



1710 LOUNGE AT
The Country House
RESTAURANT

Menu

Unique Elixirs

Ruby Red Slippers - Deep Eddy Grapefruit Vodka, Pama Liqueur and brimmed in Red Sugar Crystals

“Tommy Bahama” Mama - Rum, Malibu, Kahlúa & Pineapple Juice

Rio Grande - Patron Silver Tequila, Lemonade & Grand Marnier Liqueur

Lavender 75 - Lavender Gin, Champagne & Lemonade

Buried Treasure - Captain Morgan Rum, Licor 43, Ginger Ale & Fresh Lime

Marilyn Monroe Martini - Vodka, Midori, Chambord, and a splash of Pineapple & Cranberry Juice

Peaches & Cream Martini - Peach Vodka, Peach Schnapps and a splash of Heavy Cream

Pama-Rita - Tequila, Pama Liqueur, Fresh Lime & Sour Mix

Panbango - Banana Rum, Mango Rum & Pineapple Juice

French Martini - Vodka, Chambord & Pineapple Juice

Banana Coke - Light Rum, Banana Liqueur and a splash of Cola - Try this!

X-Rated Cosmo - Orange Vodka, X-Rated Fusion, Fresh Lime & Cranberry Juice

Scarlet O’Hara - Southern Comfort, Peach Schnapps, Bitters, Sour Mix, OJ & Grenadine

Summer Love - Light Rum, Black Cherry Rum, Malibu Banana, Licor 43 & Pineapple Juice

“Mr. C’s” Rum Swizzle - Bacardi, Meyer’s, Southern Comfort, Bitters, Sour Mix, OJ & Grenadine

Passion Martini - Passion Vodka, Guava Rum and X-Rated Fusion “Put Some Passion Back in your Life!”

The “Lynn” - Beefeater, St. Germaine & Muddled Orange

ChamCham - Champagne & Chambord

Peach Bellini - Champagne & Peach Liqueur

Mojito - Light Rum, Mint Liqueur & 7-Up

“The Mules” - Moscow, Kentucky, Tennessee or Mexican - Vodka/Bourbon/Whiskey/Tequila - Fresh Lime & Ginger Beer

The Ultimate Bloody Mary - House Secret Bloody Mary Recipe, Vodka, Lemon, Lime, Celery & A Shrimp Garnish

Frozen Specialty Drinks

“The Colada’s” - Piña, Strawberry, Peach or Mango - Coco Lopez & Rum

Frozen Daiquiris - Traditional Lime, Strawberry, Peach, Mango or Banana - Light Rum & Sour Mix

Frozen Margaritas - Traditional Lime, Strawberry, Peach or Mango - Tequila, Sour Mix, Triple Sec

Frozen Mudslide - Vodka, Kahlúa, Bailey’s & Vanilla Ice Cream

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Brunch

(Served from 12 pm until 3 pm)

*"The Brunch"- Scrambled Eggs, Bacon, Sausage, Waffles, French Toast, Hash Browns & Warm Maple Syrup	32
*"Sunny Side Up" - Homemade Maine Lobster Hash topped with a Fried Egg	36
*Western Omelette - Ham, Peppers, Onions, Cheddar Cheese & Hash Browns	24
*Croque-Madame - Grilled Ham, Gruyère Cheese, Fried Egg & Creamy Béchamel Sauce	32
*French Toast or Waffles - Bacon, Sausage, Hash Browns & Warm Maple Syrup	28
*Country House Monte Cristo - French Toast Stuffed with Ham, Turkey, Gruyère & Dijon, topped with Raspberry Preserves & Dusted with Confectionery Sugar	34

