


3/29/2025 SATURDAY	3/30/2025 SUNDAY	3/31/2025 MONDAY	4/1/2025 TUESDAY	4/2/2025 WEDNESDAY	4/3/2025 THURSDAY	4/4/2025 FRIDAY
Soup of the day						
Hearty Garbanzo Bean & Tomato Soup	SUNDAY BRUNCH	Creamy Carrot & Ginger	Hearty Minestrone Soup	Cream of Tomato Florentine	Homestyle Chicken Noodle Soup	Atlantic Cod & Potato Chowder
Salad of the Day						
Kale, Carrot & Brussel Sprout Slaw with Honey Mustard Dressing	Plank Smoked Salmon Plate or Fruit, Berries & Cottage Cheese	Chic Pea, Red Onion & Spinach Salad	Heirloom Tomato Salad w Red Onion & Olives	Citrus Spelt & Vegetable Salad	Mixed Green Salad with House Made Tarragon Dressing	Marinated Button Mushroom < Red Pepper & Olive Salad
Today's Entrees						
Grilled German Knockwurst with Sauerkraut & Sweet Onions	Maine Blueberry Filled Pancakes	Petite Grilled Sirloin Steak with Tarragon Demi Glaze	Crispy Chicken Parmesan	Sauteed Veal Punta Nesca	Beer Braised Bratwurst with Onions & Sauerkraut	Grilled Pork Tenderloin with Cherry Orange Sauce
<i>florentino cauliflower & roasted fingerling potatoes</i>	<i>sliced cantelope & sausage patty</i>	<i>broccolini with baked potato</i>	<i>steamed green beans with bucatini pasta</i>	<i>Sauteed Black Kale & Olive Oil Parmesan Roasted Potato</i>	<i>vegetable medley & whipped Potato</i>	<i>herb topped tomato au gratin & roasted new potato</i>
Roasted Honey Mustard Norwegian Salmon	Garden Vegetable & Cheddar Omelet	Braised Lamb Tikka Masala	Baked Cod Oreganata	Rosemary Prosciutto Stuffed Pork Loin	Pistachio Crusted Artic Char Filet	Chicken Coq au Vin
<i>florentino cauliflower & roasted fingerling potatoes</i>	<i>with shredded potato souffle</i>	<i>curried cauliflower with golden Jasmine rice</i>	<i>roasted carrots with steamed green beans</i>	<i>Garlic Broccoli & Olive Oil Parmesan Roasted Potato</i>	<i>vegetable medley with toasted farro & quinoa pilaf</i>	<i>buttered haricot vert & roasted new potato</i>
Homestyle						
Lemon Pepper Turkey Breast	Lemon Pepper Pork Loin	Indian Butter Shrimp (Buttery Tomato Cream Sauce)	Baked Ricotta Cavatelli	Homemade Eggplant Parmesan	Fresh Dill & Garlic Roasted Chicken	Penne Tossed with Shrimp, Fresh Plum Tomato, Olives Arugala & Garlic
<i>yellow and green squash medley & roasted fingerling potatoes</i>	<i>steamed sweet carrots & shredded potato souffle</i>	<i>curried cauliflower with golden Jasmine rice</i>	<i>topped with mozzarella garlic knot w steamed green beans</i>	<i>garlic broccoli & angel hair pasta</i>	<i>vegetable medley with toasted farro & quinoa pilaf</i>	<i>garlic bread</i>
Healthy Choice						
Toasted Tofu Mushrooms, Sweet Red Pepper & Snap Peas		Pesto Grilled Chicken Breast Sandwich	Chianti Braised Beef Tenderloin Tips & Porcini Mushrooms	Lemon Pepper Baked Filet of Sole	Tuscan Portobello Bolognese	Hunan Beef Yakitori
<i>ginger teriyaki glaze with Brown Rice</i>		<i>whole wheat bun lettuce tomato & red onion with baked sweet potato</i>	<i>Steamed Green Beans</i>	<i>sauteed Black Kale baked sweet potato</i>	<i>Penne Pasta with fresh mozzarella & basil marinara sauce</i>	<i>sauteed with mushrooms, scallions & broccoli with spring roll</i>
Desserts						
NSA Cheesecake	Sweet Almond Butter Croissant	NSA Apple Pie	Italian Tiramisu	NSA Fruit of the Forest Pie	Chocolate Fudge Layer Cake	Macaroon Cookies
Tiramisu	Apple Crown Danish	Chocolate Tuxedo Cake	Lemon Mascarpone Cake	Chocolate Chunk Cookie	Lemon Cookies	Lemon Meringue Pie
Chocolate Filled Cookies	Cinnamon Chip Scone	Fresh Watermelon & Kiwi	Strawbery Cream Cake	Coconut Custard Pie	Chocolate Éclair	Black Forest Cake

(Not Available on Wednesday or Sunday) ALWAYS AVAILABLE
Chicken Bouillion
Salad of the Week
Chopped Iceberg Garden Salad
Pasta
Bucatini Pasta with Marinara or Pesto
Chicken
Rosemary Grilled Chicken Breast
<i>mashed potato and steamed carrots</i>
Fish
Atlantic Cod Filet
<i>lemon white wine with sweet potato and steamed green beans</i>
Burger
Angus Beef Burger
<i>lettuce, tomato & red onion on a soft roll</i>
Desserts
Banana / Orange / Apple
Fresh Cut Fruit
Coffee / Decaf / Tea

Edgehill Main Dining Room Menu

Reservations may be made for tables of up to 8 people when available
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
 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