

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



1710 LOUNGE AT

The Country House
RESTAURANT

Easter Menu

Easter Sunday



First Dishes

Spring Roll 20
Vegetable Filled and Two Side Sauces - Sweet Thai Chili Dipping Sauce and a Spicy Dijon Mustard

Mini Beef Wellington 24
Filet Mignon, Mushrooms, Paté, French Puff Pastry
And A Side of Bordelaise

Rigatoni Pasta & Beef Bolognese 22
Topped with a Whipped Ricotta Cheese

Steamed Chicken and Lemongrass Dumplings 22
Seaweed Salad, Wasabi & a Ginger Soy Dipping Sauce

***Crispy Fried Calamari 22**
Three Sauces - Sweet Thai Chili, Marinara
And A New Orleans Bayou Sauce

***Classic Shrimp Cocktail 26**
Five Chilled Jumbo Gulf Shrimp & Homemade Cocktail Sauce

Crispy Fried Mozzarella 20
Marinara Dipping Sauce

Soups & Salads

***Easter Bonnet Homemade Seafood Bisque 22**
Diced Maine Lobster, Gulf Shrimp & Bay Scallops

Bunny Trail Spring Split Pea Soup 16
Early Spring Peas, Diced Ham, Carrots & Garlic Croutons

Roger Rabbit's Fireside Salad 22
Mixed Greens, Caramelized Pecans, Blue Cheese Crumbs,
Sliced Pear & Vinaigrette

Easter Parade Baby Wedge Salad 22
Iceberg Lettuce, Homemade Blue Cheese Dressing, Bacon,
Cherry Tomatoes, Pickled Red Onion & Aged Balsamic Drizzle

Peter Cottontail's Garden Salad 20
Mixed Greens, Garden Vegetables and a Choice of Dressing
Dressings: Dijon Vinaigrette, Ranch, Italian, Blue Cheese, Honey Mustard,
Thousand Island or Oil & Vinegar



A credit card convenience fee of 3% will be applied to all transactions.

The Entrees

*** Thinly Sliced Roasted Colorado Leg of Lamb 42**
Mint Cabernet Sauce, Potatoes & Vegetable

Miss Ellie Mae's Prized Virginia Ham 42
Applewood Smoked Ham with a Pineapple Chutney, Potatoes & Vegetable

*** "The Combo" Roasted Leg of Lamb & Virginia Ham 42**
Potatoes & Vegetable

***Pan Roasted Wild Scottish Salmon 42**
Steamed Asparagus, Lemon Beurre Blanc, Potatoes & Vegetable

***Coq au Vin 40**
Half Roasted Chicken, Red Wine, Bacon, Mushrooms, Pearl Onions
And Tri-Color Marbled Potatoes

Bone-in Braised Beef Short Rib 50
Potatoes & Vegetable

Vegetarian Lasagna 38
Layers of Mixed Vegetables, Marinara, Ricotta & Mozzarella Cheeses

***Sautéed Shrimp Scampi 42**
Six Jumbo Gulf Shrimp, Garlic Scampi Sauce
over Linguine & Vegetable

Dessert

Homemade Carrot Cake
Vanilla Ice Cream & Whipped Cream

Strawberry Layer Cake
Fresh Strawberries, Whipped Cream, Layers of White Cake,
Vanilla Ice Cream & Raspberry Melba Sauce

Classic French Crème Brûlée
Fresh Berries & Whipped Cream

New York Style Cream Cheesecake
Whipped Cream & Raspberry Melba Sauce

Five Layer Chocolate, Chocolate, Chocolate Cake
Vanilla Ice Cream, Whipped Cream &
Homemade Chocolate Fudge Sauce

New York Style Tartufo
Chocolate & Vanilla Ice Cream, Chopped Almonds &
Cherry Center And A Bittersweet Chocolate Shell

*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.



Bunny Plate

(10 & Under)

Fruit Cocktail or
Kid Salad

Choice of:

Lamb
Ham
Chicken Tenders
Pasta
(Butter or Tomato Sauce)

Child Dessert

Complimentary
Soft Drinks
Free Refills

(Juice Additional)

38

Today's Sweets 16

Coffee or Tea 7

Cappuccino 10

Espresso 8

Plate Sharing Charge 20
20% Gratuity added to all Checks.