EDGEHILL MENU - The Dining Room Dinner & Brunch

11/21/2026 SATURDAY	11/22/2026 SUNDAY	11/23/2026 MONDAY	11/24/2026 TUESDAY	11/25/2026 WEDNESDAY	11/26/2026 THURSDAY	11/27/2026 FRIDAY	(Not Available on Thursday or Sunday) ALWAYS AVAILABLE
Soup of the day							
Homestyle Turkey & Barley Soup	SUNDAY BRUNCH	Homestyle Chicken & Rice	Creamy Corn, Tomato & Potato Soup	Minestrone Soup	Maple Blue Hubbard Squash Bisque	Hot n Sour Soup	Chicken Bouillion
Salad of the day							**Salad of the Week**
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 Prosciouto & Sweet Melon	Petite Field Greens Salad	Fried Beef & Vegetable Dumplings w Citrus Plum Dipping Sauce	Bib Lettuce Salad with Red Wine Vinaigrette
Today's Entrees							**Pasta**
Prime Rib of Beef	Challah Raisin French Toast	Baked Atlantic Cod Filet	Buttery Shrimp Scampi	Sauteed Veal Marsala	Roasted Tom Turkey w Cornbread Sage Stuffing	Sesame Chicken	Angel Hair Marinara
steamed broccoli with roasted fingerling potato	fresh cantaloupe & sausage patty	*Yellow Squash & Sweet Spiced Yams*	*over pappardelle pasta with zuchinni medallions*	*Eggplant, Tomato & Zucchini with olive oil roasted red bliss potatoes*	*cranberry sauce, pan gravy, yukon gold mashed potato with green beans almondine*	*broccoli & peppers with vegetable twice fried rice*	
Rainbow Trout Almondine	Baby Spinich & Brie Quiche	Dijon Crusted Rack of Lamb	Cranberry Glazed Cornish Hen	Grilled Swordfish w Lemon Caper Parsley Butter	Jumbo Shrimp Scampi	Sticky Chinese Barbeque Ribs	**Chicken** Garlic Herb Grilled Chicken Breast
steamed broccoli 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*	*in a garlic butter sauce & toasted crumb topping with green beans almondine & lemony Orzo Pilaf*	*snap peas with shitake mushrooms & vegetable fried rice w vegetable egg roll*	*steamed green beans & sweet potato*
Homestyle							**Fish**
Three Cheese Ravioli in a Pink Vodka Sauce w Grilled Chicken	Citrus Herb Roasted Pork Loin	Baked Macaroni & Cheese	Grilled Fennel Pork Chop	Orange Glazed Ham	Grilled Petite Black Angus Sirloin	Ginger Stir Fried Shrimp & Mushroom w Udon Noodles	Chardonnay Baked Filet of Flounder
with fresh spinach & a garlic knot	vegetable medley & home fried potatoes	*Yellow Squash*	*Idaho baked potato & creamed spinach*	*Tri-Color Cauliflower with olive oil roasted red bliss potatoes*	*green beans almondine & yukon gold whipped potato*	*garlic broccoli & vegetable fried rice w vegetable egg roll*	*steamed green beans & brown rice*
Chefs Choice							**Burger**
Grilled Balsamic Portobello & Mozzarella Wrap		Grilled Angus Burger	Homemade Impossible Meat (vegetarian) & Black Bean Chili	Cheese Ravioli Prima Vera	Happy Thanksgiving 2026 !!	Sweet n Sour Beef Meatballs	Angus Burger with American Cheese
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*	*From your Edgehill Staff*	*vegetable twice fried rice & garlic broccoli*	*Lettuce, tomato, & French Fries*
Desserts							**Desserts**
Lemon Cream Cake	Walnut Cinnamon Coffee Cake	Fresh Watermelon & Berries	Red Velvet Bistro Cake	Lemon Mascarpone Cream Cake	NSA Apple Pie	Fresh Pineapple	Banana / Orange / Apple
Belgium Chocolate Mousse Cake	Lemon Raspberry Danish	Mini Chocolate Eclairs	Butterscotch Pudding	Chocolate Mocha Cake	Spiced Pumpkin Pie	Flourless Chocolate Cake	Fresh Cut Fruit
Sweet Canoli Cake	Fresh Baked Butter Croissants	Strawberry Layer Cake	Pecan Turtle Cheesecake	Wine Poached Pears w Toasted Almonds	Toasted Coconut Custard Pie	Pumpkin Spiced Chia Yogurt Pudding	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
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