

3/22/2025 SATURDAY	3/23/2025 SUNDAY	3/24/2025 MONDAY	3/25/2025 TUESDAY	3/26/2025 WEDNESDAY	3/27/2025 THURSDAY	3/28/2025 FRIDAY
<b>Soup of the day</b>						
Italian Wedding Soup	SUNDAY BRUNCH	Hearty Vegetable & Pasta Soup	Homestyle Turkey Florentine	Hunan Hot N Sour Soup	Hearty Chicken & Orzo	Baja Black Bean Soup
<b>Salad of the Day</b>						
Crisp Romaine Caesar Salad	Seasonal Sliced Fruit & Berries with Honey & Lemon Sauce or Smoked Norwegian Salmon Plate	Boston Bibb Garden Lettuce	Marinated Beet, Olive & Red Onion Salad	Fried Chicken Teriyaki Dumpling w Ponzu Dipping Sauce	Steakhouse Spinach Salad	Avocado Salad w Fresh Tomato Salsa
<b>Today's Entrees</b>						
Roasted Rosemary Garlic Pork Loin	Apple Filled Cinnamon Pancakes	Shrimp Stuffed Filet of Sole	Garlic Herb Roasted Chicken	Ginger Beef Lo Mein	Braised Pork Osso Buco	Slow Cooked Beef Burrito
<i>rainbow carrots with garlic whipped potato</i>	Vermont maple syrup & sausage pattie	<i>creamed kale with golden rice pilaf</i>	<i>roasted cauliflower medley with savory kugel &amp; golden raisin</i>	<i>garlic broccoli &amp; vegetable spring roll</i>	<i>marsala roasted mushrooms with roasted sweet potato</i>	<i>chili &amp; cumin sauteed green squash &amp; South of the Border Mexicali Rice</i>
Rotiserie Slow Cooked Primerib of Beef	Belgian Waffles	Grilled Sweet N Sour Pork Chop	Apricot Glazed Norwegian Salmon	Chinese Glazed Spareribs	Sauteed Shrimp & Calamari over Angel Hair Pasta	Grilled Tuna Filet Tomato & Cilantro Relish
<i>rainbow carrots with garlic whipped potato</i>	fresh berries & whipped cream with sausage pattie & canteloupe	<i>steamed broccoli with golden rice pilaf</i>	<i>yellow &amp; green squash ratatouille with savory kugel &amp; golden raisin</i>	<i>garlic broccoli &amp; steamed brown rice with vegetable spring roll</i>	<i>butter chardonay sauce &amp; garlic knot</i>	<i>chili &amp; cumin sauteed green squash &amp; South of the Border Mexicali Rice</i>
<b>Homestyle</b>						
Sauteed Chicken Marsala	Orange Baked Ham	Sauteed Chicken Florentine	Three Cheese Ravioli Fresh Asparagus, Eggplant, Plum Tomato & Kalamata Olives	General Tso`s Chicken	Roasted Breast of Turkey	Mesquite Grilled Chicken Quesadilla
<i>green bean casserole with garlic whipped potato</i>	fresh broccoli with buttery rice & orzo pilaf	<i>steamed broccoli with golden rice pilaf</i>	<i>garlic bread</i>	<i>garlic broccoli &amp; steamed brown rice with vegetable spring roll</i>	<i>sauteed broccolini &amp; roasted sweet potato</i>	<i>sweet buttered corn &amp; South of the Border Mexicali Rice</i>
<b>Healthy Choice</b>						
Cauliflower Burger with lettuce, tomato & red onion on whole wheat bun		Jumbo Asparagus & Cremini Mushroom	Savory Turkey & Black Bean Chili	Ginger Glazed Tofu	Garden Burger (Meatless Burger) lettuce, tomato & red onion on whole wheat bun	Dijon Garlic Grilled Pork Tenderloin
Green Bean Casserole		tossed with al dente penne, sun dried tomato & truffle oil parmesan cheese	steamed white rice	steamed brown rice & garlic broccoli with vegetable spring roll	baked sweet potato	steamed green squash with wild & long grain rice pilaf
<b>Desserts</b>						
Lemon Mascarpone Cream Cake	Blueberry Croissant	Chocolate Oreo Cake	Homemade Tapioca	Chocolate Macaroon Cookie	NSA Strawberry Shortcake	Tre Leches Cake
Pecan Pie	Orange Scone	NY Cheesecake	Mississippi Mud Bar	Fresh Pineapple	Fresh Peaches & Raspberries	Caramel Flan
Chocolate Chip Peanut Butter Cookie	Salted Caramel Square	Fresh Strawberries	Raspberry Filled Cookies	Lemon & White Chocolate Chips Cookies	Sweet Cherry Pie	Chocolate Fudge Cake

(Not Available on Sunday) <b>ALWAYS AVAILABLE</b>
Chicken Bouillion
<b>Salad of the Week</b>
Iceberg Salad
<b>Pasta</b>
Angel Hair Pasta with Basil Marinara
<b>Chicken</b>
Grilled Balsamic Chicken Breast
<i>buttered peas &amp; wild &amp; long grain rice pilaf</i>
<b>Fish</b>
Parsely & Lemon Baked Scrod
<i>buttered peas &amp; wild &amp; long grain rice pilaf</i>
<b>Burger</b>
Grilled Angus Burger on a Brioche Roll
<i>lettuce &amp; tomato with a sweet potato</i>
<b>Desserts</b>
Banana / Orange / Apple
Fresh Cut Fruit
Coffee / Decaf / Tea

# Edgehill Main Dining Room Menu

Reservations may be made for tables of up to 8  
**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