

9/16/2023	9/17/2023	9/18/2023	9/19/2023	9/20/2023	9/21/2023	9/22/2023
SATURDAY	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Soup of the day						
Cream of Broccoli & Sharp Cheddar Soup	SUNDAY BRUNCH	Homestyle Mushroom Soup	Hearty Turkey Ditalinni	Italian Fish Chowder	Chicken Noodle Soup	Summer Corn & Potato Chowder
Salad of the Day						
Crisp Caesar Salad	Plank Smoked Salmon Plate or Fruit, Berries & Cottage Cheese	Grilled Artichoke Hearts & Cipollini Onions	Sweet Butternut Squash, Bitter Greens, Pear & Goat Cheese	Heirloom Tomato & Fresh Basil Salad	Mixed Green Salad with Housemade Tarragon Dressing	Spinach, Orange Segments & Pecan Salad
Today's Entrees						
Guinness Grilled Bratwurst with Sauerkraut & Onions	Maine Blueberry Filled Pancakes	Petite Grilled Flat Iron Steak with Tarragon Demi Glaze	Cashew Chicken Stir Fry	Crispy Chicken Parmesan	Slow Cooked Smoky Beef Brisket	Breaded Pork Tenderloin with Lemon Caper Cream Sauce
<i>florentino cauliflower & paprikas potato</i>	<i>sliced cantelope & sausage patty</i>	<i>jasmine rice with steamed green beans</i>	<i>steamed rice & vegetable spring roll</i>	<i>garlicky broccoli & roasted red bliss potatoes</i>	<i>Romanesco cauliflower and roasted Yukon gold potato</i>	<i>buttered haricot vert & roasted new potato</i>
Dijon Roasted Artic Char	Eggs Benedict	Braised Lamb Tikka Masala	Oregano & Garlic Roasted Striped Bass Filet	Sauteed Veal with Forest Mushroom Cream Sauce	Roasted Lemon Dill Salmon Filet	Chicken Coq au Vin
<i>florentino cauliflower & paprikas potato</i>	<i>with shredded potato souffle</i>	<i>jasmine rice with steamed green beans</i>	<i>cheesy tomato au gratin & roasted cauliflower</i>	<i>garlicky broccoli & roasted red bliss potatoes</i>	<i>romanesco cauliflower with garlic butter and roasted Yukon gold potato</i>	<i>buttered haricot vert & roasted new potato</i>
Homestyle						
Italian Chicken Cacciatore	Garden Vegetable & Cheddar Omelet	Seared Shrimp with Chardonnay Sauce	New England Beef Stew	Linguini with Clam Sauce	Garlic Herb Roasted Chicken	Baked Macaroni & Cheddar Cheese
<i>heirloom summer squash & paprikas potato</i>	<i>with shredded potato souffle</i>	<i>jasmine rice with steamed green beans</i>	<i>buttered egg noodles</i>	<i>Garlic Knot</i>	<i>romanesco cauliflower with garlic butter and roasted Yukon gold potato</i>	<i>buttered haricot vert</i>
Healthy Choice						
Cavatelli with Broccoli & Shrimp	Lemon Pepper Pork Loin	Pesto Grilled Chicken Breast Sandwich	Portobello Bolognese	Grilled Turkey & Cheddar Burger	Baked Three Cheese Tri Color Tortellini	Pan Seared Artic Char with Tarragon Yogurt Sauce
<i>garlic oil sauce with florentino cauliflower</i>	<i>steamed sweet carrots & shredded potato souffle</i>	<i>whole wheat bun lettuce tomato & red onion with baked sweet potato</i>	<i>slow cooked mushroom sauce with parslied pappardelle pasta</i>	<i>whole wheat bun lettuce, tomato with baked sweet potato</i>	<i>basil marinara sauce with garlic knot</i>	<i>buttered haricot vert & roasted new potato</i>
Desserts						
Peach Raspberry Crumb Pie	Almond Butter Croissant	Apple Crumb Pie	NSA Cheesecake	Fresh Strawberry Bar	Macadamia White Chocolate Chip Cookie	Coconut Macaroon Cookies
Toasted Almond Cake	Cherry Yogurt Danish	Chocolate Mousse Tarte	Blueberry Coffee Cake	Lemon Cream Cake	Grilled Summer Peaches with Lavender Syrup	Lemon Meringue Pie
Carrot Cake with Cream Cheese Frosting	Cinnamon Chip Scone	Fresh Watermelon & Kiwi	Rainbow Layer Cookie	Fresh Berries	Blueberry Buckle	Salted Caramel Crunch Cake

(Not Available on Sunday)
ALWAYS AVAILABLE
Chicken Bouillion
Salad of the Week
Chopped Garden Salad
Pasta
Bucatini Pasta with Marinara or Pesto
Chicken
Rosemary Grilled Chicken Breast
<i>mashed potato and steamed carrots</i>
Fish
Atlantic Cod Filet
<i>lemon white wine with sweet potato and steamed green beans</i>
Burger
Angus Beef Burger
<i>lettuce, tomato & red onion on a soft roll</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 people when available
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