



1710 LOUNGE AT

*The Country House*  
RESTAURANT

*Summer Brunch  
& Lunch Menu*

# Brunch

"The Brunch" - Scrambled Eggs, Bacon, Sausage, Hash Browns, French Toast, Silver Dollars & Warm Maple Syrup	28
The Country House Custom Omelette - "You Decide"	22
Croque-Madame - Grilled Ham, Gruyère Cheese, Fried Egg & Creamy Béchamel Sauce	25
Country House Monte Cristo - Ham, Turkey, Gruyère & Dijon, Stuffed French Toast, Raspberry Preserves & Dusted with Confectionery Sugar	25
Lobster Hash Benedict - Sautéed Lobster, Poached Eggs over Potato Hash & Hollandaise Drizzle	34
French Toast - Bacon, Sausage, Hash Browns & Warm Maple Syrup	22

# Starters

Soup of the Moment - Depends on the Chef's Mood	Cup 12, Bowl 17
Steamed Chicken and Lemongrass Dumplings - Seaweed Salad, Wasabi & a Ginger Soy Dipping Sauce	18
Crispy Fried Zucchini - Homemade Horseradish Dipping Sauce	16
Crispy Fried Mozzarella - Marinara Dipping Sauce	16
*Butter Poached Maine Lobster Pot - Lots of Delicious De-Shellied Lobster Claw & Knuckle Meat	32
Classic French Onion - Lots of Melted Gruyère Cheese	16
*½ Dozen Baked Stuffed Clams Casino - Seasoned Bread Crumbs, Peppers, Onions, Garlic, Lemon & Bacon	18
*Sautéed Escargot - Brown Butter, Garlic, Cherry Tomatoes & Herbs	17
Buffalo Chicken Wings - Bob's Secret Buffalo Sauce, Homemade Blue Cheese & Julienne Celery	17
*Crispy Fried Calamari - Three Sauces - Sweet Thai Chili, Marinara and a New Orleans Bayou Sauce	17
*Classic Shrimp Cocktail - Jumbo Gulf Shrimp & Homemade Cocktail Sauce	18
Charcuterie & Cheese For Two - Prosciutto, Salami, Pepperoni, Manchego, Fontina, Gruyère & Fig Jam	27
Rotini Pasta & Short Rib Ragù - Tomato Demi & Grana Padano Cheese	18
Eggplant Rollatini - Thinly Sliced Eggplant, Ricotta & Mozzarella Cheeses & Pomodoro Sauce	17

# Flatbreads

Traditional - Tomato Sauce & Melted Mozzarella	15
Pepperoni - Tomato Sauce & Melted Mozzarella	18
Vegetarian - Assorted Grilled Vegetables, Tomato Sauce & Melted Grana Padano Cheese & Mozzarella	17
White Cheese Pizza - Mozzarella, Gruyère & Parmesan Cheeses	17
Braised Beef Short Rib - Melted Cheddar	20

# Gourmet Salads

(Add \*Chicken 10, Add \*Three Jumbo Gulf Shrimp 15 or Add \*Seared Tuna 22)

Garden Salad - Mesculin Greens, Garden Vegetables & Choice of Homemade Dressing	17
Chef's Salad - Julienne Ham & Turkey over Mesculin Greens, Garden Vegetables & Choice of Dressing	24
Fireside Salad - Mesculin Greens, Candied Pecans, Blue Cheese Crumbs, Sliced Pear & Vinaigrette	17
Caesar Style Salad - Garlic Croutons & Shaved Romano Cheese	17
"The Wedge" - Iceberg Lettuce, Blue Cheese, Bacon, Tomato, Red Onion & Aged Balsamic Drizzle	17
*Buffalo Calamari or Buffalo Chicken Salad - Mesculin Greens, Blue Cheese Dressing & Secret Buffalo Sauce	24
Roasted Red & Golden Beet Salad - Fried Montrachet Goat Cheese, Mesculin Greens, Grape Tomatoes, Red Onion, Roasted Pumpkin Seeds & Balsamic Vinaigrette	18

\*These Items will be cooked to your liking, consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts or tree nuts. If you have a food allergy, please notify your server.

