


3/14/2026 SATURDAY	3/15/2026 SUNDAY	3/16/2026 MONDAY	3/17/2026 TUESDAY	3/18/2026 WEDNESDAY	3/19/2026 THURSDAY	3/20/2026 FRIDAY
Soup of the day						
Creamy Chicken & Vegetable	SUNDAY BRUNCH	Hearty Turkey Orzo & Spinach	Cream Of Potato & Irish Cheddar	Homestyle Vegetable Barley	Savory Butternut Squash Bisque	Cream of Asparagus
Salad of the Day						
Watermelon & Goat Cheese w Red Onion	Plank Smoked Salmon Plate or Fruit, Berries & Cottage Cheese	Grilled Hearts of Palm Roasted Red Pepper & Olive	Irish Pub Salad	Beefsteak Sliced Tomato w Gorgonzola Cheese	Heirloom Field Greens Salad	Steakhouse spinach salad
Today's Entrees						
Rosemary Crusted Leg of Lamb	Cobb Smoked Ham	Ale Braised Bratwurst (beef and pork sausage) with Grilled Onions	Edgehill House Cured Corned Beef	Grilled Black Angus Tenderloin of Beef	Petite Sirloin Steak	Sauerbrauten Beef Short Rib
<i>jumbo asparagus & Toasted Barley & Wild Rice Pilaf</i>	<i>Seasonal vegetable medley & home fried potato</i>	<i>steamed green beans with onion spaetzle</i>	<i>steamed cabbage, baby carrots & parslid red bliss potatoes</i>	<i>Idaho potato gratin & creamed spinach</i>	<i>buttered cauliflower & creamy whipped potato</i>	<i>roasted asparagus & sweet onion potato pierogies</i>
Bourbon Barbeque Cornish Hens	Broccoli & Cheddar Quiche	Breaded Chicken Schnitzel	Scottish Salmon en Croute	Sauteed Chicken Marsala	Maple Roasted Turkey	Lemon & Dill Baked Filet of Sole
<i>roasted carrots & parsnips & Toasted Barley & Wild Rice Pilaf</i>	<i>Shredded Home Fried Potato</i>	<i>steamed green beans with onion spaetzle</i>	<i>golden mustard sauce, baby carrots & parslid red bliss potatoes</i>	<i>Idaho potato gratin & seasoned baby carrots</i>	<i>slow cooked red cabbage & creamy whipped potato</i>	<i>roasted asparagus & sweet onion potato pierogies</i>
Homestyle						
Shrimp in a Garlic & White Wine Sauce	Challah French Toast	Braised Pork Osso Bucco	Guinness Braised Lamb Stew	Linguini & Clam Sauce	Maine Lobster Ravioli w Chanterell Mushroom Sauce	Breaded Sesame Pork Cutlet w Creamy Pan Gravy
<i>Jumbo Asparagus & Toasted Barley & Wild Rice Pilaf</i>	<i>fresh berries & sausage patty</i>	<i>steamed green beans with onion spaetzle</i>	<i>baby carrots & parslid red bliss potatoes</i>	<i>fresh chopped clams white wine, garlic with a garlic crisp</i>	<i>White wine cream sauce & garlic knot</i>	<i>spiced delicata squash & sweet onion potato pierogies</i>
Chef's Choice						
Cauliflower Cheddar Cheese Burger		Grilled Turkey Burger with Guacamole & Cheddar	Irish Bangers & Mashed Potato	Eggplant Rolotinni	Teriyaki Tofu & Mushroom Stir Fry	Three Cheese Baked Tortellini
<i>whole wheat roll with lettuce tomato and baked sweet potato</i>		<i>lettuce, tomato & red onion with baked sweet potato</i>	<i>lettuce, tomato & red onion on whole wheat roll with baked sweet potato</i>	<i>filled ricotta cheese, mozzarella w/angel hair pasta</i>	<i>Steamed White Rice</i>	<i>marinara, basil & topped with mozzarella</i>
Desserts						
Italian Tiramisu	Butter Croissant	Lemon Cream Cake	Bailey Irish Cream Cheesecake	Raspberry Cream Cake	Mississippi Mud cake	Mocha Chocolate Cake
Chocolate Eclairs	Cheese Danish	Boston Cream Pie	Fresh Baked Currant Scone	Chocolate Chip Cookies	Creamy Tapioca	NY Cheesecake
Oreo Cookie Cake	Blueberry Scone	Fudge Walnut Brownies	Chocolate Stout Cake	Angel Food Cake w Fresh Strawberries	Brioche Bread Pudding	Fresh Mango & Berries

(Not Available on Sunday)

ALWAYS AVAILABLE

Chicken Bouillion

Salad of the Week

Mixed Mesclun Greens

Pasta

Angel Hair Marinara

Chicken

Balsamic Grilled Chicken Breast

sweet corn & whipped potato

Fish

Lemon Dill Baked Filet of Sole

steamed green beans & brown rice

Burger

Angus Burger with American Cheese

lettuce, tomato & French fries

Desserts

Banana / Orange / Apple

Fresh Cut Fruit

Coffee / Decaf / Tea

Edgehill Main Dining Room Menu

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
Please be sure to indicate names of all people dining in party
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