



## The First Dishes

**\*Sonny & Cher: "I Got You Babe" Baked Oysters Rockefeller - 26**  
Gruyère, Spinach & Bacon

**\*Ariel & Prince Eric: Crispy Fried Calamari - 22**  
Three Sauces - Sweet Thai Chili, Marinara & a New Orleans Bayou Sauce

**\*Ellen & Portia: Butter Poached Maine Lobster Pot - 44**  
Lots of Delicious De-Shelled Lobster Claw & Knuckle Meat

**Bert & Ernie: Rigatoni Pasta & Short Rib Ragu - 22**  
Braised Beef Short Rib in Marinara & Shaved Parmesan

**\*Elvis & Priscilla: Steamed Chicken & Lemongrass Dumplings - 22**  
Seaweed Salad, Wasabi & a Ginger Soy Dipping Sauce

**\*Goldie & Kurt: Coquilles Saint-Jacques - 28**  
Three Seared Diver Sea Scallops, Sautéed Shallots, Gruyère Cheese & Cognac

**\*Bogie & Bacall: Classic Shrimp Cocktail - 26**  
Four Chilled Jumbo Gulf Shrimp & Homemade Cocktail Sauce

**\*Billy & Christie: Spinach & Cheese Ravioli - 18**  
Fresh Diced Tomatoes & Shallots, Marinara, Sautéed Garlic Spinach & Vegetable

## Soup & Salad

**Lady Gaga & Bradley: French Onion Soup - 18**  
Lots of Melted Gruyère

**\*Nemo & Dory: Homemade Seafood Bisque - 22**  
Maine Lobster, Gulf Shrimp, Bay Scallops & Oyster Crackers

**Frank & Ava: Cream of Tomato Soup - 16**  
Grilled Cheese Crouton

**Barbie & Ken: Fireside Salad - 22**  
Blue Cheese Crumbs, Caramelized Pecans, Sliced Pear & Balsamic Dressing

**John & Yoko: "The Wedge" - 22**  
Iceberg Lettuce, Blue Cheese Dressing, Crispy Bacon, Pickled Red Onion & Aged Balsamic Drizzle

**Neil Patrick & David: A Great Caesar Salad - 22**  
Hearts of Romaine, Garlic Croutons & Shaved Romano

## The Entrées

**Pamela Sue & Tommy Lee: Bone-in Braised Beef Short Rib - 48**  
Potato & Vegetable

**\*Ben & JLo: Turf & Gulf - 86**  
8 oz. Filet Mignon and Four Jumbo Gulf Shrimp in a Scampi Sauce, Potato & Vegetable

**\*Lisa Marie & Michael: Seared Black & White Sesame Crusted Ahi Tuna - 44**  
Jasmine Rice & Asian Vegetable Slaw and a Teriyaki Ginger Sauce

**\*Liz & Richard: Surf & Turf - 130**  
7 oz. South African Lobster Tail and an 8 oz. Filet Mignon, Potato & Vegetable

**\*Arnold & Maria - Massachusetts Seared Diver Sea Scallops - 48**  
Sautéed Lemon, Butter, White Wine with an Asparagus Risotto & Vegetable

**\*The Forty Year Old Virgin: Single 7 oz. South African Lobster Tail - 80**  
Meunière Butter, Potato & Vegetable

**\*Martha & Snoop Dogg: "Spa" Scottish Salmon - 40**  
Steamed Asparagus with a Dill Caper Beurre Blanc Sauce, Potato & Vegetable

**Donald & Daisy: Half a French Cut Roasted Duck - 46**  
Long Grain Wild Rice with a Raspberry and an Apricot Sauce, Vegetable

**\*Romeo & Juliet: Four Maryland Lump Crabmeat Stuffed Jumbo Gulf Shrimp - 50**  
Lemon Parmesan Risotto & Vegetable

**Marilyn & Joe: Eggplant Rollatini - 36**  
Sliced Eggplant, Stuffed with Ricotta & Mozzarella, Marinara and Parmesan over Linguine