Starters

<i>Homemade Seafood Bisque</i> - Diced Maine Lobster, Gulf Shrimp & Bay Scallops	Cup 22
<i>Homemade Classic French Onion Soup</i> - Lots of Melted Gruyère Cheese	18
<i>Steamed Chicken and Lemongrass Dumplings</i> - Seaweed Salad, Wasabi and a Ginger Soy Dipping Sauce	22
<i>Chicken Tenders</i> - Served with French Fries	22
<i>Buffalo Chicken Wings</i> - Two Side Sauces - Bob's Secret Buffalo Sauce, Homemade Blue Cheese & Julienne Celery	22
<i>Spring Roll</i> - Vegetable Filled and Two Side Sauces - Sweet Thai Chili Dipping Sauce and a Spicy Dijon Mustard	20
<i>Fried Mozzarella</i> - Marinara Dipping Sauce	20
* <i>Sautéed Escargot</i> - Brown Butter, Garlic, Cherry Tomatoes & Herbs	26
* <i>Crispy Fried Calamari</i> - Three Side Sauces - Sweet Thai Chili, Marinara and a New Orleans Bayou Sauce	22
* <i>½ Dozen Double Stuffed Baked Clams</i> - Whole & Chopped Little Neck Clams with Lemon, Butter & Garlic	20
* <i>½ Dozen Little Neck Clams on the Half Shell</i> - Homemade Cocktail Sauce	18
* <i>Lobster Pot</i> - Lots of Delicious De-Shelled Butter Poached Maine Lobster Claw & Knuckle Meat	44
* <i>Classic Shrimp Cocktail</i> - Chilled Jumbo Gulf Shrimp & Homemade Cocktail Sauce	26
* <i>Coquilles Saint-Jacques</i> - Three Seared Diver Sea Scallops, Sautéed Shallots, Gruyère Cheese & Cognac	28
* <i>Twin Homemade Maryland Lump Crab Cakes</i> - New Orleans Bayou Sauce	28
<i>Rigatoni Pasta & Beef Bolognese</i> - Topped with a Ricotta Whipped Cream	22
<i>Spinach & Cheese Ravioli</i> - Fresh Diced Tomatoes, Shallots, Marinara and Sautéed Garlic Spinach	20
<i>Eggplant Rollatini</i> - Sliced Eggplant, Stuffed with Ricotta & Mozzarella Cheeses, Marinara and Melted Parmesan	22
<i>Fried Zucchini Sticks</i> - Lightly Breaded with a side of Horseradish Sauce	20

Flatbreads

<i>Traditional</i> - Marinara Sauce, Melted Parmesan & Mozzarella	18
<i>Vegetarian</i> - Assorted Grilled Vegetables, Marinara, Melted Parmesan and Mozzarella	22
<i>White Cheese Pizza</i> - Melted Mozzarella, Gruyère & Parmesan Cheeses	20
<i>Eggplant Rollatini</i> - Sliced Eggplant, Stuffed with Ricotta & Mozzarella Cheeses, Marinara and Melted Parmesan	24
<i>Meatball</i> - Traditional Flatbread, Mini Meatballs & Melted Parmesan & Mozzarella Cheeses	24
<i>Meatball & Eggplant Rollatini</i> - Traditional Flatbread, Mini Meatballs, Eggplant Rollatini and Melted Parmesan	26
<i>Beef Bolognese</i> - Melted Aged Vermont Cheddar Cheese	26
<i>Seafood Fra Diavolo</i> - Mild Marinara, Maine Lobster, Gulf Shrimp, Bay Scallops and Melted Parmesan	38

*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.

Gourmet Salads

(Add *Chicken 12 Add Four *Gulf Shrimp 22 Add *Grilled Salmon 18)

