

EDGEHILL MENU - The Dining Room Dinner & Brunch

5/10/2025 SATURDAY	5/11/2025 SUNDAY	5/12/2025 MONDAY	5/13/2025 TUESDAY	5/14/2025 WEDNESDAY	5/15/2025 THURSDAY	5/16/2025 FRIDAY	(Not Available on Thursday or Sunday) ALWAYS AVAILABLE
Soup of the day							
Homestyle Turkey Barley	Maine Lobster Bisque	Homestyle Chicken & Rice	Savory Butternut & Apple Bisque	Creamy Cod Chowder	Cannelinni Spinach & Parmesan	Bavarian Split Pea & Smoked Ham Soup	Chicken Bouillion
Salad of the day							
Beef Steak Tomato , Blue Cheese & Red Onion Salad	Garden Salad	Classic Caesar Salad	Sweet Pear, Watercress, Radicchio & Dried Figs	Apple Waldorf Salad	Baby Romaine w Cranberries,Raisins& Goat Cheese	Warm Potato , Olive & Caper Salad	Boston Bib Salad
Today's Entrees							
Savory Beef & Rice Stuffed Cabbage	Seafood Medley (shrimp,scallops & crab)	Rotiserie Prime Rib of Beef	Sauteed Chicken Marsala	Braised Veal & Mushroom Stew	Brown Sugar & Ginger Glazed Pork Loin	Sauerbrauten (German Pot Roast)	Pasta Angel Hair Marinara
<i>steamed broccolinni</i>	Spring Asparagus & Creamy Potato Gratin	<i>baby carrots & parslied new potato</i>	<i>orange glazed beets with buttermilk whipped potato</i>	<i>rainbow baby carrots with olive oil roasted red bliss potatoes</i>	<i>seasonal vegetable blend & Ancient Grain Pilaf</i>	<i>braised red cabbage & apples with Munich sweet onion spaetzle</i>	Chicken Garlic Herb Grilled Chicken Breast
Rainbow Trout Almondine	Grilled Tenderloin of Beef w Chilled Horseradish Chive Sauce	Scallop Stuffed Flounder Filet	Lemon Shrimp Scampi over Orzo	Lemon Roasted Artic Char	Roasted Turkey Breast w Cornbread Stuffing	Panko Breaded Pork Cutlet	<i>steamed green beans & sweet potato</i>
<i>julienne rutabaga with roasted fingerling potato</i>	Spring Asparagus & Creamy Potato Gratin	<i>baby carrots & parslied new potato</i>	<i>roasted brussel sprouts</i>	<i>maple delicata squash with olive oil roasted red bliss potatoes</i>	<i>sauteed kale & Whipped Potato</i>	<i>seasoned acorn squash with Munich sweet onion spaetzle</i>	Fish Chardonnay Baked Filet of Flounder
Homestyle							
Apricot & Ginger Roasted Chicken	Airline Chicken Breast w Wild Mushroom Brandy Sauce	Forest Mushroom Ravioli w Sherried Garlic Cream Sauce	Braised Beef & Porcinni Mushroom Stew	Rosemary Roasted Chicken	Grilled Swordfish Steak w Lemon Caper Parsely Sauce	Baked Atlantic Cod with Riesling Wine Sauce	<i>steamed green beans & brown rice</i>
<i>Steamed Broccolinni & Roasted Fingerling Potato</i>	Spring Asparagus & Creamy Potato Gratin	<i>Steamed broccoli & garlic knot</i>	<i>orange glazed beets with buttermilk whipped potato</i>	<i>maple delicata squash with olive oil roasted red bliss potatoes</i>	<i>seasonal vegetable blend & Ancient Grain Pilaf</i>	<i>seasoned acorn squash with Munich sweet onion spaetzle</i>	Burger Angus Burger with American Cheese
Chefs Choice							
Grilled Balsamic Portobello & Mozzarella Sandwich		Cilantro Grilled Chicken Breast	Rosemary & Garlic Grilled Pork Chop	Baked Vegetarian Stuffed Eggplant	Impossible Burger	Chinese Vegetable Lo Mein	<i>lettuce, tomato & French fries</i>
<i>lettuce & tomato on whole wheat bun with eggplant fries</i>		<i>cilantro lemon aioli lettuce ,tomato,cheddar on a brioche bun , cheddar cheese w onion rings</i>	<i>orange glazed beets with buttermilk whipped potato</i>	<i>filled with fresh garden vegetables topped with mozzarella served with angel hair pasta</i>	<i>whole wheat bun, lettuce, tomato & baked sweet potato</i>	<i>mixed Chinese vegetable with a ginger sesame sauce</i>	Desserts Banana / Orange / Apple
Desserts							
NSA Apple Pie	Belgium Chocolate Mousse Cake	Double Fudge Brownies	Sweet Golden Watermelon & Blueberries	Lemon Cream Cake	Italian Tiramisu	Black Forest Cake	Fresh Cut Fruit
Chocolate Chunk Cookie	Banana Strawberry Chantilly Cake	Raspberry Cream Cake	Chocolate Tuxedo Cake	Double Temptation Cake	NSA Fruit of the Forest Pie	Raspberry Filled Cookies	Coffee / Decaf / Tea
Canary Melon	Sweet Lemon Tart w Berries	NY Cheesecake	Sweet Pecan Pie	Fresh Berries Medley	Cinnamon Baked Apples	Pecan Turtle Cheesecake	

Edgehill Main Dining Room Menu

Reservations may be made for tables of up to 8 (pending availability)
 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