


6/13/2026 SATURDAY	6/14/2026 SUNDAY	6/15/2026 MONDAY	6/16/2026 TUESDAY	6/17/2026 WEDNESDAY	6/18/2026 THURSDAY	6/19/2026 FRIDAY	(Not Available on Sunday) ALWAYS AVAILABLE
<b>Soup of the day</b>							
Italian Vegatable, Pasta & Meatball Soup	<b>SUNDAY BRUNCH</b>	Loaded Baked Potato Soup	Chickpea, Spinach & Tomato Soup	Sherried French Onion Soup	Creamy Tomato & Feta	Chicken Tortilla Soup	Chicken Bouillion
<b>Salad of the Day</b>							<b>Salad of the Week</b>
Crisp Romaine Caesar Salad	Seasonal Sliced Fruit & Berries with Honey & Lemon Sauce or Smoked Norwegian Salmon Plate	Boston Bibb Garden Lettuce	Israeli Wheatberry Salad	Heirloom Tomato Salad	Baby Romaine Salad	Mexicali Guacamole & Chips	Iceberg Salad
<b>Today's Entrees</b>							<b>Pasta</b>
Lemon Pepper Pork Loin	Orange Baked Ham	Shrimp Stuffed Filet of Sole	Garlic Herb Roasted Chicken	Mushroom & Onion Meatloaf	Maple Roasted Turkey Breast	Shredded Beef Chimichanga	Angel Hair Pasta with Basil Marinara
<i>rainbow carrots with garlic whipped potato</i>	steamed broccoli & brown rice & orzo pilaf	<i>steamed broccoli with golden rice pilaf</i>	<i>roasted cauliflower medley with Tomato &amp; Olive Couscous</i>	<i>Roasted asparagus with whipped potato</i>	<i>green squash batonet &amp; sour cream mashed potato</i>	<i>chili &amp; cumin sauteed green squash &amp; South of the Border Mexicali Rice</i>	
Roasted Norwegian Salmon Filet w Parsley Lemon Butter	Belgian Waffles	Slow Cooked Lamb Stew	Mediterranean Roasted Shrimp	Seafood Boulibaise	New Zealand Rack of Lamb	Grilled Shrimp w Fresh Tomato & Cilantro Relish	<b>Chicken</b>
<i>rainbow carrots with garlic whipped potato</i>	With berries & a sausage patty	<i>creamed kale with golden rice pilaf</i>	<i>roasted cauliflower medley with Tomato &amp; Olive Couscous</i>	<i>Snap peas &amp; shitake mushrooms with Toasted Spelt, Quinoa &amp; Vegetable Pilaf</i>	<i>green squash batonet &amp; sour cream mashed potato</i>	<i>chili &amp; cumin sauteed green squash &amp; South of the Border Mexicali Rice</i>	Grilled Balsamic Chicken Breast
<b>Homestyle</b>							<b>Fish</b>
Hearty Beef & Cheese Lasagna	Apple Cinnamon Pancakes	Sauteed Chicken Piccatta	Three Cheese Ravioli, Fresh Asparagus, Grape Tomato & Kalamata Olives	Spinach & Garlic Stuffed Chicken Breast	Spinach & Cheese Ravioli	Mesquite Grilled Chicken & Jack Cheese Quesadilla	Parsely & Lemon Baked Scrod
<i>marinara sauce with green beans &amp; red peppers and a garlic knot</i>	With a sausage patty & cantelope	<i>sauteed spinach in a light lemon sauce with golden rice pilaf</i>	<i>garlic bread</i>	<i>Roasted aparagus with toasted spelt, quinoa &amp; vegetable pilaf</i>	<i>garlic cream sauce with a garlic knot</i>	<i>sweet buttered corn &amp; South of the Border Mexicali Rice</i>	<i>buttered peas &amp; wild &amp; long grain rice pilaf</i>
<b>Healthy Choice</b>							<b>Burger</b>
Mesquite Turkey Cheddar Burger		Potato Gnocchi	Sweet Italian Sausage Pizza	Ricotta & Spinach Stuffed Zucchinni	Alaskan Salmon Burger	Dijon Garlic Grilled Pork Tenderloin	Grilled Angus Burger on a Brioche Roll
Lettuce, tomato, barbeque sauce whole wheat roll & french fries		Light pink sauce, garlic knot & steamed broccoli	With mozzarella cheese	Marinara sauce, fresh basil & Mozzarella with Angel Hair	On a potato roll w parsley caper ailoi served w sweet potato fries	Steamed green squash with wild & long grain rice pilaf	<i>lettuce &amp; tomato with a sweet potato</i>
<b>Desserts</b>							<b>Desserts</b>
Blueberry Lemon Cheesecake	Blueberry Coffee Cake	Lemon Meringue Pie	Homemade Tapioca	Flourless Chocolate Cake	Raspberry Cream Cake	Tres Leches Cake	Banana / Orange / Apple
Southern Pecan Pie	Cranberry Orange Scone	Salted Caramel Triangle	Mississippi Mud Bar	Angel Food Cake w Berries	Duo of Chocolate Mousse	Canary Melons	Fresh Cut Fruit
Toasted Almond Cake	Raspberry Turnover	Fresh Strawberries	Raspberry Filled Cookies	Sugar Free Peach & Mango Jello	Citrus Olive Oil Cake	Cinnamon Rice Pudding	Coffee / Decaf / Tea

# Edgehill Main Dining Room Menu

Reservations may be made for tables of up to 8  
**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  
 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