



1710 LOUNGE AT

The Country House

RESTAURANT

Summer Menu

Starters

<i>*Twin Jumbo Lump Maryland Crab Cakes - New Orleans Bayou Sauce</i>	18
<i>Steamed Chicken and Lemongrass Dumplings - Seaweed Salad, Wasabi & Soy Ginger Dipping Sauce</i>	16
<i>Crispy Fried Zucchini - Homemade Horseradish Sauce</i>	14
<i>Crispy Fried Mozzarella - Marinara Dipping Sauce</i>	14
<i>*Butter Poached Maine Lobster Pot - Lots of Delicious De-Shelled Lobster Claw & Knuckle Meat</i>	26
<i>Classic French Onion - Lots of Melted Gruyère Cheese</i>	15
<i>*Shrimp Scampi Oreganata - Butter, Lemon, Garlic & Seasoned Breadcrumbs</i>	18
<i>*Sautéed Escargot - Brown Butter, Garlic, Cherry Tomatoes & Herbs</i>	16
<i>Buffalo Chicken Wings - Bob's Secret Buffalo Sauce, Homemade Blue Cheese & Julienne Celery</i>	16
<i>*Crispy Fried Calamari - Three Sauces - Sweet Thai Chili, Marinara and a New Orleans Bayou Sauce</i>	16
<i>Classic Shrimp Cocktail - Colossal Gulf Shrimp & Homemade Cocktail Sauce</i>	18
<i>Charcuterie & Cheese For Two- Prosciutto, Salami, Pepperoni, Manchego, Fontina, Gruyère & Fig Jam</i>	26
<i>Rotini Pasta & Short Rib Ragù - Tomato Demi, Grana Padano Cheese & Ricotta</i>	17

Burgers

*(100% Sirloin Burgers are 8 oz. before cooking)
(All Burgers come with French Fries, Onion Rings & Cole Slaw)*

<i>*Classic Burger - Lettuce, Tomato & Pickle</i>	<i>20/22 with cheese/24 with cheese & bacon</i>
<i>*Mushroom & Onion Burger - Lettuce, Tomato & Pickle</i>	<i>22/24 with cheese/26 with cheese & bacon</i>
<i>*Melted Blue Cheese Burger - Lettuce, Tomato & Pickle</i>	<i>22/24 with bacon</i>

Flatbreads

<i>Traditional - Tomato Sauce & Melted Mozzarella</i>	12
<i>Pepperoni - Tomato Sauce & Melted Mozzarella</i>	16
<i>Vegetarian - Assorted Grilled Vegetables, Tomato Sauce & Melted Grana Padano Cheese & Mozzarella</i>	16
<i>White Cheese Pizza - Mozzarella, Gruyère & Parmesan Cheeses</i>	16
<i>Braised Beef Short Rib - Melted Cheddar</i>	18

Gourmet Salads

(Add Chicken 8, Add Three Jumbo Shrimp 12)

<i>Fireside Salad - Tuscan Greens, Caramelized Pecans, Blue Cheese Crumbs, Sliced Pear & Vinaigrette</i>	16
<i>Caesar Style Salad - Garlic Croutons & Shaved Romano Cheese</i>	16
<i>"The Wedge" - Iceberg Lettuce, Blue Cheese, Bacon & Aged Balsamic Drizzle</i>	16
<i>Buffalo Calamari or Buffalo Chicken Salad - Mesculin Greens, Blue Cheese Dressing, Buffalo Sauce Tossed Calamari or Chicken</i>	24
<i>Roasted Red & Golden Beet Salad - Fried Montrachet Goat Cheese, Mesculin Greens, Heirloom Tomatoes, Red Onion, Roasted Pumpkin Seeds & Balsamic Vinaigrette</i>	16

Sandwiches

(All Sandwiches are made with Boars Head Meats)
(All Sandwiches come with a choice of French Fries or Onion Rings)

*Classic East End Lobster Roll - Maine Lobster Salad on a Split Top Roll - Yum	26
The French Dip - Sautéed Thinly Sliced Roast Beef & Onions, Toasted Garlic Roll & Beef au Jus	18
Croque Monsieur - Grilled Ham, Melted Gruyère & Creamy Béchamel	18
*Philly Steak Sandwich - Sautéed Onions & Melted Sharp Cheddar Cheese	18
*Classic B.L.T. Club - Lots of Bacon, Lettuce, Tomato and Mayo	16
*Triple Decker Club - Sliced Turkey or Roast Beef, Bacon, Lettuce, Tomato & Mayo	18
*Lobster Salad Club - Triple Decker Maine Lobster Salad, Bacon, Lettuce & Tomato - Oh My!	28
*Country House Monte Cristo - Ham, Turkey, Gruyère & Dijon, Stuffed French Toast, Raspberry Preserves and Dusted with Confectionary Sugar	22

