


4/26/2025 SATURDAY	4/27/2025 SUNDAY	4/28/2025 MONDAY	4/29/2025 TUESDAY	4/30/2025 WEDNESDAY	5/1/2025 THURSDAY	5/2/2025 FRIDAY
Soup of the day						
Sweet Corn, Potato & Pepper Soup	SUNDAY BRUNCH	Chunky Minestrone Soup	Hearty Lentil & Tomato	Creamy Mushroom Bisque	Hearty Shrimp Chowder	Chilled Gazpacho Soup

Salad of the Day						
Marinated Artichoke Heart, Sun Dried Tomato, Red Pepper & Olives	Sliced Fruit & Berries with Cottage Cheese or Smoked Salmon Plate	Very Berry Salad with Raspberry Dressing	Apple & Raisin Waldorf Salad	Greens Salad with Fresh Cucumber Dill Dressing	Hearts of Palm, Kalamita Olives & Roasted Sweet Pepper	Haas Avocado w Fresh Tomato Salsa

Today's Entrees						
Maine Lobster Ravioli with Chardonay Cream Sauce	Farmers Breakfast	New Zealand Rack of Lamb	Pork Schnitzel (Breaded Pork Cutlet)	Petite Grilled Sirloin of Beef with Tarragon Bearnaise Sauce	Veal Cordon Bleu	Grilled Pork Chop with Black Bean Pepper Relish
with a garlic knot	roasted potato stuffed with farmers scrambled egg, peppers, onions & mushroom topped with melted cheddar & jack cheese with turkey patties	roasted cauliflower with golden rice pilaf	roasted broccoflower with spaetzle & chives	seasonal vegetable Medley & garlic with scalloped potato w fresh chives	sauteed spinach with parmesan potatoes	sweet corn & lime scnetd rice
Honey Roasted Turkey Breast	Cinnamon Raisin French Toast	Forest Mushroom Ravioli with Sherry Garlic Sauce	Pecan Crusted Trout Filet	Applewood Smoked Ham	Sauteed Chicken Breast in a Madeira Wine Demi	Grilled Chicken & Cheddar Quesadilla
steamed green beans & golden vegetable couscous	pork breakfast sausage & sliced canteloupe	roasted broccoflower & garlic knot	seasoned butternut squash with spaetzle & chives	buttered green beans & garlic with scalloped potato & fresh chives	steamed carrots with parmesan potatoes	chili & cumin zucchini & lime scented rice

Homestyle						
Classic Beef & Mushroom Stroganoff	Classic Eggs Benedict	Sauteed Calves Liver	Homemade Meatball & Angel Hair Pasta	Baked Cod w Sun Roasted Tomato, Capers & Olives	Slow Cooked Lamb Stew	Roasted Shrimp in Cilantro Cream Sauce
steamed green bean & Egg Noodles	poached eggs, Canadian bacon on an English muffin with home fries	roasted cauliflower with golden rice pilaf	basil marinara sauce garlic knot	seasonal vegetable medley	over egg noodles with sauteed spinach	chili & cumin zucchini & lime scented rice

Healthy Choice						
Cheddar & Barbeque Beef Burger		Lime Cilantro Grilled Chicken Sandwich	Curried Garbanzo & Potato Stew	Teriyaki Tofu & Vegetable Fried Rice	Maple Roasted Turkey Breast	Grilled Citrus Flank Steak
whole wheat bun with lettuce, tomato & baked sweet potato		whole wheat bun with lettuce, tomato & onion rings	over basmati rice with vegetable samosa	served with edamame dumplings	savory yellow squash & parmesan potatoes	lime scented rice & sweet corn

Desserts						
Italian Tiramisu	Maine Blueberry Scone	Maine Blueberry Pie	Fresh Pineapple & Raspberries	Maine Blueberry Buckle	Cinnamon Walnut Coffee Cake	Fresh Pineapple & Blueberries
Lemon Meringue Pie	Butter Croissant	Raspberry Cream Cake	Raspberry Turnover	Chocolate Chunk Cookie	Cookie Dough Cheesecake	Key Lime Pie
Fresh Strawberries	Apple Cinnamon Coffee Cake	Oatmeal Raisin Cookie	Chocolate Mousse Cake	Strawberry Cream Cake	Peanut Butter & Jelly Cookie	Caramel Flan

(Not Available on Sunday) ALWAYS AVAILABLE
Chicken Bouillion

Salad of the Week
Chopped Iceberg Garden Salad

Pasta
Bow Tie Pasta

Chicken
Herbed Boneless Chicken Breast
mashed potato and steamed carrots

Fish
Roasted Sole Filet
lemon white wine with sweet potato and steamed green beans

Burger
Angus Swiss Mushroom Burger
crisp lettuce, red onion and fries

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

RESERVATIONS ARE REQUIRED for Brunch, Lunch 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
RESERVATIONS may be made for parties of up to 8 people
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

Edgehill Dining Room Menu