



1710 LOUNGE AT

*The Country House*  
RESTAURANT

*Fall Menu*

# Starters

|  |    |
|--|----|
| *Twin Jumbo Lump Maryland Crab Cakes - New Orleans Bayou Sauce                                     | 21 |
| Steamed Chicken and Lemongrass Dumplings - Seaweed Salad, Wasabi & a Ginger Soy Dipping Sauce      | 17 |
| Crispy Fried Zucchini - Homemade Horseradish Dipping Sauce   | 15 |
| Crispy Fried Mozzarella - Marinara Dipping Sauce   | 15 |
| *Butter Poached Maine Lobster Pot - Lots of Delicious De-Shellied Lobster Claw & Knuckle Meat      | 29 |
| Classic French Onion - Lots of Melted Gruyère Cheese   | 16 |
| *½ Dozen Baked Clams Casino - Sautéed 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 - Colossal Gulf Shrimp & Homemade Cocktail Sauce                          | 19 |
| Charcuterie & Cheese For Two - Prosciutto, Salami, Pepperoni, Manchego, Fontina, Gruyère & Fig Jam | 27 |
| Rotini Pasta & Short Rib Ragù - Tomato Demi & Grana Padano Cheese                                  | 18 |
| *Prince Edward Island Mussels - White Wine, Roasted Garlic, Fresh Herbs, Lemon & EVOO              | 17 |
| Eggplant Rollatini - Thinly Sliced Eggplant, Ricotta & Mozzarella Cheeses & Pomodoro Sauce         | 17 |

# Burgers

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

|   |  |
|---|--|
| *Classic Burger - Lettuce, Tomato & Pickle            | 21/23 with cheese/25 with cheese & bacon |
| *Mushroom & Onion Burger - Lettuce, Tomato & Pickle   | 23/25 with cheese/27 with cheese & bacon |
| *Melted Blue Cheese Burger - Lettuce, Tomato & Pickle | 23/25 with bacon                         |

# Flatbreads

|  |    |
|--|----|
| Traditional - Tomato Sauce & Melted Mozzarella   | 13 |
| Pepperoni - Tomato Sauce & Melted Mozzarella   | 17 |
| 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  | 19 |

# Gourmet Salads

(Add \*Chicken 9 or Add Three Jumbo Shrimp 13)

|   |    |
|---|----|
| Fireside Salad - Tuscan Greens, Caramelized Pecans, Blue Cheese Crumbs, Sliced Pear & Vinaigrette   | 17 |
| Caesar Style Salad - Garlic Croutons & Shaved Romano Cheese   | 17 |
| "The Wedge" - Iceberg Lettuce, Blue Cheese, Bacon & Aged Balsamic Drizzle   | 17 |
| *Buffalo Wedge - "The Wedge" & Grilled Chicken tossed in Buffalo Sauce  | 27 |
| *Buffalo Calamari Salad - Mesculin Greens, Blue Cheese Dressing, Buffalo Sauce Tossed Calamari  | 27 |
| Roasted Red & Golden Beet Salad - Fried Montrachet Goat Cheese, Mesculin Greens, Heirloom Tomatoes, Red Onion, Roasted Pumpkin Seeds & Balsamic Vinaigrette | 17 |

# Sandwiches

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

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|---|----|
| *Classic East End Lobster Roll - Maine Lobster Salad on a Split Top Roll - Yum  | 31 |
| The French Dip - Sautéed Thinly Sliced Roast Beef & Onions, Toasted Garlic Roll & Beef au Jus   | 19 |
| Croque Monsieur - Grilled Ham, Melted Gruyère & Creamy Béchamel   | 19 |
| *Philly Steak Sandwich - Sautéed Onions & Melted Sharp Cheddar Cheese   | 19 |
| *Classic B.L.T. Club - Lots of Bacon, Lettuce, Tomato and Mayo  | 17 |
| *Triple Decker Club - Sliced Turkey or Roast Beef, Bacon, Lettuce, Tomato & Mayo  | 19 |
| *Lobster Salad Club - Triple Decker Maine Lobster Salad, Bacon, Lettuce & Tomato - Oh My!   | 33 |
| *Country House Monte Cristo - Ham, Turkey, Gruyère & Dijon, Stuffed French Toast, Raspberry Preserves and Dusted with Confectionary Sugar | 23 |

# Entrées

|   |    |
|---|----|
| Eggplant Rollatini - Thinly Sliced Eggplant, Ricotta & Mozzarella Cheeses, Pomodoro Sauce & Angel Hair Pasta  | 33 |
| *Chicken Parmesan - Lightly Breaded Sauteéd Chicken Breast, Pomodoro Sauce & Baked Parmesan   | 34 |
| *Chicken Waikiki - Grilled Chicken Breast and Three Colossal Shrimp Teriyaki, White Rice & Emerald Green Seaweed Salad, over a Fresh Pineapple Wedge            | 39 |
| *Chicken Piccata - Sautéed Chicken Breast, Lemon, Butter, White Wine, Artichokes, Capers & Cherry Tomatoes  | 35 |
| *Chicken Madeira - Sautéed Breaded Chicken Breast, Melted Fontina Cheese, Mushroom Madeira Wine Sauce, over Angel Hair Pasta and a Drizzle of White Truffle Oil | 37 |
| *Seared Sesame Crusted Ahi Tuna - Teriyaki Ginger Rice, Asian Vegetable Slaw & Soy Vinaigrette  | 37 |
| *Filet of Scottish Salmon - Diced Maine Lobster Sauce   | 39 |
| *Three Crabmeat Stuffed Colossal Shrimp - Over Sweet Corn & Bacon Risotto   | 39 |
| *14 oz. Grilled Veal Chop - Wild Mushroom Risotto & Bordelaise  | 46 |
| *Lobster Mac n' Cheese - Three Cheese Blend, Rotini Pasta & Delicious De-Shelled 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 Ragu - Tomato Demi & Grana Padano Cheese   | 36 |
| *Half A French Cut Roasted Duck - Long Grain Wild Rice and a Raspberry & Apricot Brandy Sauce   | 38 |
| Braised Beef Short Rib - Potato & Vegetable   | 38 |
| *8 oz. Dry Aged Filet Mignon - Bordelaise & Balsamic Glazed Cipollini Onions  | 56 |
| *14 oz. Boneless NY Strip Steak - Black Truffle Butter  | 56 |
| *7 oz. South African Lobster Tail - Meunière Butter - "The Best" (Market Availability)      Single Tail 49 / Twin Tails 91                                      |    |
| *Gulf & Turf - 8 oz. Filet Mignon, Three Colossal Shrimp & Garlic Scampi Sauce  | 69 |
| *Reef & Turf - 8 oz. Filet Mignon & Homemade Maryland Lump Crab Cake  | 65 |
| *Surf & Turf - 7 oz. South African Lobster Tail & 8 oz. Filet Mignon (Market Availability) Spoil yourself, you deserve it.                                      | 90 |
| *Seafood Extravaganza - 7 oz. South African Lobster Tail, Two Colossal Shrimp & Lump Crab Cake, Meunière Butter (Market Availability)                           | 70 |

\$20.00 plate sharing charge

# *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)