Entrées

*Chicken Waikiki - Grilled Chicken Breast and Three Colossal Shrimp Teriyaki, White Rice & Emerald Green Seaweed Salad, All over A Fresh Pineapple Wedge	38
*Chicken Francaise - Sautéed Chicken Breast, Lemon, Butter & White Wine over Angel Hair Pasta	34
*Chicken Madeira - Sautéed Breaded Chicken Breast, Melted Fontina Cheese, Mushroom Madeira Wine Sauce, over Angel Hair Pasta and a Drizzle of White Truffle Oil	36
*Seared Sesame Crusted Ahi Tuna - Teriyaki Ginger Rice, Asian Vegetable Slaw & Soy Vinaigrette	36
*Filet of Scottish Salmon - Diced Maine Lobster Sauce	38
*Three Crabmeat Stuffed Colossal Shrimp - Over Sweet Corn Risotto	38
*Grilled 14 oz. Long Bone Veal Chop Florentine - Sautéed Spinach, Thinly Sliced Prosciutto, Artichokes Hearts, Capers, Lemon, Butter & White Wine	42
*Lobster Mac n' Cheese - Three Cheese Blend, Rotini Pasta & Delicious De-Shelled Lobster Knuckle & Claw Meat	34
Rotini Pasta & Short Rib Ragu - Tomato Demi & Grana Padano Cheese	32
*Half A French Cut Roasted Duck - Long Grain Wild Rice and a Raspberry & Apricot Brandy Sauce	36
Braised Beef Short Rib - Potato & Vegetable	36
*8 oz. Dry Aged Filet Mignon - Bordelaise & Balsamic Glazed Cipollini Onions	50
*14 oz. Boneless NY Strip Steak - Black Truffle Butter	50
Black Fettuccine - Gulf Shrimp, Maine Lobster, Heirloom Cherry Tomatoes in a Brandy Cream Sauce	38
7 oz. South African Lobster Tail - Meunière Butter - "The Best" (Market Availability) Single Tail 46 / Twin Tails 86	
*Turf & Gulf - 8 oz. Filet Mignon, Three Colossal Shrimp & Garlic Scampi Sauce	64
*Turf & Reef - 8 oz. Filet Mignon & Homemade Maryland Lump Crab Cake	60
Surf & Turf - 7 oz. South African Lobster Tail & 8 oz. Filet Mignon (Market Availability) Spoil yourself, you deserve it.	86
Seafood Extravaganza - 7 oz. South African Lobster Tail, Two Colossal Shrimp & Lump Crab Cake, Meunière Butter (Market Availability)	70

The Country House Restaurant

“ Our Story ”

Was a residence from 1710 - 1970. Originally built as a Farm House, the restaurant was used over the years as a Town Meeting Place and a Stage Coach stop. George Washington's Spies in the Culper Spy Ring have been known to have had meetings here during the Revolutionary War. Our most active spirit, Annette Williamson, was a young girl who lived here in the early 1700s. Wrongfully accused of being a British spy, she was violently murdered in our small dining room, called the Old Field Room. Legend says that because it was a violent murder and a wrongful murder, her spirit remains behind to watch over and protect the house. Guests, especially young children, see her all the time, and even call her by name. She is a very friendly and kind spirit and has even been seen outside dancing in the morning mist. Thomas Hadaway, a famous English actor, lived here in the late 1800s. He and William Sydney Mount, the famous artist and poet, would hold meetings of the occult here at the restaurant called "Spiritualism". That is where you try to communicate with the spirits of the dead, usually through a medium. In 1970 it became the "1710 House", the first of three restaurants. In 1973 it became "The Hadaway House" and in 1978 it became "The Country House Restaurant." Owned originally by Mr. Thomas Wendelken, of the fabled "Stork Club" in Manhattan. He spent the next 27 years fine tuning & honing each employee and created this Landmark Restaurant. I believe he is still watching over us. I can sometimes smell his unique brand of cigarette smoke at the end of the bar where he used to sit. I hope he would like the way we've kept his legacy alive.

*Enjoy,
Bob & Scott*

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www.countryhouserestaurant.com

