconut Crusted Tilapia Filet with Mango Ailoi	Nola Baked Red Fish	Garden Burger (meatless Burger) lettuce, tomato & red onion on whole wheat bun	Basil Grilled Chicken Breast	Angel Hair Pomodoro
honey glazed carrots	fresh tomato, spinach & feta cheese with home fries	al dente wheat fettuccini tossed with fresh seasonal vegetable	Carribbean red beans & rice with sweet plantains	garden salad	asparagus	basil marinara sauce

Desserts

Lemon Cream Bar	Chocolate Fudge Brownies	Italian Tiramisu	Cookie n Cream Bar	NSA Apple Pie	White & Dark Chocolate Mousse Cake	Chocolate Cream Puffs
Truffle Cheesecake	Chocolate Croissant	Pumpkin Coffee Cake	Key Lime Pie	Fresh Pineapple	Fresh Peaches	Tiramisu
Chocolate Fudge Cake	Blueberry Scones	Macadamia Chunk Cookie	Chocolate Eclairs	Fresh Baked Chocolate Chunk Cookies	Coffee Cake	Creamy Tapioca

(Not Available on Sunday)

ALWAYS AVAILABLE

Chicken Bouillion

Salad of the Week

garden salad

Pasta

Angel Hair Pasta with Basil Marinara

Chicken

Grilled Balsamic Chicken Breast
<i>buttered peas & wild & long grain rice pilaf</i>

Fish

Parsely & Lemon Baked Scrod
<i>buttered peas & wild & long grain rice pilaf</i>

Burger

Grilled Angus Burger on a Brioche Roll
<i>lettuce & tomato with a sweet potato</i>

Desserts

Banana / Orange / Apple
Fresh Cut Fruit
Coffee / Decaf / Tea

Edgehill Main Dining Room Menu

Reservations may be made for tables of up to 8
RESERVATIONS ARE REQUIRED for Lunch, Brunch and Dinner
 For **RESERVATIONS** see the Hostess in person, call 203-595-2304, or use the Open Table App
RESERVATIONS may be made up to 3 days in advance and until 3:00pm on the same day
 Attire in the Main Dining Room is "Country Club Casual": collared shirt, long pants, no jeans

To place an order for Brown Bag Dinner, refer to the menu above
 Place Brown Bag order by calling 203-595-2304
 Place Dinner orders by 2:00pm, Brunch orders by 9:00am
 Pick-up outside Activities Room- 4:30pm for Dinner, 11:30am for Brunch
 There are no substitutions or special orders at this time