EDGEHILL MENU - The Dining Room Dinner & Brunch

11/7/2026 SATURDAY	11/8/2026 SUNDAY	11/9/2026 MONDAY	11/10/2026 TUESDAY	11/11/2026 WEDNESDAY	11/12/2026 THURSDAY	11/13/2026 FRIDAY	(Not Available on Sunday) ALWAYS AVAILABLE
Soup of the day							
Homestyle Navy Bean & Bacon Soup	SUNDAY BRUNCH	New England Cod Chowder	Wholesome Five Bean Soup	Creamy Maple Pumpkin Soup	Hearty Beef Mushroom Barley	Hearty Chicken Noodle Soup	Chicken Bouillion
Salad of the Day							**Salad of the Week**
Artisan Greens Caesar Salad	Sliced Fruit & Berries with Cottage Cheese or Smoked Salmon Plate	Orange, raspberry, blue cheese, pecan and spinach salad	Fuji Apple, Walnut & Raisin Waldorf Salad	Greens Salad with Fresh Cucumber Yogurt Dill Dressing	BLT Salad with Ranch Dressing	Dill Pickled Cucumber & Red Onion & Pepper Salad	Sliced Tomato
Today's Entrees							**Pasta**
Grilled Mahi Filet w Pineapple Relish	Swiss Omelet with Button Mushrooms	Sauteed Calves Liver	Panko Breaded Pork Cutlet	Petite Grilled Tenderloin of Beef with Tarragon Bearnaise Sauce	Branzinni Filet w Petite Shrimp, Red & Yellow Grape Tomatoes	Sauteed Veal Cutlet w Roasted Tomato Basil Relish	Bow Tie Pasta
Steamed Green Beans & Israeli Safron Couscous	*Home Fries*	*Vegetable Medley & golden whipped potato*	*Steamed broccoli with parslied Spaetzle*	*Seasonal Vegetable Medley w scalloped potato & fresh chives*	*Pappardelle pasta & steamed baby carrots*	*Parmesan Roasted Green squash with potato & onion pierogie*	
							Chicken
Mushroom & Swiss Stuffed Chicken Breast	Cinnamon Raisin French Toast	Butternut Squash Ravioli w Golden Maple Cream Sauce	Pecan Crusted Trout Filet	Smoky Pork Loin w Sauerkraut & Sweet Onions	Baked Vermont Macaroni & Cheese	New Zealand Rack of Lamb	*Herbed Boneless Chicken Breast*
Pan gravy with steamed green beans & Israeli Safron Couscous	*Chicken breakfast sausage & sliced cantelope*	*Garlic Knot*	*Steamed broccoli with parslied Spaetzle*	*Buttered green peas & corn 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	Lemon Roasted Salmon Filet	Homemade Meatball & Angel Hair Pasta	Rotiserie Turkey Breast w Cornbread Stuffing	Savory Beef & Vegetable Pot Pie	Rosemary & Garlic Turkey Meatloaf	Roasted Sole Filet
roasted fall squashes with baked potato	*Orzo rice pilaf & vegetable medley*	*Vegetable Medley & golden whipped potato*	*Basil marinara sauce & garlic breadstick*	*Buttered green peas & corn w scalloped potato & fresh chives*	*Steamed baby carrots*	*Parmesan Roasted Green squash with potato & onion pierogie*	lemon white wine with sweet potato and steamed green beans
Chefs Choice							**Burger**
Cheddar & Barbeque Turkey Burger		Bacon Cheddar Burger	Curried Lentils & Potato	Teriyaki Shrimp & Vegetable Fried Rice	Roasted Eggplant & Bow Tie Pasta	Grilled Knockwurst 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 samosa*	*Vegetable Spring Roll*	*fresh cherry tomatoes, basil and mozzarella with bow tie pasta*	*Sauerkraut, onions and potato pierogie*	crisp lettuce, red onion and fries
Desserts							**Desserts**
Pumpkin Roulade Cake	Fudge Brownie	Fresh Watermelon & Berries	Sweet Potato Pie	Chocolate Tuxedo Cake	Flourless Chocolate Cake	Raspberry Filled Cookies	Banana / Orange / Apple
Apple Tartlet	Raspberry Cheese Croissant	German Chocolate Cake	Tart Apple Turnover	Homemade Rice Pudding	Fresh Baked Macadamia Cookies	Apple Crumb Pie	Fresh Cut Fruit
Fresh Peach & Blueberries	Maine Blueberry Coffee Cake	Strawberry Cream Cake	Double Temptation Cake	Peach & Rasberry Crumb Pie	Strawberry Square Triangle	Chocolate Pumpkin 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
Call MON-FRI 203-595-2314 / SAT & SUN 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