



EDGEHILL MENU - The Dining Room Dinner & Brunch

4/19/2025	4/20/2025	4/21/2025	4/22/2025	4/23/2025	4/24/2025	4/25/2025
SATURDAY	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Soup of the day						
Creamy Potato & Leek	Cream of Asparagus	Hearty Italian Wedding Soup	Sherried French Onion Soup	Cream of Asparagus Soup	Blue Hubbard Squash & Fuji Apple Bisque	Homestyle Garden Vegetable Soup
Salad of the Day						
Sweet Beet, Red Onion & Olive Salad	Shrimp Cocktail	Fresh Burrata Mozzarella, Tomato & Basil	Marinated Button Mushroom Salad	Fresh Mozzarella & Tomato	Wine Roasted Apple, Goat Cheese, Golden Raisins, Butternut Squash Chips & Pecans over Mixed Greens	Golden Tomato & Red Onion with Blue Cheese Dressing
Today's Entrees						
Savory Beef & Rice Stuffed Pepper	Rack of Lamb with Seasoned Asparagus & Rainbow Fingerling Potatoes	Grilled Pork Chop with Sweet Cherry Pepper Sauce	Egg Battered Chicken Francaise	Tomato & Safron Seafood Medley over Angel Hair Pasta	Orange Glazed Duck Leg	Lemon Oregano Chicken
buttered baby carrots	Smoked Ham with Broccolini with Ancient Grain and Vegetable Pilaf	pan gravy, sauteed broccoli rabe & garlic with savory roasted potato	creamy potato gratin & sauteed broccoli	french cut green beans & Parmesan Garlic Whipped Potato	roasted parsnips & carrots with wild rice & long grain pilaf	braised red cabbage & sweet apples with sweet onion scalloped potato
Basil Garlic Cornish Hens	Flounder Fillet Papillote with with Ancient Grain and Vegetable Pilaf	Breaded Veal Parmesano with Fresh Mozzarella	Grilled Mahi Mahi Filet w Warm Mango Ginger Relish	Homestyle Beef Meatloaf	Carolina Barbeque Chicken Thigh	Roasted Tarragon Shrimp
sauteed leaf spinach & roasted Yukon gold potato	New England Poached Eggs over Blue Vrab Cakes with Seasoned Asparagus & Rainbow Fingerling Potatoes	sauteed broccoli rabe & garlic with angel hair pasta	sauteed Broccoli & baby carrots w dill	french cut green beans & Parmesan Garlic Whipped Potato	steamed cauliflower & wild & long grain pilaf	steamed broccoli with sweet onion scalloped potato
Homestyle						
Dill Lemon Roasted Artic Char Filet		Garlicky Shrimp Scampi	Grilled Petite Sirloin Steak w Brandy Cream Sauce	Sauteed Chicken Marsala	Shrimp Stuffed Flounder Filet	Breaded Pork Schnitzel
sauteed leaf spinach & roasted Yukon gold potato		sauteed broccoli rabe & garlic with savory roasted potato	creamy potato gratin & sauteed broccoli	seasonal vegetbale medley & Parmesan Garlic Whipped Potato	roasted parsnips & carrots with wild rice & long grain pilaf	braised red cabbage & sweet apples with sweet onion scalloped potato
Healthy Choice						
Mesquite Cheddar Turkey Burger		Pasta Primavera	Hunan Beef Lo Mein Noodle & Stir Fry Vegetable	Thai Curried Lentil & Coconut	Bison Burger (Buffalo Meat)	Savory Vegetable (Impossible Meat) & Black Bean Chili
whole wheat bun, lettuce, tomato & baked sweet potato		pesto aioli, mozzarella, Roasted Red Pepper & Spinach w Eggplant Fries	ginger stir fry sauce & spring roll	over steamed rice with vegetable samosa	lettuce, tomato, red onion on burger bun with a baked potato	over brown rice & topped with cheddar cheese
Desserts						
Lemon Cream Cake	Italian Tiramisu	Blondie Walnut Brownies	Creme Brulee Cheesecake	Lemon Burst Cake	NSA Blueberry Layer Cake	Raspberry Filled Cookies
Cherry Pie	Chocolate Moose Tart	Maine Blueberry Cake	Sour Cream Marble Pound Cake	Fresh Sliced Peaches & Berries	Cinnamon Baked Apples	Red Velvet Cake
Chocolate Chunk Cookie	Carrot Cake	White Chocolate Macdemia Nut Cookie	Tapioca Pudding	Raspberry White Chocolate Cake	Chocolate Filled Cookies	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 / Plums / Peaches  
  
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