


8/2/2025	8/3/2025	8/4/2025	8/5/2025	8/6/2025	8/7/2025	8/8/2025
SATURDAY	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Soup of the day						
Creamy Chicken & Vegetable Soup	SUNDAY BRUNCH	Hearty Turkey Orzo & Spinach	Green Split Pea Soup	Turkey Noodle Soup	Sweet Butternut Squash & Pear	Hearty Shrimp Chowder
Salad of the Day						
Watermelon & Goat Cheese w Red Onion	Norwegian Smoked Salmon	Grilled Hearts of Palm Roasted Red Pepper & Olive	Raspberries, Almonds & Mandarin Oranges over Baby Greens	Crisp Iceberg Garden Salad	Sweet and Tangy Cole Slaw	Broccoli, Date & Peanut Crunch Salad
Today's Entrees						
Slow Cooked Beef Shortrib	Broccoli & Cheddar Quiche	Ale Braised Kielbasa with Grilled Onions	Sesame Orange Chicken Stir Fry	Grilled Black Angus Tenderloin of Beef	Savory Stuffed Cabbage	Tarragon Roasted Chicken
jumbo asparagus & roasted Yukon potato	seasonal vegetable medley	steamed green bean with dill & onion spaetzle	white rice with vegetable spring roll	creamy potato gratin & seasoned baby carrots	hericot verte green beans & roasted red potato	steamed petit peas with potato pierogie & caramelized onions
Roasted Lemon Cronish Hens	Challah French Toast	Pan Seared Char Filet with Brandy Cherry Sauce	Ritz Cracker Topped Cod Filet	Sauteed Chicken Marsala	Golden Barbeque Pork Loin	Deep Fried Filet of Sole
jumbo asparagus & roasted Yukon potato	fresh berries & sausage patty	steamed green bean with dill & onion spaetzle	parmesan & basil yellow squash with Idaho baked potato	creamy potato gratin & seasoned baby carrots	roasted brussel sprouts & roasted red potato	steamed petit peas & tomato au gratin
Homestyle						
Herb Crusted Salmon Filet	Baked Ham	Braised Pork Osso Bucco	Pan Seared Duck Breast w Sweet Cherry Brandy Sauce	Baked Macaroni & Cheese	Grilled Salmon Filet w Fresh Tomato & Olive Relish	Slow Braised Veal Marsala & Mushroom Stew
tzimmes & roasted Yukon potato	vegetable medley with truffled Yukon gold potato	steamed green bean with dill & onion spaetzle	sugar snap peas with Idaho baked potato	sugar snap peas with Idaho baked potato	hericot verte green beans & roasted red potato	steamed petit peas with potato pierogie & caramelized onions
Chef's Choice						
Cauiflower Cheddar Cheese Burger		Grilled Turkey Burger with Guacamole & Cheddar	Organic Veggie Burger on Whole Wheat Bun	Eggplant Rolotinni	Mexicali Grilled Chicken Breast	Three Cheese Baked Tortellini
whole wheat roll with lettuce tomato and baked sweet potato		lettuce, tomato & red onion with baked sweet potato	lettuce, tomato & red onion on whole wheat roll with baked sweet potato	filled ricotta cheese,mozzarella W angel hair pasta	topped w fresh tomato, avocado, cilantro salsa with Spanish rice	marinara, basil & topped with mozzarella
Desserts						
Italian Tiramisu	Butter Croissant	Lemon Cream Cake	Sour Cream Marble Pound Cake	Raspberry Cream Cake	Maine Blueberry Buckle	Chocolate Truffle Cake-
Pineapple & Blueberries	French Almond Danish	Maine Blueberry Pie	Golden Watermelon & Blueberry	Chocolate Chip Cookie	French Chantaraïs Melon	Chocolate Fudge Brownie
Cookie Dough Cheesecake	Blueberry Scone	Fudge Walnut Brownies	Raspberry Turnover	Fresh Strawberries	Homemade Bread Pudding	Fresh Mango & Berries

(Not Available on Sunday)
ALWAYS AVAILABLE
Chicken Bouillion
Salad of the Week
Mixed Mesclun Greens
Pasta
Angel Hair Marinara
Chicken
Balsamic Grilled Chicken Breast
sweet corn & whipped potato
Fish
Lemon Dill Baked Filet of Sole
steamed green beans & brown rice
Burger
Angus Burger with American Cheese
lettuce, tomato & French fries
Desserts
Banana / Orange / Apple
Fresh Cut Fruit
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
Please be sure to indicate names of all people dining in party
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