

EDGEHILL MENU - The Dining Room Dinner & Brunch

2/14/2026	2/15/2026	2/16/2026	2/17/2026	2/18/2026	2/19/2026	2/20/2026
SATURDAY	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Soup of the day						
Homestyle Turkey & Barley Soup	Hearty Beef & Rice	Homestyle Chicken & Rice	Creole Chicken Corn, Tomato & Okra Soup	Minestrone Soup	Cream of Asparagus	Hot n Sour Soup
Salad of the day						
Artichoke Heart, Sun Dried Tomato & Olive Salad	Sliced Fruit & Berries with Cottage Cheese or Smoked Salmon Plate	Jicama, Celery & Carrot Slaw	Low Country Seafood Cake w Housemade Remoulade Sauce	Parma Prosciutto & Sweet Melon	Baby Romaine Salad w/roquefort cheese, Bosc pears, dried cranberries & toasted pine nuts	Fried Beef & Vegetable Dumplings w Citrus Plum Dipping Sauce
Today's Entrees						
Petite Grilled Sirloin of Beef	Challah Raisin French Toast	Baked Atlantic Cod Filet	Cajun Shrimp Etouffee	Slow Cooked Veal & Mushroom Stew	Homestyle Beef & Rice Stuffed Cabbage	General Tso's Chicken
<i>steamed broccolini with roasted fingerling potato</i>	fresh cantaloupe & sausage patty	<i>Steamed Broccoli & Sweet Yams</i>	<i>smothered in a creole sauce served over rajun cajun rice & smoky collards</i>	<i>Eggplant, Tomato & Zucchini with olive oil roasted red bliss potatoes</i>	<i>Sweet golden beets & roasted garlic mashed potatoes</i>	<i>broccoli & peppers with vegetable twice fried rice</i>
Rainbow Trout Almondine	Baby Spinich & Brie Quiche	Dijon Crusted Rack of Lamb	Commanders Palace Chicken & Andouille Jambalaya	Lemon Roasted Artic Char	Maple Dijon Seared Salmon	Sticky Chinese Barbeque Ribs
<i>steamed broccolini with roasted fingerling potato</i>	Home Fried Potato	<i>Baby Carrots & Sweet Yams</i>	<i>seasoned chicken & sausage with creole spices rajun cajun rice & savory succatash</i>	<i>Tri-Color Cauliflower with olive oil roasted red bliss potatoes</i>	<i>Sweet golden beets & roasted garlic mashed potatoes</i>	<i>snap peas with shitake mushrooms & vegetable fried rice w vegetable egg roll</i>
Homestyle						
Spinach & Cheese Ravioli in a Pink Vodka Sauce w Grilled Chicken	Citrus Herb Roasted Pork Loin	Baked Macaroni & Cheese	Pan Blackened Pork Chop w Bourbon Glazed Pears & Shallots	Rosemary Roasted Chicken	Orange Glazed Ham	Ginger Stir Fried Duck & Mushroom w Udon Noodle
<i>with fresh spinach & a garlic knot</i>	vegetable medley & home fried potatoes	<i>with steamed broccoli</i>	<i>rajun cajun rice & smoky collards</i>	<i>Tri-Color Cauliflower with olive oil roasted red bliss potatoes</i>	<i>Green Bean Almondine w/roasted garlic mashed potatoes</i>	<i>garlic broccoli & vegetable fried rice w vegetable egg roll</i>
Chefs Choice						
Grilled Balsamic Portobello & Mozzarella Sandwich		Grilled Angus Burger	Cornmeal Crusted Catfish Filet Po Boy	Pasta Prima Vera	Wild Mushroom & French Brie Strudel	Crispy Tempura Shrimp
<i>lettuce & tomato on whole wheat bun with eggplant fries</i>		<i>sweet barbeque Sauce, cheddar & bacon on a brioche roll with sweet fries</i>	<i>housemade remuode, shredded lettuce, & beefsteak tomato savory succatash & rajun cajun</i>	<i>filled with fresh garden vegetables topped with mozzarella served with angel hair pasta</i>	<i>with green bean almondine</i>	<i>vegetable twice fried rice & garlic broccoli</i>
Desserts						
Heart Shaped Butter Cookies	Apple Coffee Cake	Fresh Watermelon & Berries	Red Velvet Bistro Cake	Lemon Mascarpone Cream Cake	Chocolate Fudge Cake	Fresh Pineapple w Starfruit
Duet of Chocolate Mousse Cake	Lemon Raspberry Danish	Mini Chocolate Eclairs	Fat Tuesday King Cakes	Chocolate Mocha Cake	Lemon Merinque Pie	Coconut Macaroon Cookies
Sweet Carrot Cake	Fresh Baked Butter Croissants	Strawberry Layer Cake	Chocolate Pecan Turtle Cheesecake	Fresh Berries Medley	Italian Tiramisu	Ginger Tapioca

(Not Available on Thursday or Sunday)

ALWAYS AVAILABLE
Chicken Bouillion
Salad of the Week
Bib Lettuce Salad with Red Wine Vinaigrette
Pasta
Angel Hair Marinara
Chicken
Garlic Herb Grilled Chicken Breast
<i>steamed green beans & sweet potato</i>
Fish
Chardonnay Baked Filet of Flounder
<i>steamed green beans & brown rice</i>
Burger
Angus Burger with American Cheese
<i>Lettuce, tomato, & French Fries</i>
Desserts
Banana / Orange / Apple
Fresh Cut Fruit
Coffee / Decaf / Tea

Edgehill Main Dining Room Menu

Reservations may be made for tables of up to 8 (pending availability)
 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