

EDGEHILL MENU - The Dining Room Dinner & Brunch

12/6/2025 SATURDAY	12/7/2025 SUNDAY	12/8/2025 MONDAY	12/9/2025 TUESDAY	12/10/2025 WEDNESDAY	12/11/2025 THURSDAY	12/12/2025 FRIDAY
Soup of the day						
Borscht Beet Soup	SUNDAY BRUNCH	Chunky Minestrone Soup	Hearty Lentil & Tomato	Savory Six Bean Soup	Blue Hubbard Squash & Fuji Apple Bisque	Bavarian Split Pea Soup
Salad of the Day						
Marinated Artichoke Heart, Sun Dried Tomato, Red Pepper & Olives	Sliced Fruit & Berries with Cottage Cheese or Smoked Salmon Plate	Very Berry Salad with Raspberry Dressing	Apple & Raisin Waldorf Salad	Greens Salad with Fresh Cucumber Dill Dressing	Garden Salad	German Style Cucumber & Red Onion Salad
Today's Entrees						
Grilled Norwegian Salmon Filet	Swiss Omelet with Button Mushrooms	New Zealand Rack of Lamb	Panko Breaded Pork Cutlet	Petite Grilled Tenderloin of Beef with Tarragon Bearnaise Sauce	Seared Sea Bass Oreganato	Weinerschnitzel (Veal)
<i>Vegetable Medley & whipped potatoes</i>	<i>Home Fries</i>	<i>roasted cauliflower with golden rice pilaf</i>	<i>roasted broccoflower with maple roasted sweet potato</i>	<i>seasonal vegetable Medley & garlic with scalloped potato w fresh chives</i>	<i>Roasted new potatoes & steamed dill carrots</i>	<i>roasted asparagus & potato & onion pierogie</i>
Herb Garlic Roasted Chicken	Cinnamon Raisin French Toast	Forest Mushroom Ravioli with Sherry Garlic Sauce	Pecan Crusted Trout Filet	Applewood Smoked Ham	Sauteed Chicken Breast in a Madeira Wine Demi	Smoked Ham & Gouda Quiche
<i>pan gravy with steamed green beans & Whipped Potato</i>	<i>pork breakfast sausage & sliced canteloupe</i>	<i>roasted broccoflower & garlic knot</i>	<i>roasted broccoflower with maple roasted sweet potato</i>	<i>buttered green beans & garlic with scalloped potato & fresh chives</i>	<i>Roasted new potatoes & roasted green zucchini</i>	<i>roasted asparagus</i>
Homestyle						
Classic Beef & Mushroom Stroganoff	Maryland Crabcakes with Poached Eggs	Sauteed Calves Liver	Homemade Meatball & Angel Hair Pasta	Grilled Chicken Goat Cheese & Strawberry Salad	Three Cheese Baked Tortellini	Riesling Poached Artic Char
<i>steamed green bean over pappardelle pasta</i>	<i>lump crab cake, old bay hollandaise with home fries</i>	<i>roasted cauliflower with golden rice pilaf</i>	<i>basil marinara sauce garlic knot</i>	<i>fresh strawberries, asparagus, almonds, pomegranate, goat cheese, heirloom lettuce w raspberry dressing</i>	<i>With a garlic knot</i>	<i>roasted asparagus & potato & onion pierogie</i>
Chefs Choice						
Cheddar & Barbeque Turkey Burger		Lime Cilantro Grilled Chicken Sandwich	Curried Garbanzo & Potato Stew	Teriyaki Tofu & Vegetable Fried Rice		Bauernwurst Sausage (smoked garlic, beef & pork)
<i>whole wheat bun with lettuce, tomato & baked sweet potato</i>		<i>whole wheat bun with lettuce, tomato & onion rings</i>	<i>over basmati rice with vegetable samosa</i>	<i>served with edamame dumplings</i>		<i>sauerkraut, onions and potato pierogie</i>
Desserts						
Spiced Pumpkin Pie	Blondie Brownie	Chocolate Fudge Cake	Fresh Pineapple & Raspberries	Maine Blueberry Coffee Cake	Belgium Mousse Cake	German Chocolate Cake
Italian Lemon Cream Cake	Raspberry Croissant	Carrot Cake w Cream Cheese Frosting	Tart Apple Turnover	Chocolate Chunk Cookie	Lemon Blueberry Cheesecake	Apple Crumb Pie
Chocolate Mousse Cake	Walnut Coffee Cake	Fresh Pink Pineapple	Double Temptation Cake	Peach & Raspberry Crumb Pie	Chocolate Filled Cookie	Pumpkin Cheesecake

(Not Available on Sunday)
ALWAYS AVAILABLE

Chicken Bouillion

Salad of the Week

Sliced Tomato

Pasta

Bow Tie Pasta

Chicken

Herbed Boneless Chicken Breast

mashed potato and steamed carrots

Fish

Roasted Sole Filet

lemon white wine with sweet potato and steamed green beans

Burger

Angus Swiss Mushroom Burger

crisp lettuce, red onion and fries

Desserts

Banana / Orange / Apple

Fresh Cut Fruit

Coffee / Decaf / Tea

Edgehill Dining Room Menu

RESERVATIONS ARE REQUIRED for Brunch, Lunch 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 may be made for parties of up to 8 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