Edgehill Main Dining Room Menu

11/28/2026 SATURDAY	11/29/2026 SUNDAY	11/30/2026 MONDAY	12/1/2026 TUESDAY	12/2/2026 WEDNESDAY	12/3/2026 THURSDAY	12/4/2026 FRIDAY
Soup of the day						
Italian Vegatable, Pasta & Meatball Soup	SUNDAY BRUNCH	Loaded Baked Potato Soup	Chickpea, Spinach & Tomato Soup	Sherried French Onion Soup	Homestyle Black Bean Soup	Hearty Chicken & Ditalinni
Salad of the Day						
Crisp Romaine Caesar Salad	Seasonal Sliced Fruit & Berries with Honey & Lemon Sauce or Smoked Norwegian Salmon Plate	Boston Bibb Garden Lettuce	Israeli Wheatberry Salad	Heirloom Tomato Salad	Mexicali Guacamole & Chips	Baby Romaine Salad
Today's Entrees						
Lemon Pepper Pork Loin	Orange Baked Ham	Shrimp Stuffed Filet of Sole	Pomegranate Roasted Chicken	Parisian Meatloaf	Shredded Beef Chimichanga	Maple Roasted Turkey Breast
rainbow carrots with garlic whipped potato	*steamed broccoli & brown rice & orzo pilaf*	*steamed broccoli with golden rice & orzo pilaf*	*roasted cauliflower medley with rosemary & garlic roasted red potatoes*	*Roasted asparagus with whipped potato*	*chili & cumin sauteed green squash & south of the border Mexicali rice*	*green peas & mushrooms w sour cream mashed potato*
Roasted Steel Head Trout w Sweet Red Pepper Oregano Butter	Belgian Waffles	Ale Braised Lamb Stew	Mediteranean Roasted Branzinni Filet	Seafood Boulibaise	Grilled Shrimp w Fresh Tomato & Cilantro Relish	New Zealand Rack of Lamb
rainbow carrots with garlic whipped potato	*With berries & a sausage patty*	*steamed broccoli with golden rice & orzo pilaf*	*yellow & green squash medallions with rosemary & garlic roasted red potatoes*	*halibut,shrimp & Scallops in a safron tomato broth w toasted french baquette*	*chili & cumin sauteed green squash & south of the border Mexicali rice*	*roasted red curry squash & sour cream mashed potato*
Homestyle						
Hearty Lasagna Bolognese	Apple Cinnamon Pancakes	Sauteed Chicken Piccatta	Three Cheese Ravioli, Fresh Asparagus, Grape Tomato & Kalamata Olives	Herb de Provence Roasted Chicken	Mesquite Grilled Chicken & Jack Cheese Quesadilla	Baked Cheese Tortelinni in a Sherry Portobello Mushroom Sauce
with green beans & red peppers and a garlic bread stick	*With a sausage patty & cantelope*	*sauteed spinach in a light lemon sauce with golden rice & orzo pilaf*	*garlic bread*	*Roasted aparagus with toasted spelt, quinoa & vegetable pilaf*	*sweet buttered corn & south of the border Mexicali rice*	*garlic knot*
Healthy Choice						
Mesquite Turkey Cheddar Burger		Potato Gnocchi	Sweet Italian Sausage Pizza	Ricotta & Spinach Stuffed Zucchinni	Alaskan Salmon Burger	Dijon Garlic Grilled Pork Tenderloin
Lettuce, tomato, barbeque sauce whole wheat roll & french fries		*Light pink sauce, garlic knot & steamed broccoli*	*With mozzarella cheese*	*Marinara sauce, fresh basil & Mozzarella with Angel Hair*	*On a potato roll w parsley caper ailoi served w sweet potato fries*	*Steamed green squash with wild & long grain rice pilaf*
Desserts						
Lemon Mascarpone Cake	Blueberry Coffee Cake	Lemon Meringue Pie	Homemade Tapioca	Flourless Chocolate Cake	Tres Leches Cake	Raspberry Cream Cake
Southern Pecan Pie	Cranberry Orange Scone	Salted Caramel Triangle	Mississippi Mud Bar	Angel Food Cake w Berries	Duo of Chocolate Mousse	Canary Melons
Toasted Almond Cake	Raspberry Turnover	Fresh Strawberries	Raspberry Filled Cookies	Sugar Free Peach & Mango Jello	Italian Citrus Cake	Cinnamon Rice Pudding

(Not Available on Sunday) ALWAYS AVAILABLE
Chicken Bouillion
Salad of the Week
Iceberg Salad
Pasta
Angel Hair Pasta with Basil Marinara
Chicken
Grilled Balsamic Chicken Breast
buttered peas & wild & long grain rice pilaf
Fish
Parsely & Lemon Baked Scrod
buttered peas & wild & long grain rice pilaf
Burger
Grilled Angus Burger on a Brioche Roll
lettuce & tomato with a sweet potato
Desserts
Banana / Orange / Apple
Fresh Cut Fruit
Coffee / Decaf / Tea

Reservations may be made for tables of up to 8
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
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