

EDGEHILL MENU - The Dining Room Dinner & Brunch

10/18/2025	10/19/2025	10/20/2025	10/21/2025	10/22/2025	10/23/2025	10/24/2025	(Not Available on Wednesday or Sunday)
SATURDAY	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	ALWAYS AVAILABLE
Soup of the day							
Homestyle Chicken Soup	SUNDAY BRUNCH	Hearty Turkey Noodle & Spinach Soup	Savory Chicken Gumbo	Blue Hubbard Squash & Sweet Apple Bisque	Homestyle Beef Barley & Mushroom	Greek Style Chic Pea & Vegetable Soup	Chicken Bouillion
Salad of the Day							Salad of the Week
Caesar Salad w Buttery Croutons	Sliced Fruit & Berries with Cottage Cheese or Smoked Salmon Plate	Haas Avocado with Fresh Salsa	Sweet Pears, Raspberries, Pecans & Goat Cheese Salad over petite greens	Fall Apple Toasted Pecan & Cranberry Waldorf	Cantaloupe , Tomato , Fresh Mozzarella & Prosciuto	Classic Greek Salad	Romaine Garden Salad
Today's Entrees							Pasta
Grilled Tenderloin of Beef w Madeira Demi Cream Sauce	Fresh Made Belgian Waffles	Buttery Baked Atlantic Scrod Filet	Cajun Catfish w Shrimp Pepper Sauce	Petite Grilled NY sirloin of Beef w Wine Demi Sauce	Three Cheese Ravioli in a Sundried Tomato Pesto Sauce	Spinach & Feta Stuffed Chicken Breast	Ziti Pasta served with garlic knot
<i>buttered asparagus & baked sweet potato</i>	<i>topped with fresh whipped cream and berry medley</i>	<i>steamed green peas & mushrooms with lemony parsely risotto</i>	<i>savory tomato pepper & onion sauce with chopped scallions</i>	<i>Roasted Cauliflower with Yukon gold scalloped potatoes</i>	<i>mozzarella cheese with garlic knot</i>	<i>Lemony Orzo & Rice Pilaf w sauteed broccolinni</i>	
Bourbon Barbeque Glazed Chicken	Butter Crumb Topped Flounder Filet	New Zealand Rack of Lamb	<i>Southern Fried Chicken Thighs</i>	Sauteed Chicken Marsala	Lemon Oregano Cornish Hens	Grilled Swordfish Filet w Sund Dried Tomato Caper Sauce	Chicken
<i>southern succatash & baked sweet potato</i>	<i>Steamed Carrots</i>	<i>steamed green peas & mushrooms with lemony parsely risotto</i>	<i>southern succatash with buttermilk whipped potato</i>	<i>Seasoned acorn squash with Yukon gold scalloped potatoes</i>	<i>Tuscan kale & Lemon Roasted Potato</i>	<i>Lemony Orzo & Rice Pilaf w sweet carrots</i>	<i>mashed potato and steamed green beans</i>
Homestyle							Fish
Rosemary Crusted Pork Loin	Smoked Bacon & Cheddar Quiche	Three Cheese Baked Manicotti Florentine	Smoky St Louis Pork Ribs	Sauteed Chicken Marsala	Maryland Crabcake with Charred Scallion Caper Remoulade Sauce	Grilled Sausage Pepper & Onion	Dill Scented Flounder Filet
<i>buttered asparagus & baked sweet potato</i>	<i>home fried potatoes</i>	<i>topped baby spinach & mozzarella with a garlic knot</i>	<i>slow cooked collard greens with buttermilk whipped potato</i>	<i>seasoned acorn squash with Yukon gold potato gratin</i>	<i>petite green beans & red peppers with Lemon Roasted Potato</i>	<i>Lemony Orzo & Rice Pilaf w sauteed broccolinni</i>	<i>chardonnay wine with sweet potato and steamed green beans</i>
Healthy Choice							Burger
Garden Burger on whole wheat bun lettuce tomato & red onion		Korean Fried Chicken Sandwich	Curried Coconut Green Lentil Stew	Lamb Bolognese	Sauteed Tofu, Snap Peas & Mushrooms	Ginger Glazed Beef Lo Mein	Angus Beef Burger
<i>Baked Sweet Potato</i>		<i>sweet sticky sesame glaze w tangy asian slaw on a soft Roll w sweet potato fries</i>	<i>over basmati rice with green beans</i>	<i>Over Penne Pasta</i>	<i>ginger garlic sauce & vegetable spring roll</i>	<i>Garlic broccolini & shitake mushrooms with spring roll & duck sauce</i>	<i>lettuce, tomato & red onion with sweet potato</i>
Desserts							Desserts
Strawberry Rhubarb Pie	Blondie Brownie	Raspberry White Chocolate Cake	Red Velvet Cake	New England Pumpkin Bread	Sweet Lemon Tart	Toasted Pinenut Cookies	Banana / Orange / Apple
Bumbleberry Cheesecake	Cinnamon Coffee Cake	Chocolate Croissant	Peach Praline Pie	Tangy Lemon Bar	Vienesese Chocolate Torte	Citrus Olive Oil Cake	Fresh Cut Fruit
Homemade Bread Pudding	Apricot Croissant	Southern Pecan Pie	Homemeade Tapioca Pudding	Mini Chocolate Eclairs	Summer Berry Medley	Baklava	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
RESERVATIONS for tables of up to 6 people
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