

EDGEHILL MENU - The Dining Room Dinner & Brunch

7/5/2025	7/6/2025	7/7/2025	7/8/2025	7/9/2025	7/10/2025	7/11/2025	(Not Available on Thursday or Sunday)
SATURDAY	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	ALWAYS AVAILABLE
Soup of the day							
Homestyle Turkey Barley	Hearty Beef & Rice	Homestyle Chicken & Rice	Chilled Cucumber & Dill	Creamy Cod Chowder	Cannelinni Spinach & Parmesan	Bavarian Split Pea & Smoked Ham Soup	Chicken Bouillion
Salad of the day							Salad of the Week
Beef Steak Tomato , Blue Cheese & Red Onion Salad	Smoked Salmon Plate	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							Pasta
Savory Beef & Rice Stuffed Cabbage	Challah Raisin French Toast	Rotiserie Prime Rib of Beef	Sauteed Chicken Topped w Smoked Ham & Swiss	Slow Cooked Veal & Mushroom Stew	Brown Sugar & Ginger Glazed Pork Loin	Sauerbrauten (German Pot Roast)	Angel Hair Marinara
steamed broccolinni	fresh cantaloupe & sausage patty	baby carrots & parslied new potato	orange glazed beets with buttermilk whipped potato	rainbow baby carrots with olive oil roasted red bliss potatoes	seasonal vegetable blend & Ancient Grain Pilaf	braised red cabbage & apples with Munich sweet onion spaetzle	
Rainbow Trout Almondine	Baby Spinch & Brie Quiche	Scallop Stuffed Flounder Filet	Lemon Shrimp Scampi over Orzo	Lemon Roasted Artic Char	Roasted Turkey Breast w Cornbread Stuffing	Panko Breaded Pork Cutlet	Garlic Herb Grilled Chicken Breast
julienne rutabaga with roasted fingerling potato	Home Fried Potato	baby carrots & parslied new potato	roasted brussel sprouts	maple delicata squash with olive oil roasted red bliss potatoes	sauteed kale & Whipped Potato	Roasted Green Squash & Red Pepper with Munich sweet onion spaetzle	steamed green beans & sweet potato
Homestyle							Fish
Apricot & Ginger Roasted Chicken	Citrus Herb Roasted Pork Loin	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	Chardonnay Baked Filet of Flounder
Steamed Broccolinni & Roasted Fingerling Potato	vegetable medley & home fried potatoes	Steamed broccoli & garlic knot	orange glazed beets with buttermilk whipped potato	maple delicata squash with olive oil roasted red bliss potatoes	seasonal vegetable blend & Ancient Grain Pilaf	Roasted Green Squash & Red Pepper with Munich sweet onion spaetzle	steamed green beans & brown rice
Chefs Choice							Burger
Grilled Balsamic Portobello & Mozzarella Sandwich		Cilantro Grilled Chicken Breast	Rosemary & Garlic Grilled Pork Chop	Baked Vegetarian Stuffed Eggplant	Impossible Burger	Chinese Vegetable Lo Mein	Angus Burger with American Cheese
lettuce & tomato on whole wheat bun with eggplant fries		cilantro lemon aioli lettuce ,tomato,cheddar on a brioche bun , cheddar cheese w onion rings	orange glazed beets with buttermilk whipped potato	filled with fresh garden vegetables topped with mozzarella served with angel hair pasta	whole wheat bun, lettuce, tomato & baked sweet potato	mixed Chinese vegetable with a ginger sesame sauce	lettuce, tomato & French fries
Desserts							Desserts
Fresh Canary Melon	Walnut Coffee Cake	Double Fudge Brownies	Sweet Golden Watermelon & Blueberries	Lemon Cream Cake	Italian Tiramisu	Black Forest Cake	Banana / Orange / Apple
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	Fresh Cut Fruit
Sweet Carrot Cake	Sweet Lemon Tart w Berries	NY Cheesecake	Sweet Pecan Pie	Fresh Berries Medley	Cinnamon Baked Apples	Pecan Turtle Cheesecake	Coffee / Decaf / Tea

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

Edgehill Main Dining Room Menu