

# Easter Sunday



## First Dishes

**\*Butter Poached Lobster Pot 35**  
Lots of Delicious Sauteéd De-Shelled Lobster Claw & Knuckle Meat

**\*½ Dozen Baked Stuffed Clams Casino 20**  
Bread Crumbs, Peppers, Onions, Bacon & Lemon Garlic Butter

**Rigatoni Pasta & Short Rib Ragu 20**  
Tomato Demi & Shaved Parmesan

**Steamed Chicken and Lemongrass Dumplings 19**  
Seaweed Salad, Wasabi & a Ginger Soy Dipping Sauce

**\*Crispy Fried Calamari 18**  
Three Sauces - Sweet Thai Chili, Marinara  
& a New Orleans Bayou Sauce

**\*Three Coconut Gulf Shrimp 24**  
Sweet Thai Chili Sauce & Marinated Fresh Pineapple

**Crispy Fried Mozzarella 17**  
Marinara Dipping Sauce

## Soups & Salads

**Easter Bonnet Spring Beef Vegetable Barley Soup**  
Cup 13 Bowl 18

**Bunny Trail Chilled Fresh Strawberry Soup 19**  
A Country House Easter Tradition

**Roger Rabbit's Fireside Salad 19**  
Mesculin Greens, Caramelized Pecans, Blue Cheese Crumbs,  
Sliced Pear & Vinaigrette

**Peter Cottontail's Wedge Salad 19**  
Iceberg Lettuce, Homemade Blue Cheese Dressing, Bacon,  
Cherry Tomatoes, Pickled Red Onion & Aged Balsamic Drizzle

**E'tu Caesar Salad 19**  
Garlic Croutons & Shaved Romano Cheese



## The Entrees

**\*Thinly Sliced Roasted Leg of Lamb 38**  
Mint Cabernet Sauce, Potatoes & Vegetable

**Miss Ellie's Prized Sliced Virginia Ham 38**  
Grilled Pineapple, Maple & Brown Sugar Glaze,  
Potatoes & Vegetable

**\*Pan Roasted Wild Scottish Salmon 40**  
Beurre Blanc, Potatoes & Vegetable

**\*Chicken Francese 36**  
Sautéed Chicken Breast, Lemon, Butter & White Wine

**Bone-in Braised Beef Short Rib 42**  
Potatoes & Vegetable

**Vegetarian Lasagna 34**  
Mixed Vegetables, Marinara, Ricotta & Mozzarella Cheeses

**\*Four Crabmeat Stuffed Gulf Shrimp 42**  
Potatoes & Vegetable

## Dessert

**Homemade Carrot Cake**  
Vanilla Ice Cream & Whipped Cream

**Creamy Cheesecake**  
Berries & Whipped Cream

**Classic French Crème Brûlée**  
Fresh Berries & Whipped Cream

**Old Fashioned Brownie Sundae**  
Choice of Ice Cream, Chocolate Fudge Sauce,  
Whipped Cream & a Cherry on Top

**Homemade Chocolate Mousse**  
Whipped Cream & Chocolate Shavings

**Pineapple Melba**  
Marinated Pineapple, Vanilla Ice Cream,  
Whipped Cream & Raspberry Melba Sauce



## Bunny Plate

Fruit or Salad

Choice of:

Chicken Tenders

Lamb

Ham

Pasta

Child Dessert

Complimentary  
Soft Drinks

35

Today's Sweets 14

Coffee or Tea 6

Cappuccino 10

Espresso 8

Plate Sharing Charge 20

\*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.

# *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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1710 LOUNGE AT

*The Country House*  
RESTAURANT

*Easter Menu*