**\*Lone Ranger & Tonto: Grilled 12 oz. Iberian Pork Chop - 46**  
Sautéed Apples and Cinnamon Compote, Potato & Vegetable

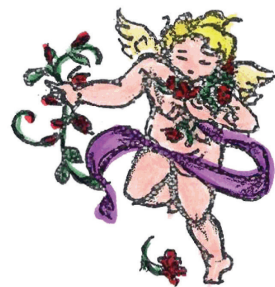
**\*Robin Hood & Maid Marian: 8 oz. Filet Mignon - 64**  
Bordelaise, Potato & Vegetable

**\*Foghorn Leghorn & Miss Prissy: Chicken Madeira - 40**  
Breaded Chicken Breast, Sautéed Mushrooms & Spinach in a Madeira Wine Sauce,  
Melted Fontina Cheese, over Linguine & Vegetable

Desserts 16      Lovers Plate 40  
Coffee or Tea 7   Espresso 8   Double Espresso 14   Cappuccino 10

\*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.

\$20.00 plate sharing charge. 20% Gratuity added to all Checks.  
A credit card convenience fee of 4% will be applied to all transactions.



# *The Country House Restaurant*

## *"Our Story"*

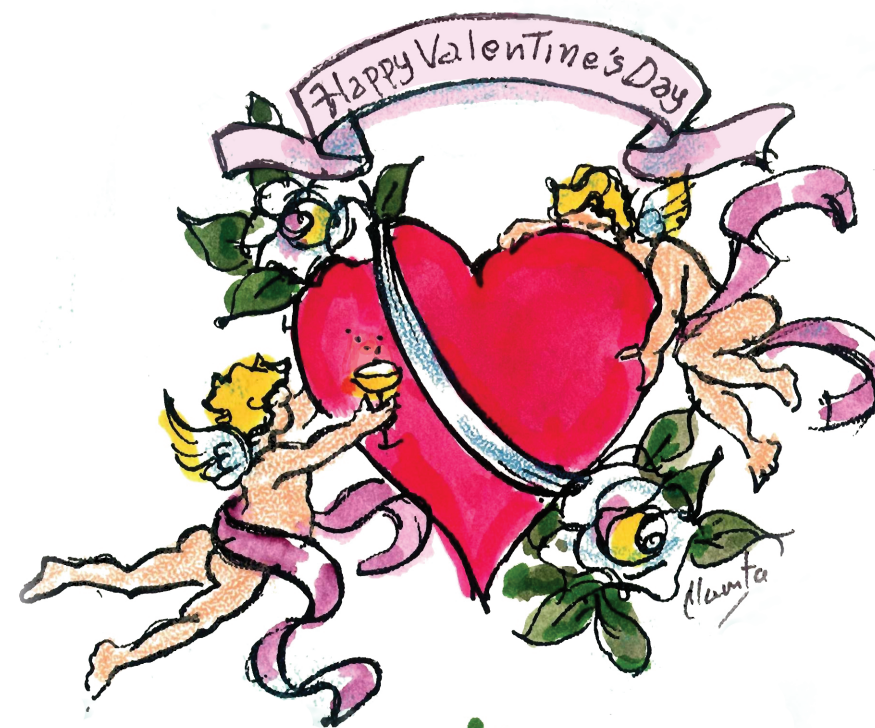
Was a residence from 1710 - 1970. Originally built as a Farm House, the restaurant was used over the years as a Town Meeting Place and a Stage Coach stop. George Washington's Spies in the Culper Spy Ring have been known to have had meetings here during the Revolutionary War. Our most active spirit, Annette 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*

1175 North Country Road, Stony Brook  
631-751-3332  
[www.countryhouserestaurant.com](http://www.countryhouserestaurant.com)



## *Famous Couples Menu*



1710 LOUNGE AT  
*The Country House*  
RESTAURANT