

# EDGEHILL MENU - The Dining Room Dinner & Brunch

11/16/2024 SATURDAY	11/17/2024 SUNDAY	11/18/2024 MONDAY	11/19/2024 TUESDAY	11/20/2024 WEDNESDAY	11/21/2024 THURSDAY	11/22/2024 FRIDAY	(Not Available on Wednesday or Sunday) ALWAYS AVAILABLE
<b>Soup of the day</b>							
Creamy Idaho Potato & Smoked Bacon Soup	SUNDAY BRUNCH	Hearty Turkey Noodle & Spinach Soup	Savory Seafood Gumbo	Cream of Forest Mushroom Soup	Homestyle Beef Barley & Mushroom	Golden Coconut Lentil Soup	Chicken Bouillion
<b>Salad of the Day</b>							<b>Salad of the Week</b>
Sweet Carrot, Golden Raisin & Toasted Almond Salad	Sliced Fruit & Berries with Cottage Cheese or Smoked Salmon Plate	Haas Avocado with Fresh Salsa	Tangy Purple Cabbage Slaw	Crisp Caesar Salad	Tangy Cucumber, Sour Cream & Dill Salad	Fried Edamame Dumpling with Ponzu Dipping Sauce	Romaine Garden Salad
<b>Today's Entrees</b>							<b>Pasta</b>
Rotisserie Prime Rib of Beef	Fresh Made Belgian Waffles	Buttery Baked Atlantic Scrod Filet	Seasoned Catfish with Shrimp & Pepper Sauce	Petite Grilled Beef Tenderloin	Three Cheese Baked Ravioli	Teriyaki Glazed Chicken	Ziti Pasta served with fresh bread sticks
<i>green beans &amp; toasted almonds with baked sweet potato</i>	<i>topped with fresh whipped cream and berry medley</i>	<i>steamed green peas &amp; mushrooms with risotto verde</i>	<i>savory tomato pepper sauce with buttermilk whipped potato</i>	<i>roasted cauliflower with Yukon gold scalloped potatoes</i>	<i>marinara sauce, mozzarella cheese with garlic knot</i>	<i>sesame glazed carrots with steamed basmati rice</i>	
Rosemary & Garlic Crusted Pork Loin	Edgehill Eggs Benedict	New Zealand Rack of Lamb	<i>Southern Fried Chicken Thighs</i>	Creamy Baked Macaroni & Cheese	Cornish Hen with Cranberry & Orange Glaze	Chinese Barbeque Spareribs	Grilled Rosemary Chicken Breast
<i>cauliflower medley with baked sweet potato</i>	<i>poached eggs on whole grain muffin, Canadian bacon, Hollandaise sauce with home fries</i>	<i>spiced acorn squash &amp; risotto verde</i>	<i>southern succatash with buttermilk whipped potato</i>	<i>garlic knot</i>	<i>petite green beans &amp; red peppers with kale whipped potato</i>	<i>garlic broccoli &amp; shitake mushroom with steamed basmati rice</i>	<i>mashed potato and steamed green beans</i>
<b>Homestyle</b>							<b>Fish</b>
Blue Crab Ravioli with Plum Tomato Cream Sauce	Smoked Bacon & Cheddar Quiche	Three Cheese Baked Manicotti Florentine	Grilled Pork Chop with Black Eyed Pea Relish	Wine Basted Airline Chicken Breast	Maryland Crabcake with Charred Scallion Caper Remoulade Sauce	Coconut Battered Shrimp with Mango Dipping Sauce	Dill Scented Flounder Filet
<i>garlic knot</i>	<i>home fried potatoes</i>	<i>topped with mozzarella &amp; garlic knot</i>	<i>slow cooked collard greens with buttermilk whipped potato</i>	<i>steamed green beans with Yukon gold scalloped potatoes</i>	<i>petite green beans &amp; red peppers</i>	<i>honey glazed carrots with steamed basmati rice</i>	<i>chardonnay wine with sweet potato and steamed green beans</i>
<b>Healthy Choice</b>							<b>Burger</b>
Garden Burger on whole wheat bun lettuce tomato & red onion	Butter Crumb Topped Flounder Filet	Bison Burger	Curried Coconut Lentil Stew	Savory Shrimp & Spinach Empanada	Sauteed Tofu, Snap Peas & Mushrooms	Ginger Glazed Beef Lo Mein	Angus Beef Burger
<i>green beans &amp; toasted almonds with baked sweet potato</i>	<i>steamed carrots and home fried potatoes</i>	<i>soft roll, lettuce, tomato, red onion with steak sauce &amp; baked sweet potato</i>	<i>over basmati rice with green beans</i>	<i>avocado tomato &amp; cilantro salad</i>	<i>ginger garlic sauce &amp; steamed edamame dumpling</i>	<i>garlic broccoli &amp; shitake mushrooms with spring roll with duck sauce</i>	<i>lettuce, tomato &amp; red onion with sweet potato</i>
<b>Desserts</b>							<b>Desserts</b>
Lemon Meringue Pie	Ginger Scone	Raspberry White Chocolate Cake	Red Velvet Cake	Apple Tart	Chocolate Fudge Brownie	Fresh Pineapple & Kiwi	Banana / Orange / Apple
Belgian Chocolate Mousse Cake	Cinnamon Coffee Cake	Chocolate Filled Cookies	Lemon Burst Cake	Lemon Cookies	Lemon Mascarpone Cake	Coconut Macaroons	Fresh Cut Fruit
Banana Cream Pie Cookie	Almond Butter Croissant	Apple Pie (No Sugar Added)	Southern Pecan Pie	Mini Chocolate Eclairs	Chocolate Fudge Cake	Apple Cinnamon Buckle	Coffee / Decaf / Tea

# Edgehill Main Dining Room Menu

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  
 RESERVATIONS for tables of up to 6 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