


| 5/17/2025                                       | 5/18/2025   | 5/19/2025  | 5/20/2025   | 5/21/2025   | 5/22/2025   | 5/23/2025  |
|---|---|--|---|---|---|--|
| SATURDAY  | SUNDAY  | MONDAY   | TUESDAY   | WEDNESDAY   | THURSDAY  | FRIDAY   |
| Soup of the day                                 |   |  |   |   |   |  |
| Italian Wedding Soup                            | SUNDAY BRUNCH   | Hearty Vegetable & Pasta Soup  | Homestyle Turkey Florentine   | French Onion Soup   | Hearty Chicken & Orzo                               | Baja Black Bean Soup   |
| Salad of the Day                                |   |  |   |   |   |  |
| Crisp Romaine Caesar Salad                      | Seasonal Sliced Fruit & Berries with Honey & Lemon Sauce or Smoked Norwegian Salmon Plate | Boston Bibb Garden Lettuce   | Marinated Beet, Olive & Red Onion Salad                                       | Heirloom Tomato Salad   | Taboule Tomato,Cucumber salad                       | Avocado Salad w Fresh Tomato Salsa                                     |
| Today's Entrees                                 |   |  |   |   |   |  |
| Roasted Rosemary Garlic Pork Loin               | Apple Filled Cinnamon Pancakes  | Shrimp Stuffed Filet of Sole   | Garlic Herb Roasted Chicken   | Petite Grilled Tenderloin of Beef                               | Braised Pork Osso Buco                              | Slow Cooked Beef Burrito   |
| rainbow carrots with garlic whipped potato      | Vermont maple syrup & sausage pattie  | creamed kale with golden rice pilaf  | roasted cauliflower medley with savory kugel & golden raisin                  | roasted asparagus & fingerling Potato                           | marsala roasted mushrooms with roasted sweet potato | chili & cumin sauteed green squash & South of the Border Mexicali Rlce |
| Rotiserie Slow Cooked Primerib of Beef          | Belgian Waffles   | Slow Cooked Lamb Stew  | Apricot Glazed Norwegian Salmon   | Jumbo Shrimp in a Creamy Lemon Garlic Sauce                     | Sauteed Shrimp & Calamari over Angel Hair Pasta     | Grilled Tuna Filet Tomato & Cilantro Relish                            |
| rainbow carrots with garlic whipped potato      | fresh berries & whipped cream with sausage pattie & canteloupe                            | steamed broccoli with golden rice pilaf                                    | yellow & green squash ratatouille with savory kugel & golden raisin           | snap peas & shitake mushrooms with fingerling potato            | butter chardonay sauce & garlic knot                | chili & cumin sauteed green squash & South of the Border Mexicali Rlce |
| Homestyle                                       |   |  |   |   |   |  |
| Sauteed Chicken Marsala                         | Orange Baked Ham  | Sauteed Chicken Florentine   | Three Cheese Ravioli Fresh Asparagus, Eggplant, Plum Tomato & Kalamata Olives | Grilled Mediteranean Chicken Thighs                             | Roasted Breast of Turkey                            | Mesquite Grilled Chicken Quesadilla                                    |
| green bean casserole with garlic whipped potato | fresh broccoli with buttery rice & orzo pilaf   | steamed broccoli with golden rice pilaf                                    | garlic bread  | roasted asparagus & fingerling Potato                           | sauteed broccolini & roasted sweet potato           | sweet buttered corn & South of the Border Mexicali Rice                |
| Healthy Choice                                  |   |  |   |   |   |  |
| Grilled Sesame Royal Trumpet Mushroom           |        | Jumbo Asparagus & Cremini Mushroom   | Savory Turkey & Black Bean Chili  | Ginger Glazed Tofu  | Hearty Beef & Black Bean Chili                      | Dijon Garlic Grilled Pork Tenderloin                                   |
| Green Bean Casserole                            |   | tossed with al dente penne, sun dried tomato & truffle oil parmesan cheese | steamed white rice  | steamed brown rice & garlic broccoli with vegetable spring roll | over white rice & topped with cheddar               | steamed green squash with wild & long grain rice pilaf                 |
| Desserts  |   |  |   |   |   |  |
| Lemon Mascarpone Cream Cake                     | Blueberry Croissant   | Chocolate Oreo Cake  | Homemade Tapioca  | Chocolate Macaroon Cookie                                       | NSA Strawberry Shortcake                            | Tre Leches Cake  |
| Pecan Pie                                       | Cranberry Orange Scone  | NY Cheesecake  | Mississippi Mud Bar   | Fresh Pink Pineapple  | Fresh Peaches & Raspberries                         | Caramel Flan   |
| Chocolate Chip Peanut Butter Cookie             | Salted Caramel Square   | Fresh Strawberries   | Raspberry Filled Cookies  | Lemon & White Chocolate Chips Cookies                           | Sweet Cherry Pie                                    | Chocolate Fudge Cake   |

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| (Not Available on Sunday )                   |
| ALWAYS AVAILABLE                             |
|  |
| Chicken Bouillion                            |
|  |
| Salad of the Week                            |
| Iceberg Salad                                |
|  |
| Pasta  |
| Angel Hair Pasta with Basil Marinara         |
|  |
| Chicken                                      |
| Grilled Balsamic Chicken Breast              |
| buttered peas & wild & long grain rice pilaf |
|  |
| Fish   |
| Parsely & Lemon Baked Scrod                  |
| buttered peas & wild & long grain rice pilaf |
|  |
| Burger                                       |
| Grilled Angus Burger on a Brioche Roll       |
| lettuce & tomato with a sweet potato         |
|  |
| Desserts                                     |
| Banana / Orange / Apple                      |
| Fresh Cut Fruit                              |
| Coffee / Decaf / Tea                         |

Reservations may be made for tables of up to 8  
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

Edgehill Main Dining Room Menu