


EDGEHILL MENU - The Dining Room Dinner & Brunch

10/4/2025	10/5/2025	10/6/2025	10/7/2025	10/8/2025	10/9/2025	10/10/2025	(Not Available on Sunday)
SATURDAY	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	ALWAYS AVAILABLE
Soup of the day							
Hearty Garbanzo Bean & Tomato	Cream of Asparagus	Hearty Italian Wedding Soup	Sherried French Onion Soup	Savory Vegetable & Farro Soup	Hearty Navy Bean & Tomato	Homestyle Garden Vegetable Soup	Chicken Bouillion
Salad of the Day							Salad of the Week
Sweet Beet, Red Onion & Olive Salad	Plank Smoked Salmon or Seasonal Fruit Plate	Fresh Burrata Mozzarella, Tomato & Basil	Strawberry Almond Pomegranate & Goat Cheese over Butter Lettuce	Fresh Mozzarella , Tomato & Fresh Basil	Wine Roasted Apple, Goat Cheese, Golden Raisins, Butternut Squash Chips & Pecans over Mixed Greens	Golden Tomato & Red Onion with Blue Cheese Dressing	garden salad
Today's Entrees							Pasta
Savory Beef & Rice Stuffed Pepper	Maine Blueberry & Sour Cream Pancake	Grilled Pork Chop with Sweet Cherry Pepper Sauce	Egg Battered Chicken Francaise	Tomato & Safron Seafood Medley over Angel Hair Pasta	Orange Glazed Duck Leg	Lemon Oregano Chicken	Angel Hair Pasta
buttered baby carrots	Warm Maple Syrup & Hickory Smoked Bacon	pan gravy, sauteed broccoli rabe & garlic with savory roasted potato	creamy potato gratin & sauteed broccoli	in a tomato safron broth with a garlic bread	roasted parsnips & carrots with mushroom barley bake	braised red cabbage & sweet apples with sweet onion scalloped potato	
Basil Garlic Cornish Hens	Brie & Onion Quiche	Breaded Veal Parmesano with Fresh Mozzarella	Grilled Mahi Mahi Filet w Warm Mango Ginger Relish	Homestyle Beef Meatloaf	Kansas Barbeque Chicken Thigh	Grilled Sesame Tuna Steak	Rosemary & Garlic Grilled Chicken Breast
sauteed leaf spinach & roasted Yukon gold potato	Idaho Potato & Cheddar Souffle	sauteed broccoli rabe & garlic with angel hair pasta	sauteed Broccoli & baby carrots w dill	french cut green beans & Parmesan Garlic Whipped Potato	steamed cauliflower & Idaho baked potato	steamed broccoli with sweet onion scalloped potato	sweet potato & yellow squash
Homestyle							Fish
Dill Lemon Roasted Artic Char Filet	Roasted Turkey Breast with Pan Gravy	Garlicky Shrimp Scampi w Toasted Garlic Crumbs	Grilled Petite Sirloin Steak w Brandy Cream Sauce	Sauteed Pork Marsala	Shrimp Stuffed Flounder Filet	Breaded Pork Schnitzel	Baked Scrod
sauteed leaf spinach & roasted Yukon gold potato	Glazed Carrots & Shredded Potato Cheddar Souffle	sauteed broccoli rabe & garlic with savory roasted potato	creamy potato gratin & sauteed broccoli	seasonal vegetbale medley & Parmesan Garlic Whipped Potato	roasted parsnips & carrots with mushroom barley bake	braised red cabbage & sweet apples with sweet onion scalloped potato	buttered peas & wild and long grain rice pilaf
Chef`s Choice							Burger
Mesquite Cheddar Turkey Burger		Grilled Pesto chicken on a Ciabatta Roll	Hunan Shrimp Lo Mein Noodle & Stir Fry Vegetable	Thai Curried Lentil & Coconut	Grilled Teriyaki Ginger Pork Burger	Savory Vegetable (Impossible Meat) & Black Bean Chili	Angus Burger
whole wheat bun, lettuce, tomato & baked sweet potato		fresh mozzarella, pesto mayonaise baby spinach & plum tomato	ginger stir fry sauce & spring roll	over steamed rice with vegetable samosa	red leaf lettuce,sweet pineapple pepper slaw on a Hawaiian bun with a sweet potato fries	over brown rice & topped with cheddar cheese	lettuce, tomato & French fries
Desserts							Desserts
Spiced Pumpkin Pie	Blondie Brownie	Lemon Mascarpone Lemon Cake	NY Cheesecake	Strawberry Cream Cake	NSA Blueberry Layer Cake	Raspberry Filled Cookies	Banana / Plums / Peaches
Toasted Almond Cake	Cinnamon Chip Scone	Mississippi Mud Bar	Sour Cream Marble Pound Cake	Pumpkin Roulade Cake	Baked Bosc Pear Crisp	Amaretto Cake	Fresh Cut Fruit
Chocolate Chunk Cookie	Raspberry Danish	White Chocolate Macdemia Nut Cookie	Tapioca Pudding	Coconut Custard Pie	Chocolate Filled Cookies	Citrus Olive Oil Cake	Coffee / Decaf / Tea

Please include names of all people in party when reserving  
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

Edgehill Main Dining Room Menu