<i>Fireside Salad</i> - Mixed Greens, Candied Pecans, Crumbled Blue Cheese, Sliced Pear & Dijon Vinaigrette	22
<i>Caesar Salad</i> - Hearts of Romaine, Garlic Croutons, Shaved Romano Cheese & Parmesan Chips	22
* <i>Buffalo Calamari or Buffalo Chicken</i> - Mixed Greens, Blue Cheese Dressing & Secret Buffalo Sauce	34
" <i>The Wedge</i> " - Baby Iceberg Lettuce, Homemade Blue Cheese Dressing, Bacon, Cherry Tomatoes, Pickled Red Onion & Aged Balsamic Drizzle	22
* <i>Cobb Salad</i> - Rows of Diced Mixed Greens, Chicken, Egg, Avocado, Tomato, Onion, Bacon & Blue Cheese with Restaurateur Bob Cobb, of the famous "Brown Derby" Restaurant, Historic Vinaigrette Dressing	38
<i>Garden Salad</i> - Mixed Greens, Garden Vegetables and a Choice of Dressing Dressings: Dijon Vinaigrette, Ranch, Italian, Blue Cheese, Honey Mustard, Thousand Island or Oil & Vinegar	22

Burgers

(Add Cheese 3 Add Bacon 4)

All Certified Angus Burgers are 10 oz. before cooking
All Burgers come with French Fries, Onion Rings & Cole Slaw

* <i>Classic Burger</i> - Lettuce, Tomato, Sliced Onion & Pickle	36
* <i>Mushroom & Onion Burger</i> - Lettuce, Tomato, Sliced Onion & Pickle	38
* <i>Melted Blue Cheese Burger</i> - Lettuce, Tomato, Sliced Onion & Pickle	39
* <i>Teriyaki Burger</i> - Secret Teriyaki Sauce, Grilled Pineapple & Sliced Avocado	38
* <i>Surf & Turf Burger</i> - Butter Poached Maine Lobster over Burger and a side of Tartar Sauce	48

Sandwiches

All Sandwiches are made with Boars Head Meats
Choice of French Fries, Onion Rings or Small Side Salad

* <i>Poached Maine Lobster Roll</i> - Butter Poached Lobster on a Hot Buttered Split Top Roll	44
* <i>Chilled Maine Lobster Roll</i> - Chilled Lobster Salad on a Split Top Roll	44
* <i>Filet-O-Fish</i> - Panko Breaded Atlantic Cod, Lettuce, Sliced Tomato, Cole Slaw and a Side of Tartar	28
<i>Croque Monsieur</i> - Grilled Ham, Melted Gruyère & Creamy Béchamel	30
* <i>The French Dip</i> - Sautéed Thinly Sliced Roast Beef & Onions with Beef au Jus	30
* <i>Classic B.L.T. Club</i> - Lots of Bacon, Lettuce, Tomato and Mayo	20
* <i>Philly Cheese Steak</i> - Sautéed Thinly Sliced Roast Beef & Onions, Melted Cheddar Cheese	30
* <i>Triple Decker Club</i> - Sliced Turkey or Roast Beef, Bacon, Lettuce, Tomato & Mayo	30
* <i>Grilled Ham & Cheese</i> - Thinly Sliced Ham, Melted Gruyère, Lettuce, Tomato, and a side of Whole Grain Mustard	30
* <i>Chicken Caprese</i> - Grilled Chicken Breasts, Fresh Mozzarella, Tomato, Arugula and an Aged Balsamic Drizzle	30
* <i>Chicken or Meatball Parmesan</i> - Marinara, Melted Mozzarella & Parmesan on a Toasted Garlic Hero	28

Pasta & Vegetarian

<i>The Vegan - Cauliflower Steak, Butter Beans, Sautéed Spinach, Mushrooms and Long Stemmed Artichoke Hearts</i>	36
<i>Eggplant Rollatini - Sliced Eggplant, Stuffed with Ricotta & Mozzarella, Marinara and Parmesan over Linguine</i>	36
<i>Ratatouille - Thinly Sliced Eggplant, Zucchini, Peppers, Tomatoes, Onions, Garlic, Olive Oil & Herbes de Provence</i>	34
<i>*Sautéed Shrimp Scampi - Six Jumbo Gulf Shrimp, Garlic Scampi Sauce over Linguine & Vegetable</i>	40
<i>Rigatoni Pasta & Beef Bolognese - Topped with a Parmesan Whipped Cream & Vegetable</i>	42
<i>Spinach & Cheese Ravioli - Marinara, Fresh Diced Tomatoes & Shallots, Sautéed Garlic Spinach & Vegetable</i>	34
<i>*The Drunken Clam - White Wine, Little Neck Clams, EVOO & Garlic over Linguine & Vegetable</i>	36
<i>*The Angry Fisherman - Mild Fra Diavolo, Maine Lobster, Gulf Shrimp, Bay Scallops, Little Neck Clams over Linguine & Vegetable</i>	50

