

EDGEHILL MENU - The Dining Room Dinner & Brunch

8/30/2025	8/31/2025	9/1/2025	9/2/2025	9/3/2025	9/4/2025	9/5/2025	(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	Cream of Cauliflower Soup	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	Garden Salad	Sweet Pear, Watercress, Radicchio & Dried Figs	Apple Waldorf Salad	Baby Romaine w Cranberries,Raisins& Goat Cheese	Summer Cucumber , Tomato, Sweet Pepper & Kalamita Olive	Bib Lettuce Salad with Red Wine Vinaigrette
Today's Entrees							Pasta
Rotiserie Prime Rib of Beef	Challah Raisin French Toast	Golden Carolina Barbeque Chicken	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
<i>steamed broccolinni with roasted fingerling potato</i>	fresh cantaloupe & sausage patty	<i>corn on the cob , tater salad & cole slaw</i>	<i>roasted Brussel sprouts with buttermilk whipped potato</i>	<i>yellow squash parmesan with olive oil roasted red bliss potatoes</i>	<i>sauteed kale & Ancient Grain Pilaf</i>	<i>braised red cabbage & apples with Munich sweet onion spaetzle</i>	
Rainbow Trout Almondine	Baby Spinch & Brie Quiche	Angus Beef Burger	Lemon Shrimp Scampi over Orzo	Lemon Roasted Artic Char	Roasted Turkey Breast w Cornbread Stuffing	Panko Breaded Pork Cutlet	Garlic Herb Grilled Chicken Breast
<i>steamed broccolinni with roasted fingerling potato</i>	Home Fried Potato	<i>corn on the cob , tater salad & cole slaw</i>	<i>roasted brussel sprouts</i>	<i>rainbow baby carrots with olive oil roasted red bliss potatoes</i>	<i>Seasonal vegetable blend & Whipped potato</i>	<i>braised red cabbage & apples with Munich sweet onion spaetzle</i>	<i>steamed green beans & sweet potato</i>
Homestyle							Fish
Apricot & Ginger Roasted Chicken	Citrus Herb Roasted Pork Loin	St Louis BBQ Pork Ribs	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
<i>Steamed Broccolinni & Roasted Fingerling Potato</i>	vegetable medley & home fried potatoes	<i>corn on the cob , tater salad & cole slaw</i>	<i>roasted Brussel sprouts with buttermilk whipped potato</i>	<i>rainbow baby carrots with olive oil roasted red bliss potatoes</i>	<i>Sauteed Kale & Ancient Grain Pilaf</i>	<i>braised red cabbage & apples with Munich sweet onion spaetzle</i>	<i>steamed green beans & brown rice</i>
Chefs Choice							Burger
Grilled Balsamic Portobello & Mozzarella Sandwich		Happy Labor Day !!	Rosemary & Garlic Grilled Pork Chop	Baked Vegitarian Stuffed Eggplant	Garden Cheese Burger	Chinese Vegetable Lo Mein	Angus Burger with American Cheese
<i>lettuce & tomato on whole wheat bun with eggplant fries</i>		<i>from your food and beverage team</i>	<i>roasted brussel sprouts with buttermilk whipped potato</i>	<i>filled with fresh garden vegetables topped with mozzarella served with angel hair pasta</i>	<i>lettuce , tomato, cheddar cheese on brioche roll with sweet potato fries</i>	<i>Chinese vegetable with a ginger sesame sauce and a spring roll</i>	<i>Lettuce, tomato, & French Fries</i>
Desserts							Desserts
Fresh Canary Melon	Coconut Macaroon Cookies	NSA Apple Pie	Chocolate Truffle Mousse Cake	Lemon Mascarpone Cream Cake	Italian Tiramisu	Black Forest Cake	Banana / Orange / Apple
Chocolate Chunk Cookie	Sweet Cherry & Yogurt Danish	Fresh Watermelon & Berries	White Chocolate Raspberry Cheesecake	German Chocolate Cake	Raspberry Filled Cookies	Coconut Macaroon Cookies	Fresh Cut Fruit
Sweet Carrot Cake	Cream Filled Croissants	NSA Strawberry Layer Cake	Sweet Georgia Peach Pie	Fresh Berries Medley	Cinnamon Baked Cosmic Crisp Apples	Caramel Walnut Apple Pie	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