



EDGEHILL MENU - The Dining Room Dinner & Brunch

5/3/2025		5/4/2025		5/5/2025		5/6/2025		5/7/2025		5/8/2025		5/9/2025		(Not Available on Wednesday or Sunday)	
SATURDAY		SUNDAY		MONDAY		TUESDAY		WEDNESDAY		THURSDAY		FRIDAY		ALWAYS AVAILABLE	
Soup of the day															
Kentucky Chicken Burgoo Soup		SUNDAY BRUNCH		Hearty Turkey Noodle & Spinach Soup		Savory Chicken Gumbo		Hearty Eight Bean Soup		Homestyle Beef Barley & Mushroom		Golden Coconut Lentil Soup		Chicken Bouillion	
Salad of the Day														Salad of the Week	
Kentucky Bluegrass Salad		Sliced Fruit & Berries with Cottage Cheese or Smoked Salmon Plate		Haas Avocado with Fresh Salsa		Tangy Purple Cabbage Slaw		Crisp Caesar Salad		Tangy Cucumber, Sour Cream & Dill Salad		Fried Edamame Dumpling with Ponzu Dipping Sauce		Romaine Garden Salad	
Today's Entrees														Pasta	
Grilled Tenderloin of Beef w Henry Baine Sauce		Fresh Made Belgian Waffles		Buttery Baked Atlantic Scrod Filet		Cajun Shrimp & Creamy Grits		Petite Grilled NY sirloin		Three Cheese Baked Ravioli		Teriyaki Glazed Chicken		Ziti Pasta served with garlic knot	
spring asparagus & ducchess sweet potato		topped with fresh whipped cream and berry medley		steamed green peas & mushrooms with risotto verde		savory tomato pepper & onion sauce with chopped scallions		roasted cauliflower with Yukon gold scalloped poatoes		marinara sauce, mozzarella cheese with garlic knot		sesame glazed carrots with steamed basmati rice			
Bourbon Barbeque Glazed Chicken		Butter Crumb Topped Flounder Filet		New Zealand Rack of Lamb		Southern Fried Chicken Thighs		Creamy Baked Macaroni & Cheese		Cornish Hen with Cranberry & Orange Glaze		Chinese Barbeque Spareribs		Grilled Rosemary Chicken Breast	
southern succatash & ducchess sweet potato		Steamed Carrots		spiced acorn squash & risotto verde		southern succatash with buttermilk whipped potato		roasted cauliflower		Tuscan kale & sweet fingerling potato		garlic broccoli & shitake mushroom with steamed basmati rice		mashed potato and steamed green beans	
Homestyle														Fish	
Cob Smoked Country Ham		Smoked Bacon & Cheddar Quiche		Three Cheese Baked Manicotti Florentine		Grilled Pork Chop with Black Eyed Pea Relish		New England Roasted Turkey Breast		Maryland Crabcake with Charred Scallion Caper Remoulade Sauce		Coconut Battered Shrimp with Mango Dipping Sauce		Dill Scented Flounder Filet	
spring asparagus & ducchess sweet potato		home fried potatoes		topped baby spinach & mozzarella with a garlic knot		slow cooked collard greens with buttermilk whipped potato		spiced butternut squash		petite green beans & red peppers		honey glazed carrots with steamed basmati rice		chardonnay wine with sweet potato and steamed green beans	
Healthy Choice														Burger	
				Pesto Grilled Chicken Breast		Curried Coconut Green Lentil Stew		Savory Chicken & Cheddar Empanada		Sauteed Tofu, Snap Peas & Mushrooms		Ginger Glazed Beef Lo Mein		Angus Beef Burger	
				baby spinach, tomato, red onion ,mozzarella with pesto ailoi & eggplant fries		over basmati rice with green beans		avocado tomato & cilantro salad		ginger garlic sauce & vegetable spring roll		garlic broccoli & shitake mushrooms with spring roll with duck sauce		lettuce, tomato & red onion with sweet potato	
Desserts														Desserts	
Strawberry Rhubarb Pie		Ginger Scone		Italian Tiramisu		Red Velvet Cake		Dutch Apple Pie		Chocolate Fudge Brownie		Fresh Pineapple & Kiwi		Banana / Orange / Apple	
Southern Pecan Cheesecake		Cinnamon Coffee Cake		Chocolate Filled Cookies		Lemon Burst Cake		Peanut Butter Cookie		Lemon Mascarpone Cake		Coconut Macaroons		Fresh Cut Fruit	
Homemade Bread Pudding		Almond Butter Croissant		Coconut Custard Pie		Macadamia Cookies		Mini Chocolate Eclairs		Creamy Tapioca		Cosmic Crisp Baked Apples		Coffee / Decaf / Tea	

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  
RESERVATIONS for tables of up to 6 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 Main Dining Room Menu