Poultry

<i>*Half A French Cut Roasted Duck - Long Grain Wild Rice with a Raspberry Apricot Sauce & Vegetable</i>	46
<i>*Coq au Vin - Half Roasted Chicken, Red Wine, Bacon, Mushrooms, Pearl Onions & Tri-Color Marbled Potatoes</i>	36
<i>*Chicken Francese - Sautéed Chicken Breast, Lemon, Butter, White Wine over Linguine & Vegetable</i>	36
<i>*Arroz con Pollo - Half Herb Roasted Chicken, Yellow Spanish Rice & Vegetable</i>	34
<i>*Chicken Parmesan - Breaded Chicken Breast, Marinara, Melted Parmesan & Mozzarella over Linguine & Vegetable</i>	36
<i>*Chicken Waikiki - Teriyaki Grilled Chicken Breast & Three Gulf Shrimp, White Jasmine Rice, Avocado Emerald Green Seaweed Salad, over a Fresh Pineapple Wedge & Vegetable</i>	48
<i>*Chicken Milanese - Breaded Chicken Breast, Mesclun Greens, Shaved Parmesan, Diced Cherry Tomatoes, Red Onions and Vinaigrette, Potato & Vegetable</i>	34
<i>*Chicken Madeira - Breaded Chicken Breast, Sautéed Mushrooms & Spinach in a Madeira Wine Sauce, Melted Fontina Cheese, over Linguine & Vegetable</i>	40
<i>*Chicken Cordon Bleu - Breaded Chicken Breast Stuffed with Ham, Gruyére & Fontina Cheeses with a Boursin Cheese Sauce, Potato & Vegetable</i>	44

Seafood

<i>*Mediterranean Sea Bass - Grilled Branzino with a Shaved Fennel, Arugula Citrus Salad, Potato & Vegetable (MA)</i>	48
<i>*Fried Seafood Platter - Breaded Cod, Shrimp, Clams & Bay Scallops, with French Fries, Coleslaw & Tartar Sauce</i>	42
<i>*Seared Diver Sea Scallops - Sautéed Lemon, Butter, White Wine with an Asparagus Risotto & Vegetable</i>	52
<i>*Seared Sesame Crusted Ahi Tuna - Jasmine Rice, Asian Vegetable Slaw and a Teriyaki Ginger Sauce</i>	50
<i>*"Spa" Scottish Salmon - Steamed Asparagus with a Dill Caper Sauce, Potato & Vegetable</i>	40
<i>* Four Jumbo Maryland Lump Crabmeat Stuffed Shrimp - Lemon Parmesan Couscous & Vegetable</i>	52
<i>*7 oz. South African Lobster Tail - Meunière Butter, Potato & Vegetable - "The Best" (Market Availability)</i>	80
<i>*Surf & Gulf - 7 oz. South African Lobster Tail and Four Jumbo Gulf Shrimp, Meunière Butter, Potato & Vegetable (MA)</i>	96
<i>*New England Seafood Shepherd Pie - Gulf Shrimp, Maine Lobster, Bay Scallops in a Creamy Béchamel Sauce with Peas, Carrots & Pearl Onions covered with Baked Mashed Potatoes</i>	44

