



1710 LOUNGE AT

The Country House
RESTAURANT

*Spring Brunch
& Lunch Menu*

Brunch

"The Brunch" - Scrambled Eggs, Bacon, Sausage, Hash Browns, French Toast, Silver Dollars & Warm Maple Syrup	28
Country House Custom Omelette - Any Style, you decide	28
Croque-Madame - Grilled Ham, Gruyère Cheese, Fried Egg & Creamy Béchamel Sauce	28
French Toast - Bacon, Sausage, Hash Browns & Warm Maple Syrup	24
Country House Monte Cristo - Ham, Turkey, Gruyère & Dijon, Stuffed French Toast, Raspberry Preserves & Dusted with Confectionery Sugar	26

Starters

Soup of the Moment - Depends on the Chef's Mood	Cup 13 Bowl 18
Steamed Chicken and Lemongrass Dumplings - Seaweed Salad, Wasabi & a Ginger Soy Dipping Sauce	19
Chicken Tenders - Served with French Fries	18
Buffalo Chicken Wings - Bob's Secret Buffalo Sauce, Homemade Blue Cheese & Julienne Celery	18
Fried Mozzarella - Marinara Dipping Sauce	17
*Crispy Fried Calamari - Three Sauces - Sweet Thai Chili, Marinara and a New Orleans Bayou Sauce	18
*Butter Poached Maine Lobster Pot - Lots of Delicious De-Shelled Lobster Claw & Knuckle Meat	35
Classic French Onion - Lots of Melted Gruyère Cheese	16
Prince Edward Island Mussels - White Wine, Garlic & Herbs	18
*½ Dozen Baked Stuffed Clams Casino - Bread Crumbs, Peppers, Onions, Bacon & Lemon Garlic Butter	20
*½ Dozen Little Neck Clams on the Half Shell - Homemade Cocktail Sauce	18
*Sautéed Escargot - Brown Butter, Garlic, Cherry Tomatoes & Herbs	20
*Classic Shrimp Cocktail - Five Chilled Gulf Shrimp & Homemade Cocktail Sauce	22
*Three Coconut Gulf Shrimp - Sweet Thai Chili Sauce & Marinated Fresh Pineapple	24
Twin Homemade Crab Cakes - New Orleans Bayou Sauce & Tear Drop Peppers	26
Rigatoni Pasta & Short Rib Ragu - Tomato Demi & Shaved Parmesan	20
Eggplant Rollatini - Thinly Sliced Eggplant, Ricotta & Mozzarella Cheeses & Marinara Sauce	18
Charcuterie & Cheese For Two - Assorted Meats & Cheeses	35

Flatbreads

Traditional - Tomato Sauce & Melted Mozzarella	15
Pepperoni - Tomato Sauce & Melted Mozzarella	18
Vegetarian - Assorted Grilled Vegetables, Tomato Sauce & Melted Parmesan Cheese & Mozzarella	17
White Cheese Pizza - Mozzarella, Gruyère & Parmesan Cheeses	17
Braised Beef Short Rib - Melted Cheddar	20

Gourmet Salads

(Add *Chicken 14, Add *Four Gulf Shrimp 20 or Add *Seared Tuna 22)

Garden Salad - Mesculin Greens, Garden Vegetables & Choice of Homemade Dressing	17
Fireside Salad - Mesculin Greens, Candied Pecans, Blue Cheese Crumbs, Sliced Pear & Vinaigrette	18
Caesar Style Salad - Garlic Croutons & Shaved Romano Cheese	19
*Buffalo Calamari or Buffalo Chicken Salad - Mesculin Greens, Blue Cheese Dressing & Secret Buffalo Sauce	28
"The Wedge" - Iceberg Lettuce, Homemade Blue Cheese Dressing, Bacon, Cherry Tomatoes, Pickled Red Onion & Aged Balsamic Drizzle	19

*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.

