



## *The Country House Restaurant* *“The 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)



*Country House  
Holiday Dinner*





*First  
Dishes*

**\*Bing Crosby's Lobster Pot 36**  
De-Shelled Lobster Claw & Knuckle Meat & Lots of Butter

**Tim Allen's Crispy Fried Calamari 20**  
Three Sauces - Sweet Thai Chili, Marinara And A New Orleans Bayou Sauce

**\*Jacques Cousteau's Twin Maryland Lump Crab Cakes 26**  
New Orleans Bayou Sauce

**\*Jimmy Stewart's Jumbo Gulf Shrimp Cocktail 24**  
Homemade Cocktail Sauce

**\*Macaulay Culkin's Steamed Chicken & Lemon Grass Dumplings 20**  
Seaweed Salad, Wasabi & A Ginger Soy Dipping Sauce

**Christmas Meat Cake 20**  
Sweet Italian Sausage & Gruyère Cheese Wrapped in French Puff Pastry,  
Raspberry Melba Drizzle

**Mario Lanza's Holiday Pasta 20**  
Rigatoni Pasta, Braised Beef Short Rib Ragù & Shaved Parmesan

**Saint Nicholas's Classic Caesar Salad 20**  
Garlic Croutons & Shaved Parmesan

**Mrs. Claus's Winter Wonderland Salad 20**  
Mesculin Greens, Caramelized Pecans, Crumbled Bleu Cheese,  
Sliced Pear and Balsamic Vinaigrette

**The Abominable Snowman Wedge Salad 20**  
Iceberg Lettuce, Bleu Cheese, Bacon & Aged Balsamic Drizzle

**Father Christmas Cream of Tomato Soup 16**  
Mini Grilled Cheese Croutons

**Judy Garland's French Onion Soup 18**  
Lots of Melted Gruyère Cheese



**Dinner**

*Holiday  
Entrées*

**\*Marilyn's 7 oz. South African Lobster Tail 80**  
Meunière Butter

**\*Elizabeth Taylor's Surf & Turf 125**  
7 oz. South African Lobster Tail & 8 oz. Filet Mignon

**\*Will Ferrell's Crabmeat Stuffed Gulf Shrimp 45**  
Creamy Parmesan Couscous

**\*Chilly Willy's Massachusetts Coast Sea Scallops 45**  
Seared Sea Scallops & Chanterelle Mushroom Couscous

**\*Maureen O'Hara's Sesame Crusted Ahi Tuna 44**  
Jasmine Rice, Asian Vegetable Slaw & Teriyaki Ginger Sauce

**\*Natalie Wood's Pan Roasted Filet of Scottish Salmon 44**  
Diced Lobster Sauce

**\*Santa Claus's Eggplant Rollatini 38**  
Thinly Sliced Eggplant, Ricotta & Mozzarella Cheeses, Marinara & Angel Hair Pasta

**\*Donna Reed's 8 oz. Filet Mignon 64**  
Bordelaise & Mashed Potatoes

**\*Sophia Loren's Bone-In Beef Short Rib 45**  
Bordelaise & Mashed Potatoes

**Edmund Gwenn's Half a French Roasted Duck Breast 44**  
Long Grain Wild Rice, Raspberry & Apricot Glaze

**\*Ingrid Bergman's Grilled Iberian Pork Chop 44**  
Homemade Caramelized Apple & Cinnamon Compote

**\*Yukon Cornelius 18K - Meat Loaf 38**  
Mashed Potatoes & Gravy

**\*Jayne Mansfield's Chicken Cordon Bleu 42**  
Chicken Breast Stuffed with Ham, Gruyère & Fontina  
With A Boursin Cheese Sauce

\$25 Plate Sharing Charge

\*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.