Steak & Chops

<i>*Grilled Baby Colorado Lamb Chops - Mustard Crusted with a Homemade Bordelaise Sauce, Tri-Color Marbled Potatoes & Vegetable</i>	48
<i>Bone-in Braised Beef Short Rib - Homemade Bordelaise Sauce, Potato & Vegetable</i>	50
<i>*8 oz. Filet Mignon - Homemade Bordelaise Reduction, Potato & Vegetable</i>	66
<i>*16 oz. Certified Angus NY Strip Steak - Homemade Bordelaise Reduction, Potato & Vegetable</i>	72
<i>*Steakhouse Steak - Sauteéd Mushrooms and Onions, Potato & Vegetable</i>	Filet Mignon 70 / New York Strip 76
<i>*Steak au Poivre - Encrusted with Cracked Black Peppercorns and a Brandy Cream Peppercorn Sauce, Potato & Vegetable</i>	Filet Mignon 70 / New York Strip 76
<i>*Gulf & Turf - Four Jumbo Gulf Shrimp in a Scampi Sauce, Potato & Vegetable</i>	Filet Mignon 86 / New York Strip 92
<i>*Surf & Turf - 7 oz. South African Lobster Tail, Potato & Vegetable (MA)</i>	Filet Mignon 130 / New York Strip 136

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Young Adults

(10 and Under)

34

Choice of: Fresh Fruit or Salad

Choice of: **Chicken Fingers w/French Fries** • **Pasta - (Plain, Butter or Marinara Sauce)**
Pasta - Meatballs & Marinara Sauce • **Jumbo Mozzarella Sticks w/French Fries**
Grilled Cheese Sandwich w/French Fries

Child Soft Drinks: Soda, Shirley Temple, Milk or Chocolate Milk - free refills (Juice additional)

Dessert: Ice Cream, "Make it Yourself" Ice Cream Sundae, Sherbet or Root Beer Float

Soft Drinks

22 oz. **Large** ~ 8 10.5 oz. **Small** ~ 5

*Pepsi ~ Diet Pepsi ~ 7-Up ~ Schwepps Ginger Ale
Stewart Root Beer ~ Lemonade ~ Tonic
Seltzer ~ Iced Tea ~ Iced Coffee*

Juices ~ 6

Cranberry ~ Orange ~ Pineapple ~ Tomato

Tea Forté ~ 8

*Jasmine Green ~ Chamomile ~ Green Mango Peach
Citrus Mint ~ White Ginger Pear ~ Earl Grey ~ Ginger Lemongrass*

Coffee or Tea 7 ~ **Espresso** 8 ~ **Double Espresso** 14 ~ **Cappuccino** 10

\$20.00 plate sharing charge

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After Dinner Drinks & Cordials

Bob's Famous Brandy Alexander - Fine Brandy and the Rest is a Guarded Secret!
Chocolate Cherry Martini - Chopin Double Chocolate Vodka & Maraschino Cherry Juice
St. Moritz - Chambord & a Float of Cream
Angels Kiss - Kahlúa & a Float of Cream
Classic White Russian - Vodka, Kahlúa & Cream
B52 - Layers of Kahlúa, Bailey's & Grand Marnier
Key Lime Pie - Jim Beam Vanilla Bourbon, Pineapple & Lime Juices
Creamsicle - Orange Vodka, OJ & Cream
"The Adult" Egg Cream - Chocolate Vodka, Cream & Club Soda
PBeJ - Chambord, a Float of Frangelico
Espresso Martini - Vodka, Espresso & Kahlúa
Creamy Espresso Martini - Vodka, Espresso, Kahlúa & Bailey's
Amaretto - Almond Liqueur
Sambuca - White or Black
Frangelico - Hazelnut Liqueur
Grand Marnier - Cognac & Orange Liqueur
Crème de Menthe - Green or White
Stinger - Cognac & White Crème de Menthe
Ports - Ten Year Tawny or Ruby
Cognacs VSOP - Courvoisier, Hennessy, Rémy Martin, Martell



One of my favorite guests drew this beautiful charcoal pencil portrait which I keep as a treasured gift.

Drawn in 1979 by my dear friend and artist, Jan Brandt.

The drawing displays the original front entrance of the restaurant.

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 spirits of the deceased, 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

