

EDGEHILL MENU - The Dining Room Dinner & Brunch

7/18/2026 SATURDAY	7/19/2026 SUNDAY	7/20/2026 MONDAY	7/21/2026 TUESDAY	7/22/2026 WEDNESDAY	7/23/2026 THURSDAY	7/24/2026 FRIDAY	(Not Available on Sunday) ALWAYS AVAILABLE
Soup of the day							
Homestyle Beef & Orzo	SUNDAY BRUNCH	Manhattan Clam Chowder	Hearty Lentil & Tomato	Chilled Berry Soup	Hearty Beef Barley	Homestyle Chicken & Rice	Chicken Bouillion
Salad of the Day							Salad of the Week
Marinated Artichoke Heart, Sun Dried Tomato, Red Pepper & Olives	Sliced Fruit & Berries with Cottage Cheese or Smoked Salmon Plate	Blue Cheese, Pecan & Spinach Salad	Apple & Raisin Waldorf Salad	Greens Salad with Fresh Cucumber Dill Dressing	BLT Salad	Sour Cream, Cucumber & Red Onion Salad	Sliced Tomato
Today's Entrees							Pasta
New England Baked Cod	Swiss Omelet with Button Mushrooms	Sauteed Calves Liver	Panko Breaded Pork Cutlet	Petite Grilled Tenderloin of Beef with Tarragon Bearnaise Sauce	Branzinni Filet w Red & Yellow Grape Tomatoes	Breaded Veal Cutlet w Roasted Tomato Basil Relish	Bow Tie Pasta
Vegetable Medley & Israeli Safron Couscous	Home Fries	Candy Cane beets & golden whipped potato	Roasted broccoflower with vegetable couscous	Buttered green beans & garlic w scalloped potato & fresh chives	Pappardelle pasta & baby carrots	Green squash batonets with potato & onion pierogie	
Broccoli & Cheddar Stuffed Chicken Breast	Cinnamon Raisin French Toast	Cheese Ravioli in a Creamy Pesto Sauce	Pecan Crusted Trout Filet	Applewood Smoked Ham	Baked Macaroni & Cheese	Salmon w Lemon Parsley Butter	Chicken
Pan gravy with steamed green beans & Israeli Safron Couscous	Chicken breakfast sausage & sliced cantelope	Vegetable Medley	Roasted broccoflower with vegetable couscous	Buttered green beans & garlic w scalloped potato & fresh chives	Steamed baby carrots	Golden roasted cauliflower with potato onion pierogie	mashed potato and steamed carrots
Homestyle							Fish
Prime Rib of Beef	Glazed Smoked Ham	New Zealand Rack of Lamb	Homemade Meatball & Angel Hair Pasta	Grilled Chicken Goat Cheese & Strawberry Salad	Beef Rib Shortrib	Rosemary Chicken	Roasted Sole Filet
Steamed green beans with baked potato	Orzo rice pilaf & vegetable medley	Candy Cane beets & golden whipped potato	Basil marinara sauce & garlic breadstick	fresh strawberries, asparagus, almonds, pomegranate, goat cheese, heirloom lettuce w raspberry dressing	Pappardelle pasta & baby carrots	Potato onion pirogie with green squash batonets	lemon white wine with sweet potato and steamed green beans
Chefs Choice							Burger
Cheddar & Barbeque Turkey Burger		Bacon Cheddar Burger	Curried Garbanzo & Potato Stew	Teriyaki Shrimp & Vegetable Fried Rice	Sicilian Baked Eggplant	Bratwurst Sausage	Angus Swiss Mushroom Burger
Whole wheat bun with lettuce, tomato & baked sweet potato		lettuce tomato on a brioche roll with fries	over basmati rice with vegetable samosa	Vegetable Spring Roll	Topped with fresh cherry tomatoes, basil and fresh mozzarella with bow tie pasta	Sauerkraut, onions and potato pierogie	crisp lettuce, red onion and fries
Desserts							Desserts
Boston Cream Pie	Fudge Brownie	Fresh Watermelon & Berries	Fresh Pineapple & Raspberries	Chocolate Tuxedo Cake	Flourless Chocolate Cake	Raspberry Filled Cookies	Banana / Orange / Apple
Lemon Burst Cake	Raspberry Cheese Croissant	German Chocolate Cake	Tart Apple Turnover	Fresh Berry Medley	Summer Kiss Melons	Apple Crumb Tart	Fresh Cut Fruit
Georgia Peach Coffee Cake	Maine Blueberry Coffee Cake	Fresh Watermelon & Berries	Double Temptation Cake	Peach & Raspberry Crumb Pie	Strawberry Square Triangle	Chocolate Fudge Brownies	Coffee / Decaf / Tea

RESERVATIONS ARE REQUIRED for Brunch, Lunch 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 may be made for parties of up to 8 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

Edgehill Main Dining Room Menu