

EDGEHILL MENU - The Dining Room Dinner & Brunch

6/6/2026 SATURDAY	6/7/2026 SUNDAY	6/8/2026 MONDAY	6/9/2026 TUESDAY	6/10/2026 WEDNESDAY	6/11/2026 THURSDAY	6/12/2026 FRIDAY	(Not Available on Thursday or Sunday) ALWAYS AVAILABLE
Soup of the day							
Homestyle Turkey & Barley Soup	SUNDAY BRUNCH	Homestyle Chicken & Rice	Creamy Corn, Tomato & Potato Soup	Minestrone Soup	Cream of Asparagus	Hot n Sour Soup	Chicken Bouillion
Salad of the day							Salad of the Week
Artichoke Heart, Sun Dried Tomato & Olive Salad	Sliced Fruit & Berries with Cottage Cheese or Smoked Salmon Plate	Sweet Carrot & Almond Slaw	Sweet Pear, Watercress, Radicchio & Dried Cranberries w Feta Cheese	Parma Prosciutto & Sweet Melon	Baby Romaine Salad w/roquefort cheese, Bosc pears, dried cranberries & toasted pine nuts	Fried Beef & Vegetable Dumplings w Citrus Plum Dipping Sauce	Bib Lettuce Salad with Red Wine Vinaigrette
Today's Entrees							Pasta
Petite Grilled Sirloin of Beef	Challah Raisin French Toast	Baked Atlantic Cod Filet	Buttery Shrimp Scampi	Sauteed Veal Marsala	Tuscan Chicken Thighs	Sesame Chicken	Angel Hair Marinara
<i>steamed broccolini with roasted fingerling potato</i>	fresh cantaloupe & sausage patty	<i>Steamed Broccoli & Sweet Spiced Yams</i>	<i>over pappardelle pasta with zucchini medallions</i>	<i>Eggplant, Tomato & Zucchini with olive oil roasted red bliss potatoes</i>	<i>w/ roasted garlic mashed potatoes and green bean almondine</i>	<i>broccoli & peppers with vegetable twice fried rice</i>	Chicken
Rainbow Trout Almondine	Baby Spinich & Brie Quiche	Dijon Crusted Rack of Lamb	Savory Chicken Stroganoff	Grilled Swordfish w Lemon Caper Parsley Butter	Maple Dijon Seared Salmon	Sticky Chinese Barbeque Ribs	Garlic Herb Grilled Chicken Breast
<i>steamed broccolini with roasted fingerling potato</i>	Home Fried Potato	<i>Baby Carrots & Sweet Spiced Yams</i>	<i>over pappardelle pasta with zucchini medallions</i>	<i>Eggplant, tomato, & zucchini with olive oil roasted red bliss potatoes</i>	<i>Green Bean Almondine w/roasted garlic mashed potatoes</i>	<i>snap peas with shitake mushrooms & vegetable fried rice w vegetable egg roll</i>	<i>steamed green beans & sweet potato</i>
Homestyle							Fish
Three Cheese Ravioli in a Pink Vodka Sauce w Grilled Chicken	Citrus Herb Roasted Pork Loin	Baked Macaroni & Cheese	Grilled Fennel Pork Chop	Roasted Lemon Rosemary Chicken	Sweet and Sour Pork Tenderloin	Ginger Stir Fried Shrimp & Mushroom w Udon Noodles	Chardonnay Baked Filet of Flounder
<i>with fresh spinach & a garlic knot</i>	vegetable medley & home fried potatoes	<i>with steamed broccoli</i>	<i>Idaho baked potato & creamed spinach</i>	<i>Tri-Color Cauliflower with olive oil roasted red bliss potatoes</i>	<i>sweet golden beets w/roasted garlic mashed potatoes</i>	<i>garlic broccoli & vegetable fried rice w vegetable egg roll</i>	<i>steamed green beans & brown rice</i>
Chefs Choice							Burger
Grilled Balsamic Portobello & Mozzarella Sandwich		Grilled Angus Burger	Homemade Beef & Black Bean Chili	Cheese Ravioli Prima Vera	Wild Mushroom & French Brie Strudel	Sweet n Sour Beef Meatballs	Angus Burger with American Cheese
<i>lettuce & tomato on whole wheat bun with eggplant fries</i>		<i>Sweet barbeque sauce, cheddar & bacon on a brioche roll with sweet potato fries</i>	<i>over steamed white rice</i>	<i>in a pink sauce with fresh garden vegetables & a garlic knot</i>	<i>with green bean almondine</i>	<i>vegetable twice fried rice & garlic broccoli</i>	<i>Lettuce, tomato, & French Fries</i>
Desserts							Desserts
Lemon Cream Cake	Walnut Cinnamon Coffee Cake	Fresh Watermelon & Berries	Red Velvet Bistro Cake	Lemon Mascarpone Cream Cake	Chocolate Fudge Cake	Fresh Pineapple	Banana / Orange / Apple
Belgium Chocolate Mousse Cake	Lemon Raspberry Danish	Mini Chocolate Eclairs	Butterscotch Pudding	Chocolate Mocha Cake	Lemon Merinque Pie	Coconut Macaroon Cookies	Fresh Cut Fruit
Sweet Canoli Cake	Fresh Baked Butter Croissants	Strawberry Layer Cake	Pecan Turtle Cheesecake	Fresh Berries Medley	Italian Tiramisu	Ginger Tapioca	Coffee / Decaf / Tea

Edgehill Main Dining Room Menu

Reservations may be made for tables of up to 8 (pending availability)
 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