

9/6/2025	9/7/2025	9/8/2025	9/9/2025	9/10/2025	9/11/2025	9/12/2025
SATURDAY	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Soup of the day						
Italian Wedding Soup	SUNDAY BRUNCH	Hearty Vegetable & Pasta Soup	Chilled Strawberry & Greek Yogurt	French Onion Soup	Creamy Tomato Florentine	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	Garden 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	Mushroom & Onion Meatloaf	New Zealand Rack of Lamb	Slow Cooked Beef Burrito
rainbow carrots with garlic whipped potato	Vermont maple syrup & sausage pattie	steamed broccoli with golden rice pilaf	roasted cauliflower medley with savory kugel & golden raisin	roasted asparagus & fingerling Potato	petite summer squash & roasted yukon gold potato	chili & cumin sauteed green squash & South of the Border Mexicali Rice
Rotiserie Slow Cooked Primerib of Beef	Belgian Waffles	Slow Cooked Lamb Stew	Apricot Glazed Norwegian Salmon	Jumbo Shrimp in a Creamy Lemon Garlic Sauce	Pan Seared Chicken Piccata	Grilled Tuna Filet Tomato & Cilantro Relish
rainbow carrots with garlic whipped potato	fresh berries & whipped cream with sausage pattie & canteloupe	creamed kale with golden rice pilaf	yellow & green squash ratatouille with savory kugel & golden raisin	snap peas & shitake mushrooms with fingerling potato	petite summer squash & roasted yukon gold potato	chili & cumin sauteed green squash & South of the Border Mexicali Rice
Homestyle						
Sauteed Chicken Marsala	Orange Baked Ham	Sauteed Chicken Florentine	Three Cheese Ravioli Fresh Asparagus, Eggplant, Plum Tomato & Kalamata Olives	Grilled Mediteranean Chicken Thighs	Creamy Macaroni & Cheddar Cheese	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	petite summer squash	sweet buttered corn & South of the Border Mexicali Rice
Healthy Choice						
Grilled Sesame Royal Trumpet Mushroom		Three Cheese Tortellini	Savory Turkey & Black Bean Chili	Ginger Glazed Tofu	Hearty Beef & Black Bean Chili	Dijon Garlic Grilled Pork Tenderloin
Green Bean & Peppers		creamy mushroom parmesan sauce , garlic knot & steamed broccoli	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						
Red Velvet Cake	Blondie Brownie	Chocolate Fudge Cake	Homemade Tapioca	Chocolate Mousse Cake	Raspberry Cream Cake	Tre Leches Cake
Chocolate Eclairs	Cranberry Orange Scone	Coconut Custard Pie	Mississippi Mud Bar	Fresh Pink Pineapple	Fresh Peaches & Blackberries	Chocolate Mousse Tart
Toasted Almond Cake	Raspberry Turnover	Fresh Strawberries	Raspberry Filled Cookies	Lemon & White Chocolate Chips Cookies	Sweet Cherry Pie	Fresh Summer Berries

(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

Edgehill Main Dining Room Menu

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