

8/29/2026	8/30/2026	8/31/2026	9/1/2026	9/2/2026	9/3/2026	9/4/2026
SATURDAY	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Soup of the day						
New England Clam Chowder	SUNDAY BRUNCH	Hearty Turkey Orzo & Spinach	Vicchysouse (chilled potato soup)	Homestyle Vegetable Barley	Hungarian Lentil Soup	Chilled Very Berry Soup
Salad of the Day						
Garden Salad	Smoked Salmon Plate OR Fruit, Berries & Cottage Cheese	Grilled Hearts of Palm Roasted Red Pepper & Olive	Strawberry Almond & Goat Cheese & Heirloom Greens Salad	Sliced Cucumber, Sour Cream & Dill	Fresh Mozzarella & Beefsteak Tomato	Steakhouse Spinach Salad
Today's Entrees						
Honey Mustard Chicken Thighs	Challah French Toast w Berries	Steelhead Trout w Lemon Thyme Butter	Three Cheese Baked Penne with Italian Sausage	Beef Stroganoff Meatballs	Tarragon & Dijon Leg of Lamb	Angus Tenderloin Of Beef
steamed carrots and baked sweet potato	sausage chicken links & fresh honeydew	golden beets & onion & dill pierogies	Mozzarella, Ricotta & Parmesan Cheese with garlicky broccoli	over wide Egg noodles & goldbar yellow squash	buttered cauliflower & creamy whipped potato	Roasted asparagus & twice baked potato
Prime Rib of Beef	Cobb Smoked Ham	Breaded Chicken Schnitzel	Sauteed Chicken Marsala	Fennel Crusted Pork Loin	Maple Roasted Turkey	Lemon & Dill Baked Filet of Flounder
buttered french beans & baked sweet potato	seasonal vegetable & shredded home fried potato	golden beets & onion & dill pierogies	button mushroom marsala sauce with sweet carrots & parslied red bliss potatoes	Idaho baked potato & creamed baby spinach	slow cooked red cabbage & creamy whipped potato	Roasted asparagus & twice baked potato
Homestyle						
Coconut Shrimp w Pineapple Aioli	Broccoli & Cheddar Quiche	Braised Pork Osso Bucco	New Zealand Rack of Lamb	Linguini & Clam Sauce	Maine Lobster Ravioli w Sherry Cream Sauce	Grilled Canadian Pork Chop
buttered french beans & baked sweet potato	shredded home fried potato	romanesca broccoli with onion dill pierogies	baby carrots & Parslied red bliss potatoes	Fresh chopped clams white wine, garlic with a garlic crisp	Garlic Knot	Green squash batonet & twice baked potato
Chef's Choice						
Cheese Tortellini Prima Vera		Grilled Turkey Burger with Guacamole & Cheddar	Battered Cod Sandwich	Eggplant Rolotinni	Teriyaki Tofu & Mushroom Stir Fry	Three Cheese Baked Tortellini
tossed with seasonal vegetable garlic and virgin olive oil		lettuce, tomato & red onion with baked sweet potato	Lettuce, tomato & red onion with baked sweet potato	filled ricotta cheese, mozzarella w/angel hair pasta	Steamed White Rice	marinara, basil & topped with mozzarella
Desserts						
NSA Apple Pie	Fresh Baked Butter Croissant	Lemon Burst Cake	NY Cheesecake	Strawberry Cream Cake	Mississippi Mud Cake	Mocha Chocolate Cake
Raspberry Chantilly Cake	Almond Danish	Fresh Blackberry Pie	Mixed Summer Berries	Chocolate Chunk Cookies	Creamy Tapioca	NSA Blueberry Layer Cake
Chocolate Fudge Cake	English Currant Scone	Golden & Red Watermelon Medley	NSA Marble Pound Cake	Chia Yogurt Pudding	Fresh Canary Melon	Grilled Peaches w Lavender Syrup

(Not Available on Sunday)
ALWAYS AVAILABLE
Chicken Bouillion
Salad of the Week
Mixed Mesclun Greens
Pasta
Angel Hair Marinara
Chicken
Balsamic Grilled Chicken Breast
sweet corn & whipped potato
Fish
Lemon Dill Baked Filet of Sole
steamed green beans & brown rice
Burger
Angus Burger with American Cheese
lettuce, tomato & French fries
Desserts
Banana / Orange / Apple
Fresh Cut Fruit
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
Please be sure to indicate names of all people dining in party
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