

9/14/2024 SATURDAY	9/15/2024 SUNDAY	9/16/2024 MONDAY	9/17/2024 TUESDAY	9/18/2024 WEDNESDAY	9/19/2024 THURSDAY	9/20/2024 FRIDAY
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Soup of the day						
Sweet Corn, Potato & Pepper Soup	SUNDAY BRUNCH	Homestyle Beef Tomato & Mushroom	Hearty Lentil & Tomato	Plum Tomato & Basil Soup	Hearty Shrimp, Corn & Potato Chowder	Summer Gazpacho

Salad of the Day						
Marinated Artichoke Heart, Red Pepper & Olive	Sliced Fruit & Berries with Cottage Cheese or Smoked Salmon Plate	Very Berry Salad with Raspberry Dressing	Apple Raisin Waldorf Salad	Greens Salad with Fresh Herb Dressing	Hearts of Palm Kalamita Olives and Roasted Sweet Pepper	Mexicali Caesar Salad

Today's Entrees						
Maine Lobster Ravioli with Chardonnay Cream Sauce	Broccoli, Monterey Jack & Cheddar Frittata	Grilled Mahi Filet with Pineapple Barbeque Sauce	Pork Schnitzel (Breaded Pork Cutlet)	Petite Grilled Sirloin of Beef with Tarragon Bearnaise Sauce	Veal Cordon Bleu	Grilled Pork Chop with Black Bean Pepper Relish
<i>garlic knot</i>	<i>with home fried potatoes</i>	<i>roasted cauliflower with golden rice pilaf</i>	<i>roasted broccoflower with spaetzle &amp; chives</i>	<i>buttered green beans &amp; garlic with scalloped potato &amp; fresh chives</i>	<i>spinach with parmesan potatoes</i>	<i>sauteed broccolini with south of the border rice &amp; beans</i>
Apple Cider Brined Cornish Hens	Cinnamon Raisin French Toast	Forest Mushroom Ravioli with Sherry Garlic Sauce	Artic Char Filet with Dijon Shallot Cream Sauce	Applewood Smoked Ham	Sauteed Chicken Breast in a Madeira Wine Demi	Cilantro Lime Roasted Chicken
<i>sweet baby carrots &amp; vegetable couscous</i>	<i>pork breakfast sausage sliced cantelope</i>	<i>garlic knot</i>	<i>buttered &amp; honey carrots with spaetzle &amp; chives</i>	<i>buttered green beans &amp; garlic with scalloped potato &amp; fresh chives</i>	<i>spinach with parmesan potatoes</i>	<i>sauteed broccolini with south of the border rice &amp; beans</i>

Homestyle						
Classic Beef & Mushroom Stroganoff	Classic Eggs Benedict	Dijon Lavender Pork Tenderloin	Homemade Spaghetti & Meatballs	Roasted Shrimp over Potato Gnocchi with Fresh Lemon Cream Sauce	Cheddary Macaroni & Cheese	Pan Seared Salmon with Brandy Cherry Sauce
<i>steamed green bean &amp; vegetable couscous</i>	<i>poached eggs, Canadian bacon on an English muffin with home fries</i>	<i>roasted cauliflower with golden rice pilaf</i>	<i>garlic knot</i>	<i>garlic bread</i>	<i>spinach</i>	<i>garlic roasted green squash with south of the border rice &amp; beans</i>

Healthy Choice						
Barbeque Turkey Burger	Glazed Ham	Lime Cilantro Grilled Chicken Sandwich	Malibu Vegatable Burger	Teriyaki Tofu & Vegetable Fried Rice	Maple Roasted Turkey Breast	Tuscan Eggplant Tomato Sauce
<i>whole wheat bun with lettuce tomato &amp; baked sweet potato</i>	<i>seasonal vegetable medley &amp; orzo and rice pilaf</i>	<i>whole wheat bun with lettuce tomato &amp; onion rings</i>	<i>whole wheat bun with lettuce tomato red onion &amp; baked sweet potato</i>	<i>served with edamame dumplings</i>	<i>savory yellow squash &amp; parmesan potatoes</i>	<i>roasted eggplant, plum tomato &amp; garlic tossed with penne pasta</i>

Desserts						
NSA Apple Pie	Maine Blueberry Scone	Maine Blueberry Pie	Fresh Pineapple & Raspberries	Lemon Rosemary Shortbread Cookie	Lemon Mousse Cake	NSA Fruit of the Forest Pie
Oreo Cookie & Cream Cake	Butter Croissant	Chocolate Fudge Layer Cake	Raspberry Turnover	Chocolate Chunk Cookie	Chocolate Tuxedo Cake	M&M Brownies
Pineapple & Berries	Cinnamon Coffee Cake	Oatmeal Raisin Cookie	Tiramisu	Fresh Watermelon & Berries	Peanut Butter & Jelly Cookie	Triple Chocolate Cheesecake

(Not Available on Sunday)  
ALWAYS AVAILABLE

Chicken Bouillion
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Salad of the Week
Chopped Garden Salad

Pasta
Bow Tie Pasta

Chicken
Herbed Boneless Chicken breast
mashed potato and steamed carrots

Fish
Roasted Sole Filet
lemon white wine with sweet potato and steamed green beans

Burger
Angus Swiss Mushroom Burger
crisp lettuce, red onion and fries

Desserts
Banana / Orange / Apple
Fresh Cut Fruit
Coffee / Decaf / Tea

# Edgehill Dining Room Menu

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  
 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