

EDGEHILL MENU - The Dining Room Dinner & Brunch

4/4/2026 SATURDAY	4/5/2026 SUNDAY	4/6/2026 MONDAY	4/7/2026 TUESDAY	4/8/2026 WEDNESDAY	4/9/2026 THURSDAY	4/10/2026 FRIDAY	(Not Available on Wednesday or Sunday) ALWAYS AVAILABLE
Soup of the day							
Homestyle Chicken & Orzo Soup	Cream of Green Pea Soup	Hearty Turkey Noodle & Spinach Soup	Cream of Forest Mushroom	Cream of Cauliflower & Cheddar	Homestyle Beef Barley & Mushroom	Greek Style Chickpea & Vegetable Soup	Chicken Bouillion
Salad of the Day							Salad of the Week
Caesar Salad w Buttery Croutons	Sliced Fruit & Berries with Cottage Cheese or Smoked Salmon Plate	Haas Avocado with Fresh Salsa	Sweet Pears, Raspberries, Almonds & Goat Cheese Salad over Artisanal greens	Fuji Apple Toasted Pecan & Cranberry Waldorf	Cantaloupe, Tomato, Fresh Mozzarella & Prosciutto	Greek Salad w Red Wine Viagrette	Romaine Garden Salad
Today's Entrees							Pasta
Prime Rib of Beef	Roasted Tuscan Salmon	Buttery Baked Atlantic Scrod Filet	Savory Beef n Rice Stuffed Cabbage	Petite Grilled NY sirloin of Beef w/Wine Demi Sauce	Tri Colored Tortellini with Vodka Sauce	Spinach & Feta Stuffed Chicken Breast	Ziti Pasta served with garlic knot
<i>buttered broccoli & baked Idaho potato</i>	<i>Asparagus w risotto prima vera</i>	<i>steamed green peas & mushrooms with lemony parsely risotto</i>	<i>citrus glazed carrots</i>	<i>roasted cauliflower with Yukon gold potato gratin</i>	<i>mozzarella cheese with garlic knot</i>	<i>Lemony Orzo & Rice Pilaf w/sauteed broccolinni</i>	
Bourbon Barbeque Glazed Chicken	Dijon Crusted Rack of Lamb	Rosemary Crusted Pork Loin	Dill Garlic Artic Char	Sauteed Chicken Marsala	Garlic Olive Oil & Oregano Cornish Hens	Grilled Tuna Steak w Sun Dried Tomato Caper Sauce	Grilled Rosemary Chicken Breast
<i>buttered broccoli & baked Idaho potato</i>	<i>Asparagus w fingerling potatoes</i>	<i>steamed green peas & mushrooms with lemony parsely risotto</i>	<i>savory asparagus & sweet noodle kugel</i>	<i>seasoned acorn squash with Yukon gold potato gratin</i>	<i>Tuscan kale & Lemon Roasted Potato</i>	<i>Lemony Orzo & Rice Pilaf w/ sweet carrots</i>	<i>mashed potato and steamed green beans</i>
Homestyle							Fish
Maine Lobster Ravioli	Country Smoked Ham	Three Cheese Baked Manicotti Florentine	Rotisserie Turkey Breast w Cornbread Stuffing	Butternut Squash Ravioli	Branzinni Filet w Golden & Red Grape Tomatoes	Grilled Sausage, Pepper & Onion	Dill Scented Flounder Filet
<i>buttered asparagus creamy sherry wine sauce w garlic knots</i>	<i>spring vegetable medley w fingerling potatoes</i>	<i>topped baby spinach & mozzarella with a garlic knot</i>	<i>savory asparagus with buttermilk whipped potato</i>	<i>maple cream sauce with garlic bread</i>	<i>petite green beans & red peppers with Lemon Roasted Potato</i>	<i>Ziti pasta w/sauteed broccolinni</i>	<i>chardonnay wine with sweet potato and steamed green beans</i>
Healthy Choice							Burger
Garden Burger on whole wheat bun lettuce tomato & red onion		Korean Fried Chicken Sandwich	Curried Coconut Green Lentil Stew	Savory Vegetable Quiche	Sauteed Tofu, Snap Peas & Mushrooms	Ginger Glazed Beef Lo Mein	Angus Beef Burger
Baked Sweet Potato		<i>sweet sticky sesame glaze w tangy asian slaw on a soft Roll w sweet potato fries</i>	<i>over basmati rice with green beans</i>	<i>Roasted Cauliflower</i>	<i>ginger garlic sauce & vegetable spring roll</i>	<i>Garlic broccolini & shitake mushrooms with spring roll & duck sauce</i>	<i>lettuce, tomato & red onion with sweet potato</i>
Desserts							Desserts
Strawberry Rhubarb Pie	Chocolate Mousse Tart	Raspberry White Chocolate Cake	Chocolate Macaroons	Lemon Meringue Pie	Cookies n Cream Bar	Sweet Apricot Cookies	Banana / Orange / Apple
NY Cheesecake	Carrot Cake w Cream Cheese Frosting	Double Chocolate Chunk Cookie	Peach Praline Pie	Macadamia White Chocolate Chip Cookie	Chocolate Truffle Cake	Citrus Olive Oil Cake	Fresh Cut Fruit
Chocolate Filled Cookies	Fruit Tart	Southern Pecan Pie	Homemade Tapioca Pudding	Sweet Chocolate Eclairs	Toasted Almond Cream Cake	Baklava	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
 RESERVATIONS for tables of up to 6 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