

11/15/2025	11/16/2025	11/17/2025	11/18/2025	11/19/2025	11/20/2025	11/21/2025
SATURDAY	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Soup of the day						
Cream of Sherried Mushroom	SUNDAY BRUNCH	Mulligatawny Soup	Matzoh Ball Soup	New England Clam Chowder	Hearty Lentil & Log Grain Rice	Homestyle Chicken Barley
Salad of the Day						
Crispy Caesar Salad	Tossed Garden Salad	Sweet Carrot,Jicama, Raisin & Almond Slaw	Boston Bibb Garden Salad	Crisp Romaine Garden Salad	Sweet Berry Salad w Raspberrie Vinaigrette	Parma Prosciouto & Melon
Today's Entrees						
Savory Beef Stroganoff	Blueberry Pankcakes	Braised Beef Vindaloo	Herb Garlic Cornish Hens	Maryland Crabcakes w Remoulade Sauce	Filet Of Sole w Smoked Salmon Mousse	Grilled Pork Chop w Maple Caramelized Apples
<i>sauteed broccoli with whipped sweet potato</i>	<i>with sausage patty, canteloupe melon & maple syrup</i>	<i>sugar snap peas with golden basmati rice & cashew</i>	<i>roasted brussel sprouts & Horseradish Whipped Potato</i>	<i>garlicky broccolinni & parslied yukon gold potato</i>	<i>seasonal vegetable blend with wild & brown rice pilaf</i>	<i>seasoned asparagus & whipped buttermilk potato</i>
Balsamic Glazed Turkey Breast	French Brie & Spinach Quiche	Chicken Tikka Masala	Grilled Artic Char w Caper Parsley Sauce	Creamy Cheddar Macaroni & Cheese	Slow Cooked Petite Veal Osso Bucco	Homestyle Beef & Onion Meatloaf
<i>sauteed broccoli with whipped sweet potato</i>	<i>long grain & orzo pilaf</i>	<i>sugar snap peas with golden basmati rice & cashew</i>	<i>honey glazed baby carrots & horseradish whipped potao</i>	<i>garlicky broccolinni</i>	<i>roasted acorn squash with wild & brown rice pilaf</i>	<i>seasoned asparagus & whipped buttermilk potato</i>
Homestyle						
Cobb Smoked Ham with Mustard Glaze	Homestyle Roasted Turkey & 3 Onion Gravy	Rosemary Garlic Crusted Pork Loin	Homemade Meatballs & Angel Hair Pasta	Sweet Barbeque Chicken	Forest Mushroom Ravioli with Shallot Sherry Sauce	Citrus Glazed Chicken
<i>glazed sweet potato with Spiced Delicata Squash</i>	<i>mashed potato and roast asparagus</i>	<i>cabbage with bacon & onion & whipped potato</i>	<i>basil marinara & cheesy garlic bread</i>	<i>buttered succatash & parslied yukon gold potato</i>	<i>seasonal vegetable blend with garlic knot</i>	<i>rainbow baby carrots & whipped buttermilk potato</i>
Chef's Choice						
Sauteed Cavatelli w shrimp & broccoli		Roasted Eggplant,Plum Tomato & Basil	Savory Spinach, Onion & Cheddar Quesadilla	Mediterranean Falafel Salad	Savory Vegetarian Stuffed Zucchini	Porcinni Mushroom Rissotto
<i>in a light garlic cream sauce with garlic bread</i>		<i>tossed with cavatappi with marinara sauce topped with mozzarella</i>	<i>sour cream, salsa & south of the border rice</i>	<i>romaine, tomato, olive, cucumber, red onion, pita bread & tahini dressing</i>	<i>topped with pamesan and served w marinara sauce & seasonal vegetable blend</i>	<i>sliced porcinni mushrooms ,white truffle oil & parmesan</i>
Desserts						
Chocolate Truffle Cake	Chocolate Fudge Brownies	Chocolate Tuxedo Cake	Sweet Carrot Cake	Apple Crumb Pie	Chocolate Fudge Brownie	Creme Brulee Cheesecake
Oatmeal Raisin Cookie	Raspberry & Cheese Danish	Peach Praline Pie	Brioche & Golden Raisin Bread Pudding	Blueberry Lemon Cheesecake	Toffee Pudding CAke	Spiced Pumpkin Coffee Cake
Toasted Almond Cake	Cranberry Orange Scone	Honey Lemon Yogurt Berry Parfait	Flourless Chocolate Cake	Chocolate Fudge Cake	Citrus Olive Oil Cake	Tres Leches Cake

(Not Available on Sunday)

ALWAYS AVAILABLE
Chicken Bouillion
Salad of the Week
Iceberg Salad
Pasta
Cavatappi Pasta served with garlic knot
Chicken
Grilled Lemon Pepper Chicken Breast
mashed potato and green peas
Fish
Roast Scrod Loin
lemon white wine with sweet potato and green peas
Burger
Angus Beef Burger
Hamburger bun, lettuce, tomato& onion
Desserts
Banana / Orange / Apple
Fresh Cut Fruit
Coffee / Decaf / Tea

Please list all attendees' names when reserving a table
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