# Burgers

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

- \*Classic Burger - Lettuce, Tomato & Pickle 22/24 with cheese/26 with cheese & bacon
- \*Mushroom & Onion Burger - Lettuce, Tomato & Pickle 24/26 with cheese/28 with cheese & bacon
- \*Melted Blue Cheese Burger - Lettuce, Tomato & Pickle 24/26 with bacon

# Sandwiches

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

- \*Classic East End Lobster Roll - Maine Lobster Salad on a Split Top Roll - Yum 34
- The French Dip - Sautéed Thinly Sliced Roast Beef & Onions, Toasted Garlic Roll & Beef au Jus 22
- Croque Monsieur - Grilled Ham, Melted Gruyère & Creamy Béchamel 22
- \*Philly Steak Sandwich - Sautéed Onions & Melted Sharp Cheddar Cheese 22
- \*Classic B.L.T. Club - Lots of Bacon, Lettuce, Tomato and Mayo 18
- \*Triple Decker Club - Sliced Turkey or Roast Beef, Bacon, Lettuce, Tomato & Mayo 22

# Entrées

- Eggplant Rollatini - Thinly Sliced Eggplant, Ricotta & Mozzarella Cheeses, Pomodoro Sauce & Angel Hair Pasta 30
- The Vegan - Cauliflower Steak, White Beans, Spinach, Mushrooms & Carrot Purée 30
- \*Chicken Cordon Bleu - Chicken Breast Stuffed with Ham & Gruyère & Baked with a Creamy Mornay Sauce 34
- \*Chicken Waikiki - Grilled Chicken Breast and Three Jumbo Shrimp Teriyaki, White Rice 39  
& Emerald Green Seaweed Salad, over a Fresh Pineapple Wedge
- \*Chicken Francese - Sautéed Chicken Breast, Lemon, Butter & White Wine 32
- \*Chicken Madeira - Chicken Breast, Sautéed Mushrooms, Spinach, Grape Tomatoes, Madeira Wine Sauce, 37  
Melted Fontina Cheese, over Angel Hair Pasta
- \*Seared Sesame Crusted Ahi Tuna - Teriyaki Ginger Rice, Asian Vegetable Slaw & Wasabi Mayo 40
- \*Filet of Scottish Salmon - A Diced Maine Lobster Beurre Blanc Sauce 40
- \*Three Crabmeat Stuffed Jumbo Gulf Shrimp - Toasted Buttery Israeli Couscous 40
- \*14 oz. Stuffed Veal Chop - Sautéed Spinach, Artichoke Hearts, Capers, Lemon, Butter & White Wine 46
- \*Lobster Mac n' Cheese - Three Cheese Blend, Rotini Pasta & Delicious De-Shellied Lobster Knuckle & Claw Meat 38
- \*The Drunken Clam - White Wine, Little Neck Clams, Brown Garlic, EVOO over Angel Hair Pasta 33
- Rotini Pasta & Short Rib Ragù - Tomato Demi & Grana Padano Cheese 38
- \*St. Louis Pork Ribs - Roasted Sweet Potato, Cream Corn, Cole Slaw & Homemade Cornbread 32
- \*Half A French Cut Roasted Duck - Long Grain Wild Rice and a Raspberry & Apricot Brandy Sauce 38
- Braised Beef Short Rib - Potato & Vegetable 40
- \*8 oz. Dry Aged Filet Mignon - Bordelaise & Béarnaise 48
- \*14 oz. Boneless NY Strip Steak - Mushrooms & Onions Confit & A "Naked" Baked Potato 48
- \*7 oz. South African Lobster Tail - Meunière Butter - "The Best" (Market Availability) 60
- \*Gulf & Turf - 8 oz. Filet Mignon, Three Jumbo Gulf Shrimp & Garlic Scampi Sauce 70
- \*Surf & Gulf - 7 oz. South African Lobster Tail, Three Gulf Jumbo Shrimp & Meunière Butter (Market Availability) 75
- \*Surf & Turf - 7 oz. South African Lobster Tail & 8 oz. Filet Mignon (Market Availability) Spoil yourself, you deserve it. 96

\$20.00 plate sharing charge

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# *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](http://www.countryhouserestaurant.com)

