


9/27/2025	9/28/2025	9/29/2025	9/30/2025	10/1/2025	10/2/2025	10/3/2025	(Not Available on Sunday)
SATURDAY	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	ALWAYS AVAILABLE
Soup of the day							
Matzoh Ball Soup	SUNDAY BRUNCH	Hearty Turkey Orzo & Spinach	Hot & Sour Soup	Homestyle Turkey Barley	Sweet Butternut Squash & York Apple Soup	Bavarian Potato, Leek, & Ale Soup	Chicken Bouillion
Salad of the Day							Salad of the Week
Watermelon & Goat Cheese w Red Onion	Garden Salad	Grilled Hearts of Palm Roasted Red Pepper & Olive	Chinese Spring Rolls w Duck Sauce	Crisp Iceberg Garden Salad	Fall Apple & Pear Salad	Munich Pub Salad	Mixed Mesclun Greens
Today's Entrees							Pasta
Slow Cooked Beef Shortrib	Crab Salad Thousand Island	Ale Braised Kielbasa with Grilled Onions	Sesame Orange Chicken Stir Fry	Grilled Black Angus Tenderloin of Beef	Petite Braised Veal Osso Bucco	Sauerbrauten Beef Short Rib	Angel Hair Marinara
<i>Jumbo Asparagus & Toasted Barley & Wild Rice Pilaf</i>	<i>on whole wheat roll with lettuce and tomato with chips</i>	<i>steamed green bean with dill & potato onion pierogie</i>	<i>white rice with vegetable spring roll</i>	<i>creamy potato gratin & seasoned baby carrots</i>	<i>hericot verte green beans & whipped yukon gold potato</i>	<i>roasted asparagus & sweet potato dumplings</i>	
Bourbon Barbeque Cornish Hens	Three Cheese Tortellini with Marinara Sauce	Pan Seared Char Filet with Brandy Cherry Sauce	Mlso Marinated Black Cod Filet	Sauteed Chicken Marsala	Golden Barbeque Pork Loin	Honey Mustard Glazed Salmon Filet	Chicken
<i>tzemmes(carrot,beet,dates) & Toasted Barley & Wild Rice Pilaf</i>	<i>green beans & garlic bread</i>	<i>steamed green bean with dill & potato onion pierogie</i>	<i>vegetable twiced fried rice & sugar snap peas</i>	<i>creamy potato gratin & seasoned baby carrots</i>	<i>roasted brussel sprouts & whipped yukon gold potato</i>	<i>roasted asparagus & sweet potato dumplings</i>	<i>sweet corn & whipped potato</i>
Homestyle							Fish
Cinnamon Apricot Glazed Salmon Filet	Garden Burger (Vegetarian)	Braised Pork Osso Bucco	Pan Seared Duck Breast with Hoison Ginger Glaze	Baked Macaroni & Cheese	Trout Filet w Fresh Dill Parsely Sauce	Sesame Pork Schnitzel w Creamy Pan Gravy	Lemon Dill Baked Filet of Sole
<i>Jumbo Asparagus & Toasted Barley & Wild Rice Pilaf</i>	<i>on a soft roll with cole slaw & chips</i>	<i>golden beets with dill & onion spaetzle</i>	<i>vegetable twiced fried rice & steamed</i>	<i>buttery crumb topping & Vegetable medley</i>	<i>hericot verte green beans & whipped yukon gold potato</i>	<i>spiced delicata squash & sweet potato dumplings</i>	<i>steamed green beans & brown rice</i>
Chef's Choice							Burger
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 Tortelinni	Angus Burger with American Cheese
<i>whole wheat roll with lettuce tomato and baked sweet potato</i>		<i>lettuce, tomato & red onion with baked sweet potato</i>	<i>lettuce, tomato & red onion on whole wheat roll with baked sweet potato</i>	<i>filled ricotta cheese,mozzarella W angel hair pasta</i>	<i>topped w fresh tomato, avocado, cilantro salsa with Spanish rice</i>	<i>marinara, basil & topped with mozzarella</i>	<i>lettuce, tomato & French fries</i>
Desserts							Desserts
Italian Tiramisu	Chocolate Fudge Cake	Lemon Cream Cake	Sour Cream Marble Pound Cake	Raspberry Cream Cake	Maine Blueberry Buckle	Chocolate Truffle Cake-	Banana / Orange / Apple
Chocolate Eclairs	French Almond Danish	Maine Blueberry Pie	Fresh Pineapple & Raspberries	Chocolate Chip Cookie	Sweet Canary Melon	Key Lime Pie	Fresh Cut Fruit
Sweet Carrot Cake	Blueberry Scone	Fudge Walnut Brownies	Chocolate Macaroon Cookies	Fresh Strawberries	Homemade Bread Pudding	Fresh Mango & Berries	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

