

EDGEHILL DINNER MENU - The Dining Room

1/11/2025 SATURDAY	1/12/2025 SUNDAY	1/13/2025 MONDAY	1/14/2025 TUESDAY	1/15/2025 WEDNESDAY	1/16/2025 THURSDAY	1/17/2025 FRIDAY
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Soup of the day

Creamy Idaho Potato & Smoked Bacon Soup	Hearty Chicken Noodle Soup	Hearty Turkey Noodle & Spinach Soup	Savory Seafood Gumbo	Hearty Eight Bean Soup	Homestyle Beef Barley & Mushroom	Golden Coconut Lentil Soup
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Salad of the Day

Brussel Sprout Salad w Pomegranate & Pistachio	Tangy Coleslaw	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
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Today's Entrees

Rotisserie Sirloin of Beef	Hebrew National Hot Dogs	Buttery Baked Atlantic Scrod Filet	Southern Fried Chicken Thighs	Petite Grilled NY sirloin	Three Cheese Baked Ravioli	Teriyaki Glazed Chicken
<i>steamed hericot vert & roasted smoked paprika potato</i>	<i>seasoned green & yellow squash with white rice</i>	<i>steamed green peas & mushrooms with risotto verde</i>	<i>southern succatash with buttermilk whipped potato</i>	<i>roasted cauliflower with Yukon gold scalloped potatoes</i>	<i>marinara sauce, mozzarella cheese with garlic knot</i>	<i>honey glazed carrots with steamed basmati rice</i>
Rosemary & Garlic Crusted Pork Loin	Crispy Chicken Tenders with Chips	New Zealand Rack of Lamb	Cajun Shrimp & Creamy Grits	New England Turkey Pot Pie	Cornish Hen with Cranberry & Orange Glaze	Chinese Barbeque Spareribs
<i>steamed hericot vert & roasted smoked paprika potato</i>	<i>sauerkraut, cole slaw & potato salad</i>	<i>spiced acorn squash & risotto verde</i>	<i>savory tomato pepper & onion sauce with chopped scallions</i>	<i>red pepper couli sauce</i>	<i>Tuscan kale & sweet fingerling potato</i>	<i>garlic broccoli & shitake mushroom with steamed basmati rice</i>

Homestyle

Blue Crab Ravioli with Plum Tomato Cream Sauce	Homemade Beef & Bean Chili	Three Cheese Baked Manicotti Florentine	Grilled Pork Chop with Black Eyed Pea Relish	Creamy Baked Macaroni & Cheese	Maryland Crabcake with Charred Scallion Caper Remoulade Sauce	Coconut Battered Shrimp with Mango Dipping Sauce
<i>lemon caper sauce w steamed broccoli.</i>	<i>seasoned green & yellow squash & NE baked beans</i>	<i>topped with mozzarella & garlic knot</i>	<i>slow cooked collard greens with buttermilk whipped potato</i>	<i>basil marinara & garlic knot</i>	<i>root vegetable medley</i>	<i>garlic broccoli & shitake mushroom with steamed basmati rice</i>

Healthy Choice

Garden Burger on whole wheat bun lettuce tomato & red onion		Bison Burger	Curried Coconut Lentil Stew	Savory Shrimp & Spinach Empanada	Sauteed Tofu, Snap Peas & Mushrooms	Ginger Glazed Beef Lo Mein
zucchini & squash with baked sweet potato		soft roll, lettuce, tomato, red onion with steak sauce & baked sweet potato	over basmati rice with green beans	avocado tomato & cilantro salad	ginger garlic sauce & vegetable spring roll	garlic broccoli & shitake mushrooms with spring roll with duck sauce

Edgehill Dinner Menu