

EDGEHILL MENU - The Dining Room Dinner & Brunch

5/30/2026 SATURDAY	5/31/2026 SUNDAY	6/1/2026 MONDAY	6/2/2026 TUESDAY	6/3/2026 WEDNESDAY	6/4/2026 THURSDAY	6/5/2026 FRIDAY	(Not Available on Wednesday or Sunday) ALWAYS AVAILABLE
Soup of the day							
Homestyle Chicken & Orzo Soup	SUNDAY BRUNCH	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
Golden Watermelon & Feta Salad	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	Belgian Waffles w Strawberries	Buttery Baked Atlantic Scrod Filet	Savory Beef n Rice Stuffed Pepper	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
Chinese broccoli & baked Idaho potato	Fresh cantaloupe & chicken sausage patty	Steamed green peas & mushrooms with lemony parsely risotto	Citrus glazed carrots	Roasted cauliflower with Yukon gold potato gratin	Topped with mozzarella cheese with garlic knot	Lemony Orzo & Rice Pilaf w/sauteed broccolinni	
Tarragon Roasted Chicken	Apple Filled Cinnamon Pancakes	Petite Grilled NY Sirloin of Beef	Dill Garlic Artic Char	Roasted Chicken Margerita	Garlic Olive Oil & Oregano Cornish Hens	Striped Bass w Sun Dried Tomato Caper Sauce	Chicken Grilled Rosemary Chicken Breast
Chinese broccoli & baked Idaho potato	Fresh cantaloupe & chicken sausage patty	Steamed green peas & mushrooms with lemony parsely risotto	Savory asparagus & sweet noodle kugel	Seasoned spaghetti squash with Ziti Pasta	Tuscan kale & Lemon Roasted Potato	Lemony Orzo & Rice Pilaf w/ sweet carrots	mashed potato and steamed green beans
Homestyle							Fish
Three Cheese Lasagna	Rotiserie of Leg of Lamb	Three Cheese Baked Manicotti	Rotiserie Turkey Breast w Cornbread Stuffing	Portobello Mushroom Ravioli	Branzinni Filet w Golden & Red Grape Tomatoes	Grilled Sausage, Pepper & Onion	Dill Scented Flounder Filet
Tomato sauce w garlic knots	Seasonal vegetable medley w fingerling potatoes	Topped w/ baby spinach, marinara & mozzarella with a garlic knot	Savory asparagus with buttermilk whipped potato	Marsala cream sauce with garlic knot	Petite green beans & red peppers with Lemon Roasted Potato	Ziti pasta w/sauteed broccolinni	chardonnay wine with sweet potato and steamed green beans
Healthy Choice							Burger
Garden Burger on whole wheat bun lettuce tomato & red onion		Korean Fried Chicken Sandwich	Curried Coconut Green Lentil Stew	Mushroom Pizza	Sauteed Tofu, Snap Peas & Mushrooms	Ginger Glazed Beef Lo Mein	Angus Beef Burger
with baked sweet potato		Sweet sticky sesame glaze w tangy asian slaw on a soft Roll w sweet potato fries	Over basmati rice with green beans	Button mushrooms, mozzarella & finished w truffle oil	Ginger garlic sauce & vegetable spring roll	Garlic broccolini & shitake mushrooms with spring roll & duck sauce	lettuce, tomato & red onion with sweet potato
Desserts							Desserts
Chocolate Mousse Cake	Cinnamon Scone	Fresh Baked Apple Pie	Strawberry Cream Cake	Fresh Baked Cherry Pie	Cookies n Cream Bar	Golden Watermelon & Blueberries	Banana / Orange / Apple
NY Cheesecake	Butter Croissant	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	Raspberry Turnover	Peach Coffee Cake	Homemade Tapioca Pudding	Sweet Chocolate Eclairs	Tuscan Cantaloupe	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