



The First Dishes



***Sonny & Cher: "I Got You Babe" Six Baked Stuffed Clams Casino - 20**
Sautéed Peppers, Onions, Garlic, Lemon & Bacon

***Ariel & Prince Eric: Crispy Fried Calamari - 20**
Three Sauces - Sweet Thai Chili, Marinara & a New Orleans Bayou Sauce

***Ellen & Portia: Butter Poached Lobster Pot - 34**
Lots of Delicious De-Shelled Lobster Claw & Knuckle Meat

Bert & Ernie: Rigatoni Pasta & Braised Beef Short Rib Meat Sauce - 20
Shaved Parmesan Cheese

***Elvis & Priscilla: Steamed Chicken & Lemon Grass Dumplings - 19**
Wasabi & Soy Sauce

***Goldie & Kurt: Sautéed Escargot - 20**
Brown Butter, Garlic, Cherry Tomatoes & Herbs

***Dudley Moore & Bo Derek: Classic Shrimp Cocktail - 22**
Three Jumbo Gulf Shrimp & Homemade Cocktail Sauce

Soup & Salad

Lady Gaga & Bradley: French Onion Soup - 16
Lots of Melted Gruyère

***Nemo & Dory: Homemade Seafood Bisque - 20**
Lobster, Shrimp, Bay Scallops & Oyster Crackers

Tom & Giselle: Roasted Beet Salad - 20
Fried Goat Cheese, Mesculin Greens, Cherry Tomatoes,
Pickled Red Onion, Roasted Pumpkin Seeds & Balsamic Vinaigrette

Barbie & Ken: Fireside Salad - 19
Blue Cheese Crumbs, Caramelized Pecans, Sliced Pear & Balsamic Dressing

John & Yoko: "The Wedge" - 20
Iceberg Lettuce, Blue Cheese Dressing, Crispy Bacon, Pickled Red Onion & Aged Balsamic Drizzle

Neil Patrick & David: A Great Caesar Salad - 20
Hearts of Romaine, Garlic Croutons & Shaved Romano

The Entrées

The Fabulous Betty White & Alan Ludden: Bone-in Braised Beef Short Rib - 40
Potato & Vegetable

***Arnold & Maria: Turf & Gulf - 75**
8 oz. Filet Mignon, Three Jumbo Gulf Shrimp & Scampi Sauce

***Lisa Marie & Michael: Seared Black & White Sesame Crusted Ahi Tuna - 42**
Teriyaki Ginger Jasmine Rice & Asian Vegetable Slaw

***Liz & Richard: Surf & Turf - 115**
7 oz. South African Lobster Tail & 8 oz. Filet Mignon

***Brad & Angelina - Surf & Gulf - 85**
7 oz. South African Lobster Tail, Three Jumbo Gulf Shrimp & Scampi Sauce

***The Forty Year Old Virgin: Single 7 oz. South African Lobster Tail - 70**
Meunière Butter

***Martha & Snoop Dogg: Roasted Filet of Scottish Salmon - 42**
Diced Maine Lobster Sauce

Donald & Daisy: Half a French Cut Roasted Duck - 40
Long Grain Wild Rice, Raspberry & Apricot Glaze

***Romeo & Juliet: Three Crabmeat Stuffed Jumbo Gulf Shrimp - 42**
Lemon Parmesan Couscous

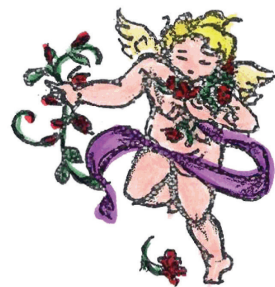
Marilyn & Joe: Eggplant Rollatini - 34
Thinly Sliced Eggplant, Ricotta, Mozzarella & Marinara Sauce

***Lone Ranger & Tonto: 14 oz. Long Bone Veal Chop - 48**
Sautéed Artichoke Hearts, Capers, Lemon, Butter & White Wine

***Robin Hood & Maid Marian: 8 oz. Filet Mignon - 58**
Bordelaise, Potatoe & Seasonal Vegetable Medley

***Foghorn Leghorn & Miss Prissy: Chicken Cordon Bleu - 38**
Chicken Breast Stuffed with Ham & Gruyère with a Boursin Cheese Sauce

Desserts 14 Lovers Plate 30
Coffee or Tea 6 Espresso 8 Cappuccino 10



The Country House Restaurant

"Our Story"

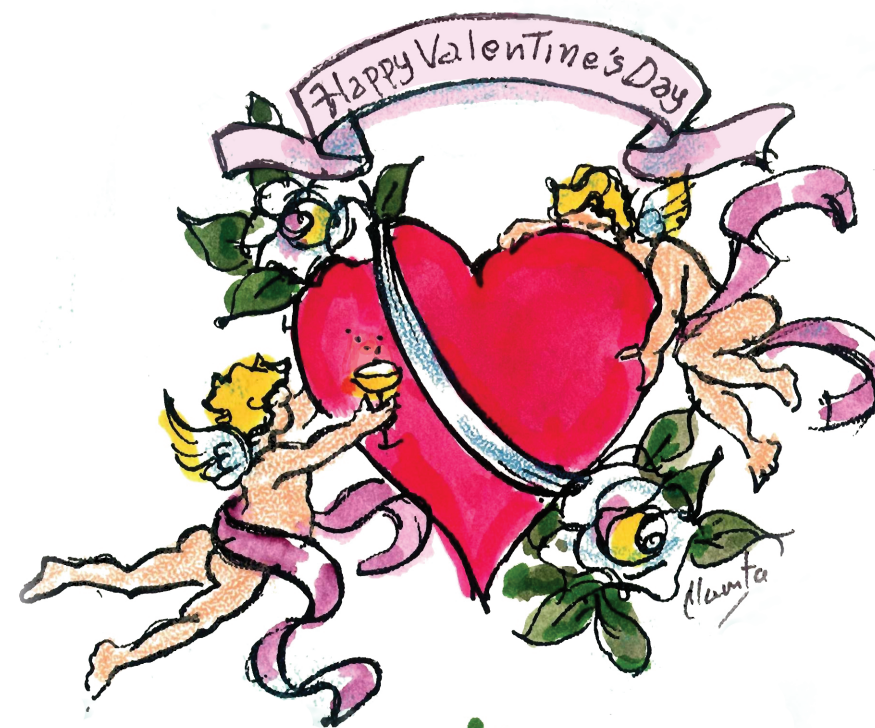
Was a residence from 1710 - 1970. Originally built as a Farm House, the restaurant was used over the years as a Town Meeting Place and a Stage Coach stop. George Washington's Spies in the Culper Spy Ring have been known to have had meetings here during the Revolutionary War. Our most active spirit, Annette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



1710 LOUNGE AT
The Country House
RESTAURANT