



1710 LOUNGE AT

*The Country House*

RESTAURANT

*Spring Menu*

# Starters

*Twin Jumbo Lump Maryland Crab Cakes - New Orleans Bayou Sauce	18
Steamed Chicken and Lemongrass Dumplings - Seaweed Salad, Wasabi & Soy Sauces	16
Crispy Fried Zucchini - Homemade Horseradish Sauce	14
Crispy Fried Mozzarella Triangles - Marinara Dipping Sauce	14
*Butter Poached Maine Lobster Pot - Lots of Delicious De-Shelled Lobster Claw & Knuckle Meat	24
Classic French Onion - Lots of Melted Gruyère Cheese	15
*Shrimp Scampi Oreganata - Butter, Lemon, Garlic & Seasoned Breadcrumbs	18
*Sautéed Escargot - Brown Butter, Garlic, Cherry Tomatoes & Herbs	16
Buffalo Chicken Wings - Bob's Secret Buffalo Sauce, Homemade Blue Cheese & Julienne Celery	16
*Crispy Fried Calamari - Three Sauces - Sweet Thai Chili, Marinara and a New Orleans Bayou Sauce	16
Classic Shrimp Cocktail - Colossal Gulf Shrimp & Homemade Cocktail Sauce	18
Charcuterie & Cheese For Two- Prosciutto, Salami, Pepperoni, Manchego, Fontina, Gruyère & Fig Jam	26
Rotini Pasta & Short Rib Ragù - Tomato Demi, Grana Padano Cheese & Ricotta	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	20/22 with cheese/24 with cheese & bacon
*Mushroom & Onion Burger - Lettuce, Tomato & Pickle	22/24 with cheese/26 with cheese & bacon
*Melted Blue Cheese Burger - Lettuce, Tomato & Pickle	22/24 with bacon

# Flatbreads

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

# Gourmet Salads

(Add Chicken 8, Add Three Jumbo Shrimp 12)

Fireside Salad - Tuscan Greens, Caramelized Pecans, Blue Cheese Crumbs, Sliced Pear & Vinaigrette	16
Caesar Style Salad - Garlic Croutons & Shaved Romano Cheese	16
"The Wedge" - Iceberg Lettuce, Blue Cheese, Bacon & Aged Balsamic Drizzle	16
Buffalo Calamari or Buffalo Chicken Salad - Mesculin Greens, Blue Cheese Dressing, Buffalo Sauce Tossed Calamari or Chicken	24
Roasted Red & Golden Beet Salad - Fried Montrachet Goat Cheese, Mesculin Greens, Heirloom Tomatoes, Red Onion, Roasted Pumpkin Seeds & Balsamic Vinaigrette	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	16
Croque Monsieur - Grilled Ham, Melted Gruyère & Creamy Béchamel	16
*Philly Steak Sandwich - Sautéed Onions & Melted Sharp Cheddar Cheese	16
*Classic B.L.T. Club - Lots of Bacon, Lettuce, Tomato and Mayo	14
*Triple Decker Club - Sliced Turkey or Roast Beef, Bacon, Lettuce, Tomato & Mayo	16
*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	20

# Entrées

*Chicken Waikiki - Grilled Chicken Breast and Colossal Shrimp Teriyaki, White Rice & Emerald Green Seaweed Salad, All over A Fresh Pineapple Wedge	36
*Chicken Francaise - Sautéed Chicken Breast, Lemon, Butter & White Wine over Angel Hair Pasta	32
*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
*Grilled 14 oz. Center Cut Pork Milanese - Arugula, Cherry Tomatoes, Red Onion, Grana Padano & a Balsamic Drizzle	34
*Grilled 14 oz. Long Bone Veal Chop Florentine - Sautéed Spinach, Thinly Sliced Prosciutto, Artichokes Hearts, Capers, Lemon, Butter & White Wine	42
Rotini Pasta & Short Rib Ragu - Tomato Demi, Grana Padano Cheese & Ricotta	32
*Lobster Mac n' Cheese - Three Cheese Blend, Rotini Pasta & Delicious De-Shelled Lobster Knuckle & Claw Meat	34
*Filet of Scottish Salmon - Diced Maine Lobster Sauce	38
*Crabmeat Stuffed Colossal Shrimp - Over Sweet Pea Risotto	38
*Half A French Cut Roasted Duck - Long Grain Wild Rice and a Raspberry & Apricot Brandy Sauce	36
Braised Beef Short Rib - Potato Puree & Vegetable	36
*8 oz. Dry Aged Filet Mignon - Bordelaise & Balsamic Glazed Cipollini Onions	42
7 oz. South African Lobster Tail - Meunière Butter - "The Best" (Market Availability)      Single Tail 46 / Twin Tails	86
*14 oz. Boneless NY Strip Steak - Black Truffle Butter	42
Lobster Ravioli - Jumbo Lump Crabmeat, Heirloom Cherry Tomatoes & a Brandy Cream Sauce	36
*Turf & Gulf - 8 oz. Filet Mignon & Colossal Shrimp & Garlic Scampi Sauce	52
*Turf & Reef - 8 oz. Filet Mignon & Maryland Jumbo Lump Crab Cake	52
Surf & Turf - 7 oz. South African Lobster Tail & 8 oz. Filet Mignon (Market Availability) Spoil yourself, you deserve it.	80
Seafood Extravaganza - 7 oz. South African Lobster Tail, 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](http://www.countryhouserestaurant.com)

