

EDGEHILL MENU - The Dining Room Dinner & Brunch

3/28/2026 SATURDAY	3/29/2026 SUNDAY	3/30/2026 MONDAY	3/31/2026 TUESDAY	4/1/2026 WEDNESDAY	4/2/2026 THURSDAY	4/3/2026 FRIDAY	(Not Available on Sunday) ALWAYS AVAILABLE
Soup of the day							
Cream Of Tomato	SUNDAY BRUNCH	Chunky Minestrone Soup	Hearty Lentil & Tomato	Savory Six Bean Soup	Matzoh Ball Soup	Creamy Shrimp Potato & Corn Chowder	Chicken Bouillion
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	Gelfite Fish	Sour Cream, Cucumber & Red Onion Salad	Sliced Tomato
Today's Entrees							
New England Baked Cod	Swiss Omelet with Button Mushrooms	New Zealand Rack of Lamb	Panko Breaded Pork Cutlet	Petite Grilled Tenderloin of Beef with Tarragon Bearnaise Sauce	Dill Poached Norwegian Salmon	Breaded Veal Cutlet w Caper Lemon Sauce	Bow Tie Pasta
<i>Vegetable Medley & Israeli Safron Couscous</i>	<i>Home Fries</i>	<i>steamed asparagus with roasted fingerling potato</i>	<i>roasted broccoflower with maple roasted sweet potato</i>	<i>seasonal vegetable Medley & garlic with scalloped potato w fresh chives</i>	<i>yogurt lemon sauce, potato pancakes, & baby carrots</i>	<i>green squash batonets and potato & onion perogies</i>	
Broccoli & Cheddar Stuffed Chicken Breast	Cinnamon Raisin French Toast	Spinach & Cheese Ravioli in a Pink Vodka Sauce	Pecan Crusted Trout Filet	Applewood Smoked Ham	Lemon Herb Roasted Chicken	Smoked Broccoli & Gouda Quiche	Herbed Boneless Chicken Breast
<i>pan gravy with steamed green beans & Israeli Safron Couscous</i>	<i>pork breakfast sausage & sliced canteloupe</i>	<i>steamed asparagus & Garlic Bread Stick</i>	<i>roasted broccoflower with maple roasted sweet potato</i>	<i>buttered green beans & garlic with scalloped potato & fresh chives</i>	<i>potato pancakes & Orange glazed Beets</i>	<i>Golden roasted cauliflower</i>	mashed potato and steamed carrots
Homestyle							
Chianti Braised Beef Tips	Glazed Smoked Ham	Sauteed Calves Liver	Homemade Meatball & Angel Hair Pasta	Grilled Chicken Goat Cheese & Strawberry Salad	Slow Cooked Beef Brisket	Seafood Stuffed Sole	Roasted Sole Filet
<i>steamed green bean over pappardelle pasta</i>	<i>Orzo rice pilaf & vegetable medley</i>	<i>brussel sprouts with roasted fingerling potato</i>	<i>basil marinara sauce garlic breadstick</i>	<i>fresh strawberries, asparagus, almonds, pomegranate, goat cheese, heirloom lettuce w raspberry dressing</i>	<i>potato pancakes with baby carrots</i>	<i>lemon cream sauce with green squash batonets</i>	lemon white wine with sweet potato and steamed green beans
Chefs Choice							
Cheddar & Barbeque Turkey Burger		Lime Cilantro Grilled Chicken Sandwich	Curried Garbanzo & Potato Stew	Teriyaki Tofu & Vegetable Fried Rice	Baked Cheese Tortellini	Bratwurst Sausage	Angus Swiss Mushroom Burger
<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>topped with mozzarella w garlic knot</i>	<i>sauerkraut, onions and potato pierogie</i>	crisp lettuce, red onion and fries
Desserts							
Boston Cream Pie	Blondie Brownie	Chocolate Fudge Cake	Fresh Pineapple & Raspberries	Maine Blueberry Coffee Cake	Flourless Chocolate Cake	Raspberry Filled Cookies	Banana / Orange / Apple
Italian Lemon Cream Cake	Raspberry Croissant	Carrot Cake w Cream Cheese Frosting	Tart Apple Turnover	Chocolate Chunk Cookie	Sara Bernhardts	Apple Crumb Pie	Fresh Cut Fruit
Chocolate Truffle Cake	Maine Blueberry Coffee Cake	Fresh Pineapple	Double Temptation Cake	Peach & Raspberry Crumb Pie	Strawberry Coconut Macaroons	Turtle Cheesecake	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