

11/8/2025	11/9/2025	11/10/2025	11/11/2025	11/12/2025	11/13/2025	11/14/2025
SATURDAY	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Soup of the day						
Homestyle Chicken & Rice Soup	SUNDAY BRUNCH	Curried Coconut Lentil Soup	Hearty Minestrone Soup	Roasted Plum Tomato ,Spinach & Parmesan Soup	Homestyle Beef Barley	Sweet Corn & Potato Chowder
Salad of the Day						
Kale, Carrot & Brussel Sprout Slaw with Honey Mustard Dressing	Plank Smoked Salmon Plate or Fruit, Berries & Cottage Cheese	Garbanzo Bean , Spinach & Red Onion	Heirloom Tomato Salad w Red Onion & Olives	Citrus Spelt & Vegetable Salad	Mixed Green Salad with House Made Tarragon Dressing	Marinated Button Mushroom Red Pepper & Olive Salad
Today's Entrees						
Savory Beef & Rice Stuffed Pepper	Maine Blueberry Filled Pancakes	Braised Lamb Tika Masala	Crispy Chicken Parmesan	Sauteeded Veal Punta Nesca	Braised Beef Ravioli w Roasted Tomato Sauce	Grilled Beef Tenderloin with Portobello Demi Glace
<i>florentino cauliflower & roasted fingerling potatoes</i>	<i>sliced cantelope & sausage patty</i>	<i>curried cauliflower & Steamed Basmati Rice</i>	<i>steamed green beans with bucatini pasta</i>	<i>Sauteed Black Kale & Olive Oil Parmesan Roasted Potato</i>	<i>with garlic bread</i>	<i>herb topped tomato au gratin & roasted Yukon gold potato</i>
Roasted Honey Mustard Norwegian Salmon	Cranberry Walnut French Toast	Petite Grilled Sirloin Steak	Baked Cod Oreganato	Grilled Shrimp w Pesto Cream Sauce	Grilled Swordfish Filet w Butter Parsely Sauce	Chicken Coq au Vin
<i>roasted blue hubbard Squash & roasted fingerling potatoes</i>	<i>Canadian Bacon</i>	<i>seasoned yellow squash & Idaho Baked Potato</i>	<i>roasted carrots with steamed green beans</i>	<i>Garlic Broccolinni & Olive Oil Parmesan Roasted Potato</i>	<i>savory asparagus with toasted farro & quinao pilaf</i>	<i>buttered haricot vert & roasted Yukon gold potato</i>
Homestyle						
Lemon Pepper Turkey Breast	Lemon Pepper Pork Loin	Indian Butter Shrimp (buttery tomato cream sauce)	Baked Ricotta Cavatelli	Homemade Eggplant Parmesan	Fresh Dill & Garlic Cornish Hens	Penne Tossed with Shrimp, Fresh Plum Tomato ,Olives ,Arugala & Garlic
<i>roasted blue hubbard Squash & roasted fingerling potatoes</i>	<i>steamed sweet carrots & shredded potato souffle</i>	seasoned yellow squash & steamed basmati rice	<i>topped with mozzarella garlic knot w steamed green beans</i>	<i>garlic broccolinni & angel hair pasta</i>	<i>savory asparagus with toasted farro & quinao pilaf</i>	<i>garlic bread</i>
Healthy Choice						
Sir Fried Chicken Mushrooms, Sweet Red Pepper & Snap Peas		Tuscan Grilled Chicken Breast on Rosemary Foccacio	Chianti Braised Beef & Portobello Mushroom	Lemon Pepper Baked Filet of Sole	Tuscan Portobello Bolognese	Hunan Pork W Buckwheat Noodles
<i>ginger teriyaki glaze with Brown Rice w Edamame Dumpling</i>		<i>fresh mozzarella ,baby spinach , roasted pepper & Sun dried tomato aioli with eggplant fries</i>	<i>over pappardelle pasta w steamed green beans</i>	<i>sauteed Black Kale & baked sweet potato</i>	<i>Penne Pasta with fresh mozzarella & basil marinara sauce</i>	<i>sauteed with mushrooms, scallions & broccoli with vegetable spring roll</i>
Desserts						
NSA Cheesecake	Chocolate Eclair	Creamy Rice Pudding	Italian Tiramisu	Lemon Mascarpone Cake	Chocolate Fudge Layer Cake	Georgia Peach Pie
Lemon Burst Square	English Scone w Currants	Chocolate Truffle Cake	Sweet Watermelon	Cinnamon Baked Apples	Dutch Apple Pie	Tre Leches Cheesecake
Chocolate Filled Cookies	Glazed Cinnamon Buns	Fresh Strawberries	Raspberry Cream Cake	Sweet Carrot Cake	NSA Strawberry Layer Cake	White & Dark Chocolate Mousse Tart

(Not Available on Wednesday or Sunday)
ALWAYS AVAILABLE
Chicken Bouillion
Salad of the Week
Sliced Tomato
Pasta
Bucatini Pasta with Marinara or Pesto
Chicken
Rosemary Grilled Chicken Breast
mashed potato and steamed carrots
Fish
Atlantic Cod Filet
lemon white wine with sweet potato and steamed green beans
Burger
Angus Beef Burger
lettuce, tomato & red onion on a soft roll
Desserts
Banana / Orange / Apple
Fresh Cut Fruit
Coffee / Decaf / Tea

Reservations may be made for tables of up to 8 people when available
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