

EDGEHILL MENU - The Dining Room Dinner & Brunch

9/26/2026	9/27/2026	9/28/2026	9/29/2026	9/30/2026	10/1/2026	10/2/2026
SATURDAY	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
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
Salad of the day						
Sliced Beefsteak Tomato & Fresh Mozzarella	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
Today's Entrees						
Petite Grilled Sirloin of Beef	Challah Raisin French Toast	Baked Atlantic Cod Filet	Buttery Shrimp Scampi	Sauteed Veal Marsala	Tuscan Chicken Thighs	Sesame Chicken
steamed broccolinni with roasted fingerling potato	fresh cantaloupe & sausage patty	Steamed Broccoli & Sweet Spiced Yams	over pappardelle pasta with zuchinni medallions	Eggplant, Tomato & Zucchini with olive oil roasted red bliss potatoes	w/ roasted garlic mashed potatoes and green bean almondine	broccoli & peppers with vegetable twice fried rice
Rainbow Trout Almondine	Baby Spinich & Brie Quiche	Dijon Crusted Rack of Lamb	Lemon Braised Chicken	Grilled Swordfish w Lemon Caper Parsley Butter	Maple Dijon Seared Salmon	Sticky Chinese Barbeque Ribs
steamed broccolinni with roasted fingerling potato	Home Fried Potato	Baby Carrots & Sweet Spiced Yams	over pappardelle pasta with zuchinni medallions	Eggplant, tomato, & zucchini with olive oil roasted red bliss potatoes	w/ roasted garlic mashed potatoes and green bean almondine	snap peas with shitake mushrooms & vegetable fried rice w vegetable egg roll
Homestyle						
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
with fresh spinach & a garlic knot	vegetable medley & home fried potatoes	With broccoli	Idaho baked potato & creamed spinach	Tri-Color Cauliflower with olive oil roasted red bliss potatoes	sweet golden beets w/roasted garlic mashed potatoes	garlic broccoli & vegetable fried rice w vegetable egg roll
Chefs Choice						
Grilled Balsamic Portobello & Mozzarella Wrap		Grilled Angus Burger	Homemade Impossible Meat (vegetarian) & Black Bean Chili	Cheese Ravioli Prima Vera	Broccoli & Gruyere Strudel w Dijon Cream Sauce	Sweet n Sour Beef Meatballs
roasted peppers, spinach and olive relish wrap w sweet potato fries		Sweet barbeque sauce, cheddar & bacon on a brioche roll with sweet potato fries	topped with cheddar over steamed white rice	in a pink sauce with fresh garden vegetables & a garlic knot	with green bean almondine	vegetable twice fried rice & garlic broccoli
Desserts						
Lemon Cream Cake	Walnut Cinnamon Coffee Cake	Fresh Watermelon & Berries	Red Velvet Bistro Cake	Lemon Mascarpone Cream Cake	Chocolate Fudge Cake	Fresh Pineapple
Belgium Chocolate Mousse Cake	Lemon Raspberry Danish	Mini Chocolate Eclairs	Butterscotch Pudding	Chocolate Mocha Cake	Fall Pumpkin Pie	Flourless Chocolate Cake
Sweet Canoli Cake	Fresh Baked Butter Croissants	Strawberry Layer Cake	Pecan Turtle Cheesecake	Wine Poached Pears w Toasted Almonds	Italian Tiramisu	Pumpkin Spiced Chia Yogurt Pudding

(Not Available on Thursday or Sunday)

ALWAYS AVAILABLE

Chicken Bouillion

Salad of the Week

Bib Lettuce Salad with Red Wine Vinaigrette

Pasta

Angel Hair Marinara

Chicken

Garlic Herb Grilled Chicken Breast

steamed green beans & sweet potato

Fish

Chardonnay Baked Filet of Flounder

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 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