


EDGEHILL MENU - The Dining Room Dinner & Brunch

4/13/2024 SATURDAY	4/14/2024 SUNDAY	4/15/2024 MONDAY	4/16/2024 TUESDAY	4/17/2024 WEDNESDAY	4/18/2024 THURSDAY	4/19/2024 FRIDAY	(Not Available on Sunday) ALWAYS AVAILABLE
Soup of the day							
Homestyle Turkey Barley	SUNDAY BRUNCH	Sherried Wild Forest Mushroom Bisque	Savory Pumpkin & Ale Bisque	Hearty Lentil & Spinach Soup	Creamy Tomato, Spinach & Parmesan	Rhode Island Clam Chowder	Chicken Bouillion
Salad of the day							
Steakhouse Spinach Salad	Seasonal Slice Fruit with Cottage Cheese or Smoked Norwegian Salmon Plate	Classic Caesar Salad	Sweet Pear, Watercress, Radicchio	Avocado Half with Fresh Pico de Gallo	Cucumber in a Yogurt Dill Dressing	Parma Prosciutto & Sweet Melon	Boston Bib Salad
Today's Entrees							
Savory Beef & Rice Stuffed Cabbage	Texas Style Stuffed French Toast	Atlantic Scallop Stuffed Filet of Sole Lemon Cream Sauce	Roasted Rosemary Turkey Breast	Pistachio Crusted Salmon Filet	New Zealand Rack of Lamb	Chianti Braised Beef Short Rib	Angel Hair Marinara
<i>broccoli au gratin with golden Israeli couscous</i>	slice of cantalope & breakfast sausage patty	<i>steamed broccolini with toasted orzo & rice pilaf</i>	<i>Brussel sprouts with buttermilk whipped potato</i>	<i>Tuscan dinosaur kale & olive oil roasted Yukon potato</i>	<i>sweet & sour red cabbage with wheatberrie & brown rice pilaf</i>	<i>buttered carrots with roasted red bliss potato</i>	
Rainbow Trout Almondine	Baby Spinach & Brie Quiche	Prime Rib of Beef	Grilled Shrimp with Lemon Chive Sauce	Petite Grilled Angus Sirloin Steak	Lemon Dill Roasted Filet of Flounder	Sauteed Chicken Marsala	Garlic Herb Grilled Chicken Breast
<i>red pepper coulis & julienne rutabaga with golden Israeli couscous</i>	seasonal vegetable medley	<i>steamed broccolini with toasted orzo & rice pilaf</i>	<i>orange glazed beets with buttermilk whipped potato</i>	<i>Tuscan dinosaur kale & olive oil roasted Yukon potato</i>	<i>buttered asparagus with wheatberrie & brown rice pilaf</i>	<i>broccolini & garlic with roasted red bliss potato</i>	<i>steamed green beans & sweet potato</i>
Homestyle							
Apricot & Ginger Roasted Chicken	Citrus Herb Roasted Pork Loin	Butternut Squash Ravioli with Maple Garlic Cream Sauce	Braised Veal Ghoulash	French Onion Seared Chicken Breast	Braised Apple Duck Legs	Grilled Artic Char Filet with chive chardonay butter	Chardonnay Baked Filet of Flounder
<i>broccoli au gratin with golden Israeli couscous</i>	<i>seasonal vegetable with home fried potato</i>	<i>garlic knot</i>	<i>Brussel sprouts with buttermilk whipped potato</i>	<i>Tuscan dinosaur kale & olive oil roasted Yukon potato</i>	<i>buttered asparagus with wheatberrie & brown rice pilaf</i>	<i>broccolini & garlic with roasted red bliss potato</i>	<i>steamed green beans & brown rice</i>
Healthy Choice							
Grilled Balsamic Portobello Sandwich		Buffalo Burger (Real Buffalo Meat)	Rosemary & Garlic Grilled Pork Chop	Roasted Corn, Black Bean Cilantro & Cheddar Burrito	Impossible Cheese Burger (vegetarian)	Chinese Vegetable Lo Mein	Angus Burger with American Cheese
<i>broccoli au gratin</i>		<i>cheddar, barbeque sauce, on soft roll with baked sweet potato</i>	<i>orange glazed beets with buttermilk whipped potato</i>	<i>fresh salsa & brown rice pilaf</i>	<i>whole wheat bun, lettuce, tomato & baked sweet potato</i>	<i>mixed chinese vegetable with a ginger sesame sauce</i>	<i>lettuce, tomato & French fries</i>
Desserts							
Strawberry Layer Cake	Cinnamon Coffee Cake	Fresh Pineapple & Blueberries	Coconut Custard Cream Pie	Washington Cherry Pie	Sweet Honey Dew Melon	NSA NY Cheesecake	Banana / Orange / Apple
Chocolate Chunk Cookie	Chocolate Croissant	Chocolate Mocha Cake	Chocolate Tuxedo Cake	Blondie Brownie	Classic Carrot Cake	Raspberry Chantilly Cake	Fresh Cut Fruit
Fresh Baked Apple Pie	Blueberry Scone	Strawberry Swirl Cheesecake	Chocolate Chip Cookie	Fresh Berries Medley	Fudge Brownies	Apple Crumb Pie	Coffee / Decaf / Tea

Edgehill Main Dining Room Menu

Reservations may be made for tables of up to 8 (pending availability)
 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