



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 & Shrimp Garnish

Frozen Specialty Drinks

"The Colada's" - Piña, Strawberry, Peach or Mango - Coco Lopez & Meyer's 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

A credit card convenience fee of 4% will be applied to all transactions.

Brunch

(Served from 12 pm until 3 pm)

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| *"The Brunch" - Scrambled Eggs, Bacon, Sausage, Hash Browns, French Toast, Silver Dollar Pancakes & Warm Maple Syrup | 32 |
| *Honey Stung Fried Chicken & Waffles - Honey Spiced Chicken Breast & Warm Maple Syrup | 32 |
| *Western Omelette - Ham, Peppers, Onions & Monterey Jack Cheese | 30 |
| *Croque-Madame - Grilled Ham, Gruyère Cheese, Fried Egg & Creamy Béchamel Sauce | 32 |
| *French Toast - 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 |
| *Sunny Side Up - Homemade Lobster Hash topped with a Fried Egg | 36 |

Starters

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

Flatbreads

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| Traditional - Marinara Sauce, Melted Parmesan & Mozzarella | 18 |
| Vegetarian - Assorted Grilled Vegetables, Marinara, Melted Parmesan and Mozzarella | 22 |
| White Cheese Pizza - Melted Mozzarella, Gruyère & Parmesan Cheeses | 20 |
| Eggplant Rollatini - Sliced Eggplant, Stuffed with Ricotta & Mozzarella Cheeses, Marinara and Melted Parmesan | 24 |
| Meatball - Traditional Flatbread, Mini Meatballs & Melted Parmesan Cheese | 24 |
| Meatball & Eggplant Rollatini - Traditional Flatbread, Mini Meatballs, Eggplant Rollatini and Melted Parmesan | 26 |
| Braised Beef Short Rib - Melted Aged Vermont Cheddar Cheese | 30 |
| Seafood Fra Diavolo - 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 18 🍴 Add Four *Gulf Shrimp 24 🍴 Add *Seared Tuna 26)

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| <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 | 32 |
| <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 | 28 |
| <i>Garden Salad</i> - Mixed Greens, Garden Vegetables and a Choice of Dressing | 22 |
| Dressings: Dijon Vinaigrette, Ranch, Italian, Blue Cheese, Honey Mustard, Thousand Island or Oil & Vinegar | |

Burgers

(Add Cheese 3 🍴 Add Bacon 4)

(All Burgers are 8 oz. before cooking)

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

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| <i>*Classic Burger</i> - Lettuce, Tomato, Sliced Onion & Pickle | 32 |
| <i>*Mushroom & Onion Burger</i> - Lettuce, Tomato, Sliced Onion & Pickle | 34 |
| <i>*Melted Blue Cheese Burger</i> - Lettuce, Tomato, Sliced Onion & Pickle | 34 |
| <i>*Teriyaki Burger</i> - Secret Teriyaki Sauce, Grilled Pineapple & Sliced Avocado | 34 |
| <i>*TexMex Burger</i> - Cajun Spice, Bacon, Monterey Jack, Sliced Avocado & Jalapeños | 38 |
| <i>*Surf & Turf Burger</i> - Butter Poached Maine Lobster over Burger and a side of Tartar Sauce | 50 |

Sandwiches

(All Sandwiches are made with Boars Head Meats)

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

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| <i>*Poached Maine Lobster Roll</i> - Butter Poached Lobster on a Hot Buttered Split Top Roll | 42 |
| <i>*Chilled Maine Lobster Roll</i> - Chilled Lobster Salad on a Split Top Roll | 42 |
| <i>*Filet-O-Fish</i> - Panko Breaded Atlantic Cod, Lettuce, Sliced Tomato, Cole Slaw and a Side of Tartar | 28 |
| <i>*The French Dip</i> - Sautéed Thinly Sliced Roast Beef & Onions with Beef au Jus | 30 |
| <i>*Philly Cheese Steak</i> - Sautéed Thinly Sliced Roast Beef & Onions, Melted Cheddar Cheese | 30 |
| <i>*Classic B.L.T. Club</i> - Lots of Bacon, Lettuce, Tomato and Mayo | 20 |
| <i>*Triple Decker Club</i> - Sliced Turkey or Roast Beef, Bacon, Lettuce, Tomato & Mayo | 30 |
| <i>*Ham & Cheese</i> - Thinly Sliced Ham, Melted Gruyère, Lettuce, Tomato, and a side of Whole Grain Mustard Pearls | 30 |
| <i>*Santa Fe Chicken</i> - Breaded Chicken Breasts, Sautéed Peppers & Onions, Monterey Jack & Sliced Avocado | 30 |
| <i>*Honey Stung Fried Chicken</i> - Honey Spiced Chicken Breast, Sliced Pickles & a New Orleans Kickin' Bayou Sauce | 30 |
| <i>*Chicken Caprese</i> - Breaded Chicken Breasts, Fresh Mozzarella, Tomato, Arugula and an Aged Balsamic Drizzle | 30 |

