


4/12/2025 SATURDAY	4/13/2025 SUNDAY	4/14/2025 MONDAY	4/15/2025 TUESDAY	4/16/2025 WEDNESDAY	4/17/2025 THURSDAY	4/18/2025 FRIDAY
<b>Soup of the day</b>						
Matzoh Ball Soup	SUNDAY BRUNCH	Hearty Turkey Orzo & Spinach	Green Split Pea Soup	Turkey Noodle Soup	Sweet Butternut Squash & Pear	Hearty Shrimp & Scallop Chowder
<b>Salad of the Day</b>						
Gelfite Fish Salad w Horseradish	Norwegian Smoked Salmon Plate or Seasonal Sliced Fruit & Berries with Cottage Cheese	Grilled Hearts of Palm Roasted Red Pepper & Olive	Raspberries, Almonds & Mandarin Oranges over Baby Greens	Garden Salad	Sweet and Tangy Cole Slaw	Broccoli, Date & Peanut Crunch Salad
<b>Today's Entrees</b>						
Slow Cooked Beef Shortrib	Broccoli & Cheddar Quiche	Ale Braised Kielbasa with Grilled Onions	Sesame Orange Chicken Stir Fry	Canadian Stuffed Chicken	New Zealand Rack of Lamb	Tarragon Roasted Chicken
<i>jumbo asparagus &amp; Savory potato pancakes</i>	<i>seasonal vegetable medley</i>	<i>steamed green bean with dill &amp; onion spaetzle</i>	<i>white rice with vegetable spring roll</i>	<i>roasted button mushrooms &amp; seasonal vegetable medley</i>	<i>roasted Brussel sprouts &amp; smashed red potato</i>	<i>steamed petit peas with potato pierogie &amp; caramelized onions</i>
Roasted Lemon Garlic Chicken	Challah French Toast	Pan Seared Char Filet with Brandy Cherry Sauce	Ritz Cracker Topped Cod Filet	Chianti Braised Veal Osso Bucco	Golden Barbeque Pork Loin	Deep Fried Filet of Sole
<i>tzimmes &amp; Savory potato pancakes</i>	<i>fresh berries &amp; sausage patty</i>	<i>steamed green bean with dill &amp; onion spaetzle</i>	<i>parmesan &amp; basil yellow squash with Idaho baked potato</i>	<i>Vegetable medley with wild &amp; long grain pilaf</i>	<i>spiced butternut squash &amp; smashed red potato</i>	<i>steamed petit peas &amp; tomato au gratin</i>
<b>Homestyle</b>						
Herb Crusted Salmon Filet	Baked Ham	Braised Pork Osso Bucco	Grilled NY Sirloin Steak with Sweet N Sour Onions	Roasted Norwegian Salmon	Flounder with Lemon Cream Sauce	Slow Braised Veal Marsala & Mushroom Stew
<i>tzimmes &amp; Savory potato pancakes</i>	<i>vegetable medley with truffled Yukon gold potato</i>	<i>steamed green bean with dill &amp; onion spaetzle</i>	<i>sugar snap peas with Idaho baked potato</i>	<i>Vegetable medley with wild &amp; long grain pilaf</i>	<i>spiced butternut squash &amp; smashed red potato</i>	<i>steamed petit peas with potato pierogie &amp; caramelized onions</i>
<b>Chef's Choice</b>						
Spinach & Cheese Ravioli		Grilled Turkey Burger with Guacamole & Cheddar	Organic Veggie Burger on Whole Wheat Bun	Eggplant RoloTinni	Mexicali Grilled Chicken Breast	Three Cheese Baked Tortellini
<i>in a light tomato sauce with garlic knot</i>		<i>lettuce &amp; tomato on whole wheat bun with steamed broccoli</i>	<i>lettuce, tomato &amp; red onion with baked sweet potato</i>	<i>filled ricotta cheese, mozzarella w angel hair pasta</i>	<i>topped w fresh tomato, avocado, cilantro salsa with Spanish rice</i>	<i>marinara, basil &amp; topped with mozzarella</i>
<b>Desserts</b>						
Flourless Chocolate Cake	Tiramisu	German Black Forest Cake	Sour Cream Marble Pound Cake	Sweet Carrot Cake	Maine Blueberry Buckle	Chocolate Truffle Cake-
Pineapple & Blueberries	Raspberry Cream Cheese Croissant	Maine Blueberry Pie	Golden Watermelon	Chocate Mousse Cake	Oreo Brownie	Chocolate Fudge Brownie
Sweet Carrot Cake	Cranberry Scone	Blondie Brownie	Peanut Butter & Jelly Cookie	Cinnamon Bun Cheesecake	Homemade Bread Pudding	Fresh Mango & Berries

(Not Available on Sunday) ALWAYS AVAILABLE
Chicken Bouillion
<b>Salad of the Week</b>
Mixed Mesclun Greens
<b>Pasta</b>
Angel Hair Marinara
<b>Chicken</b>
Balsamic Grilled Chicken Breast
<i>sweet corn &amp; whipped potato</i>
<b>Fish</b>
Lemon Dill Baked Filet of Sole
<i>steamed green beans &amp; brown rice</i>
<b>Burger</b>
Angus Burger with American Cheese
<i>lettuce, tomato &amp; French fries</i>
<b>Desserts</b>
Banana / Orange / Apple
Fresh Cut Fruit
Coffee / Decaf / Tea

# Edgehill Main Dining Room Menu

**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**  
**Please be sure to indicate names of all people dining in party**  
**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**