


EDGEHILL MENU - The Dining Room Dinner & Brunch

9/28/2024 SATURDAY	9/29/2024 SUNDAY	9/30/2024 MONDAY	10/1/2024 TUESDAY	10/3/2024 THURSDAY		(Not Available on Sunday) ALWAYS AVAILABLE
Soup of the day						
Homestyle Turkey Barley	SUNDAY BRUNCH	Homestyle Chicken Noodle Soup	Savory Butternut & Apple Bisque	Matzoh Ball Soup	Creamy Of Mushroom	Bavarian Split Pea Soup

Salad of the day							Salad of the Week
Beef Steak Jersey Tomato & Red Onion Salad	Seasonal Slice Fruit with Cottage Cheese or Smoked Norwegian Salmon Plate	Classic Caesar Salad	Sweet Pear, Watercress, Radicchio & Dried Figs	Gelfite Fish Salad	Cucumber in a Yogurt Dill Dressing	Warm German Potato Salad	Boston Bib Salad

Today's Entrees							Pasta
Savory Beef & Rice Stuffed Cabbage	Challah Raisin French Toast	Atlantic Scallop Stuffed Filet of Sole Lemon Cream Sauce	Roasted Herb Turkey Breast	Slow Cooked Beef Brisket	New Zealand Rack of Lamb	Sauerbraten (German Pot Roast)	Angel Hair Marinara
<i>broccoli au gratin with orzo & long grain rice pilaf</i>	slice of cantalope & breakfast sausage patty	<i>steamed broccoli with Idaho baked potato</i>	<i>Brussel sprouts with buttermilk whipped potato</i>	<i>rainbow baby carrots with olive oil roasted Yukon potatoes</i>	<i>sweet & sour red cabbage with wheatberrie & brown rice pilaf</i>	<i>braised red cabbage & apples with Munich sweet onion spaetzle</i>	
Rainbow Trout Almondine	Baby Spinach & Brie Quiche	Prime Rib of Beef	Lemon Shrimp Scampi over Orzo	Lemon Roasted Salmon Filet	Dill Butter Filet of Flounder	Weiner Schnitzel (Breaded Veal)	Garlic Herb Grilled Chicken Breast
<i>red pepper coulis & julienne rutabaga with orzo & long grain rice pilaf</i>	home fried potato	<i>steamed broccoli with Idaho baked potato</i>	<i>orange glazed beets</i>	<i>maple delicata squash with olive oil roasted Yukon potatoes</i>	<i>buttered asparagus with wheatberrie & brown rice pilaf</i>	<i>seasoned acorn squash with Munich sweet onion spaetzle</i>	<i>steamed green beans & sweet potato</i>

Homestyle							Fish
Apricot & Ginger Roasted Chicken	Citrus Herb Roasted Pork Loin	Forest Mushroom Ravioli with Roasted Garlic Cream Sauce	Mini Veal Osso Bucco Balsamic & Rosemary Braised	Rosemary Roasted Chicken	Apple Glazed Duck Leg	Riesling Poached Salmon with Dusseldorf Mustard	Chardonnay Baked Filet of Flounder
<i>broccoli au gratin with orzo & long grain rice pilaf</i>	<i>seasonal vegetable with home fried potato</i>	<i>garlic knot</i>	<i>Brussel sprouts with buttermilk whipped potato</i>	<i>maple delicata squash with olive oil roasted Yukon potatoes</i>	<i>buttered asparagus with wheatberrie & brown rice pilaf</i>	<i>seasoned acorn squash with Munich sweet onion spaetzle</i>	<i>steamed green beans & brown rice</i>

Healthy Choice							Burger
Grilled Balsamic Portobello Sandwich		Buffalo Burger (Real Buffalo Meat)	Rosemary & Garlic Grilled Pork Chop	Baked Vegetarian Stuffed Eggplant	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>filled with fresh garden vegetables topped with mozzarella served with angel hair pasta</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							Desserts
NSA Apple Pie	Walnut Coffee Cake	Italian Honeymoon Melon	Red & Yellow Watermelon	Chocolate Macaroon Cookies	Sweet Honey Dew Melon	German Black Forest Cake	Banana / Orange / Apple
Chocolate Chunk Cookie	Chocolate Croissant	Salted Caramel Bar	Chocolate Tuxedo Cake	Pumpkin Pie	Classic Carrot Cake	Raspberry Linzer Bar	Fresh Cut Fruit
Sweet Lemon Bar	Cinnamon Chip Scone	Cookie Dough Cheese Cake	Pecan Pie	Fresh Berries Medley	Chocolate Mousse Cake	Pumpkin Cheesecake	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