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Pasta & Vegetarian

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| Eggplant Rollatini - Sliced Eggplant, Stuffed with Ricotta & Mozzarella, Marinara and Parmesan over Linguine | 36 |
| The Vegan - Cauliflower Steak, Butter Beans, Sautéed Spinach, Mushrooms and Long Stemmed Artichoke Hearts | 36 |
| *Egg Fettuccine with Grilled Shrimp - Five Jumbo Gulf Shrimp, Creamy Parmesan Alfredo Sauce & Vegetable | 42 |
| *Sautéed Shrimp Scampi - Five Jumbo Gulf Shrimp, Garlic Scampi Sauce over Linguine & Vegetable | 40 |
| Rigatoni Pasta & Short Rib Ragu - Braised Beef Short Rib in Marinara, Shaved Parmesan & Vegetable | 42 |
| Beggar's Purse - A Four Cheese Stuffed Sacchettoni ala Vodka with Sun-Dried Tomatoes & Vegetable | 34 |
| Spinach & Cheese Ravioli - Fresh Diced Tomatoes & Shallots, Marinara, Sautéed Garlic Spinach & Vegetable | 34 |
| *The Drunken Clam - White Wine, Little Neck Clams, EVOO & Garlic over Linguine & Vegetable | 36 |
| *The Angry Fisherman - Mild Marinara, Maine Lobster, Gulf Shrimp, Bay Scallops & Little Neck Clams over Black Fettuccine & Vegetable | 50 |

Poultry

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| *Half A French Cut Roasted Duck - Long Grain Wild Rice with a Raspberry and Apricot Sauce & Vegetable | 46 |
| *Chicken Waikiki - Grilled Chicken Breast & Three Gulf Shrimp Teriyaki, Jasmine Rice, Emerald Green Seaweed Salad, over a Fresh Pineapple Wedge & Vegetable | 48 |
| *Chicken Francese - Sautéed Chicken Breast, Lemon, Butter, White Wine over Linguine & Vegetable | 36 |
| *Chicken Milanese - Breaded Chicken Breast, Mesculin Greens, Shaved Parmesan, Diced Tomatoes, Red Onions and Vinaigrette, Potato & Vegetable | 34 |
| *Chicken Madeira - Breaded Chicken Breast, Sautéed Mushrooms & Spinach in a Madeira Wine Sauce, Melted Fontina Cheese, over Linguine & Vegetable | 40 |
| *Chicken Parmesan - Breaded Chicken Breast, Marinara, Melted Parmesan & Mozzarella over Linguine & Vegetable | 38 |
| *Chicken Cordon Bleu - Breaded Chicken Breast Stuffed with Ham, Gruyère & Fontina with a Boursin Cheese Sauce Potato & Vegetable | 44 |

Seafood

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| *Fried Seafood Platter - Breaded Cod, Shrimp, Clams, Bay Scallops, French Fries, Coleslaw & Tartar Sauce | 42 |
| *Seared Diver Sea Scallops - Sautéed Lemon, Butter, White Wine with an Asparagus Risotto & Vegetable | 48 |
| *Seared Sesame Crusted Ahi Tuna - Jasmine Rice & Asian Vegetable Slaw and a Teriyaki Ginger Sauce | 48 |
| *Filet of Scottish Salmon - A Diced Maine Lobster Beurre Blanc Sauce, Potato & Vegetable | 48 |
| *"Spa" Scottish Salmon - Steamed Asparagus with a Dill Caper Sauce, Potato & Vegetable | 40 |
| *Four Jumbo Maryland Lump Crabmeat Stuffed Shrimp - Lemon Parmesan Risotto & Vegetable | 50 |
| *7 oz. South African Lobster Tail - Meunière Butter, Potato & Vegetable - "The Best" (Market Availability) | 80 |
| *Surf & Gulf - 7 oz. South African Lobster Tail and Four Jumbo Gulf Shrimp, Meunière Butter, Potato & Vegetable (MA) | 95 |

Steak & Chops

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| *Rack of Colorado Lamb Chops - Mustard Crusted with a Mushroom and Sweet Pea Risotto & Vegetable | 46 |
| *Grilled 12 oz. Iberian Pork Chop - Sautéed Apples and Cinnamon Compote, Potato & Vegetable | 46 |
| Bone-in Braised Beef Short Rib - Potato & Vegetable | 48 |
| *8 oz. Filet Mignon - Bordelaise, Potato & Vegetable | 64 |
| *14 oz. NY Strip Steak - Bordelaise, Potato & Vegetable | 58 |
| *Steakhouse Steak - Sauteed Mushrooms and Onions, Potato & Vegetable | Filet Mignon 70 / New York Strip 64 |
| *Steak au Poivre - Encrusted with Cracked Black Peppercorns and a Brandy Cream Peppercorn Sauce, Potato & Vegetable | Filet Mignon 70 / New York Strip 64 |
| *Gulf & Turf - Four Jumbo Gulf Shrimp in a Scampi Sauce and an 8 oz. Filet Mignon, Potato & Vegetable | 86 |
| *Surf & Turf - 7 oz. South African Lobster Tail and an 8 oz. Filet Mignon, Potato & Vegetable (Market Availability) | 130 |

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Young Adults

(10 and Under)

34

Choice of: Fresh Fruit or Salad

Choice of: Chicken Fingers w/French Fries ▪ Grilled Cheese w/French Fries

Jumbo Mozzarella Sticks w/French Fries ▪ Pasta - (Plain, Butter or Marinara Sauce)

Child Soft Drinks: Soda, Shirley Temple, Milk, Chocolate Milk or Egg Cream - 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
PB&J - 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