Burgers

(100% American Wagyu Burgers are 8 oz. before cooking)

(All Burgers come with French Fries, Onion Rings & Cole Slaw)

*Classic Burger - Lettuce, Tomato & Pickle	23/25 w cheese/27 w cheese & bacon
*Mushroom & Onion Burger - Lettuce, Tomato & Pickle	25/27 w cheese/29 w cheese & bacon
*Melted Blue Cheese Burger - Lettuce, Tomato & Pickle	25/27 w bacon
*Surf & Turf Burger - Butter Poached Maine Lobster over Burger & Side of Tartar Sauce	41/43 w bacon

Sandwiches

(All Sandwiches are made with Boars Head Meats)

(Choice of French Fries, Onion Rings or Small Side Salad)

*Poached Maine Lobster Roll - Butter Poached Lobster on a Hot Buttered Split Top Roll	36
*Chilled Maine Lobster Roll - Chilled Lobster Salad on a Split Top Roll	36
The French Dip - Sautéed Thinly Sliced Roast Beef & Onions, Toasted Garlic Roll & Beef au Jus	24
Croque Monsieur - Grilled Ham, Melted Gruyère & Creamy Béchamel	24
*Philly Cheese Steak Sandwich - Sautéed Onions & Melted Cheddar Cheese	24
*Classic B.L.T. Club - Lots of Bacon, Lettuce, Tomato and Mayo	18
*Triple Decker Club - Sliced Turkey or Roast Beef, Bacon, Lettuce, Tomato & Mayo	24

Entrées

Eggplant Rollatini - Thinly Sliced Eggplant, Ricotta & Mozzarella Cheeses, Marinara & Angel Hair Pasta	32
The Vegan - Cauliflower Steak, White Beans, Sautéed Spinach & Mushrooms & Artichoke Hearts	32
Vegetarian Lasagna - Mixed Vegetables, Marinara, Ricotta & Mozzarella Cheeses	34
*Chicken Cordon Bleu - Chicken Breast Stuffed with Ham & Gruyère with a Boursin Cheese Sauce	38
*Chicken Waikiki - Grilled Chicken Breast & Three Gulf Shrimp Teriyaki, Jasmine Rice, Emerald Green Seaweed Salad, over a Fresh Pineapple Wedge	42
*Chicken Francese - Sautéed Chicken Breast, Lemon, Butter & White Wine	36
*Chicken Madeira - Chicken Breast, Sautéed Mushrooms, Spinach, Grape Tomatoes, Madeira Wine Sauce, Melted Fontina Cheese, over Angel Hair Pasta	38
*Half A French Cut Roasted Duck - Long Grain Wild Rice with a Raspberry & Apricot Sauce	40
*Seared Sesame Crusted Ahi Tuna - Teriyaki Ginger Jasmine Rice & Asian Vegetable Slaw	42
*Filet of Scottish Salmon - A Diced Maine Lobster Beurre Blanc Sauce	42
*Four Crabmeat Stuffed Gulf Shrimp - Lemon Parmesan Couscous	42
*The Angry Fisherman - Fra Diavolo Shrimp, Scallops, Lobster, Mussels & Little Neck Clams over Linguine Pasta	48
*The Drunken Clam - White Wine, Little Neck Clams, Brown Garlic, EVOO over Linguine Pasta	36
Rigatoni Pasta & Short Rib Ragu - Shaved Parmesan Cheese	38
Bone-in Braised Beef Short Rib - Potato & Seasonal Vegetable Medley	42
*Long Bone Veal Chop - Sautéed Artichoke Hearts, Capers, Lemon Butter & White Wine	48
*8 oz. Dry Aged Filet Mignon - Bordelaise, Potato & Seasonal Vegetable Medley	58
*14 oz. Boneless NY Strip Steak - Bordelaise, Potato & Seasonal Vegetable Medley	58
*7 oz. South African Lobster Tail - Meunière Butter - "The Best" (Market Availability)	68
*Gulf & Turf - 8 oz. Filet Mignon, Four Gulf Shrimp & Scampi Sauce	75
*Surf & Gulf - 7 oz. South African Lobster Tail, Four Gulf Shrimp & Meunière Butter (Market Availability)	80
*Surf & Turf - 7 oz. South African Lobster Tail & 8 oz. Filet Mignon (Market Availability) Spoil yourself, you deserve it.	115

\$20.00 plate sharing charge

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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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www.countryhouserestaurant.com

