

EDGEHILL MENU - The Dining Room Dinner & Brunch

3/23/2024	3/24/2024	3/25/2024	3/26/2024	3/27/2024	3/28/2024	3/29/2024
SATURDAY	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Soup of the day						
Hearty Chicken Noodle Soup	SUNDAY BRUNCH	Homestyle Beef Tomato Spinach Orzo SOup	Hunan Egg Drop Tofu Soup	Sherried French Onion Soup	Blue Hubbard Squash Bisque	Homestyle Garden Vegetable Soup
Salad of the Day						
Sweet Beet, Red Onion Olive Salad	Smoked Salmon Plate or Seasonal Sliced Fruit & Berries with Cottage Cheese	Fresh Burrata Mozzarella, Tomato & Basil	Sesame Ramen Noodle Salad	Iceberg Wedge, Tomato, Bacon & Blue Cheese	Wine Roasted Apple, Goat Cheese, Golden Raisins, Butternut squash Chips & Pecans over Mixed Greens	Sliced Red & Golden Tomato with Blue Cheese Dressing
Today's Entrees						
Savory Beef & Rice Stuffed Pepper	Thick Cut Cinnamon French Toast	Grilled Pork Chop with Caramelized Apple	Hearty Meat & Cheese Lasagna	Savory Turkey Meatloaf	Orange Glazed Duck Leg	Lemon Oregano Roasted Chicken
buttered baby carrots & roasted Yukon gold potato	warm maple syrup, strawberries & hickory smoked bacon	pan gravy, sauteed broccoli rabe & garlic with savory roasted potato	marinara sauce, parmesan roasted yellow squash & garlic knot	buttered corn with buttermilk mashed potato	roasted parsnips & carrots with wild rice & long grain pilaf	braised red cabbage & sweet apples with sweet onion scalloped potato
Gnocchi in a Basil Pesto Sauce	Quiche Lorraine	Breaded Veal Parmesano with Fresh Mozzarella	Hoisin Grilled Sirlon Steak	Baked Atlantic Cod	Carolina Barbeque Chicken Thigh	Poached Artic Char with Fresh Chive Yogurt Sauce
garlic bread	bacon, onion & Swiss cheese & shredded potato cheddar souffle	sauteed broccoli rabe & garlic with angel hair pasta	chinese broccoli and garlic oil with edamame sesame fried rice	jumbo glazed asparagus with buttermilk mashed potato	steamed caulini with wild & long grain pilaf	steamed broccoli with sweet onion scalloped potato
Homestyle						
Dill Lemon Roasted Salmon Filet	Eggs Benedict	Garlicky Shrimp Scampi	Chinese Style Barbeque Pork Ribs	New Zealand Rack of Lamb	Grilled Atlantic Swordfish with Lemon Chive Butter	Breaded Pork Schnitzel
sauteed leaf spinach & roasted Yukon gold potato	toasted English muffins, Canadian bacon, poached eggs topped with Hollandaise sauce	sauteed broccoli rabe & garlic with savory roasted potato	chinese broccoli and garlic oil with edamame sesame fried rice	jumbo glazed asparagus with buttermilk mashed potato	steamed caulini with wild & long grain pilaf	braised red cabbage & sweet apples with sweet onion scalloped potato
Healthy Choice						
Mesquite Cheddar Turkey Burger	Sliced Sirloin of Beef with Horseradish Cream Sauce	Pasta Primavera	Hunan Vegetable Lo Mein	Grilled Portobello Mushroom, Roasted Red Pepper & Mozzarella on Soft Roll	Bison Burger (buffalo)	Angel Hair Pomodoro
whole wheat bun, lettuce, tomatobaked sweet potato	glazed carrots with Idaho potato & cheddar souffle	tossed with seasonal vegetable & garlic	oriental vegetable with ginger stri fry sauce & spring roll	Balsamic Mayonaise & Baked Sweet Potato	lettuce ,tomato red onion on burger bun w baked sweet potato	basil marinara sauce
Desserts						
Hammentash Cookies	Cinnamon Chip Scone	Blondie Walnut Brownies	Fresh Pineapple & Starfruit	Boston Cream Pie	NSA Blueberry Layer Cake	Raspberry Linzer Cookies
Salted Caramel Triangle	Fresh Baked Buttery Croissant	Maine Blueberry Cake	Sour Cream Marble Pound Cake	Chocolate Truffle Triangle	Cinnamon Baked Apples	Red Velvet Cake
Chocolate Mousse Cake	Fresh Baked Cheese Danish	White Chocolate Macdemia Nut Cookie	Carrot Cake with Cream Cheese Frosting	Homemade Bread Pudding	Chocolate Eclairs	Italian Ricotta Square

(Not Available on Sunday)
ALWAYS AVAILABLE
Chicken Bouillion
Salad of the Week
garden salad
Pasta
Angel Hair Pasta
Chicken
Rosemary & Garlic Grilled Chicken Breast
sweet potato & yellow squash
Fish
Baked Scrod
buttered peas & wild and long grain rice pilaf
Burger
Angus Burger
lettuce, tomato & French fries
Desserts
Banana / Orange / Apple
Fresh Cut Fruit
Coffee / Decaf / Tea

Edgehill Main Dining Room Menu

Please include names of all people in party when reserving
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