



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

Brunch

(Served from 12 pm until 3 pm)

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

Starters

Homemade Seafood Bisque - Diced Lobster, Shrimp & Bay Scallops	Cup	22
Classic French Onion Soup - Lots of Melted Gruyère Cheese		16
Steamed Chicken and Lemongrass Dumplings - Seaweed Salad, Wasabi & a Ginger Soy Dipping Sauce		20
Chicken Tenders - Served with French Fries		20
Buffalo Chicken Wings - Bob's Secret Buffalo Sauce, Homemade Blue Cheese & Julienne Celery		20
Spring Roll - Vegetable Filled and a Sweet Thai Chili Dipping Sauce		18
Fried Mozzarella - Marinara Dipping Sauce		18
*Sautéed Escargot - Brown Butter, Garlic, Cherry Tomatoes & Herbs		24
*Crispy Fried Calamari - Three Sauces - Sweet Thai Chili, Marinara and a New Orleans Bayou Sauce		20
*Fried Clams - Lightly Breaded with a side of Tartar Sauce		18
*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
*Fire & Ice - Three Baked Chopped Clams & Three Chilled Little Neck Clams		20
*Lobster Pot - Lots of Delicious De-Shellied Butter Poached Maine Lobster Claw & Knuckle Meat		38
*Classic Shrimp Cocktail - Chilled Gulf Shrimp & Homemade Cocktail Sauce		24
*Coquilles Saint-Jacques - Seared Diver Sea Scallops, Sautéed Shallots, Gruyère Cheese & Cognac		26
*Twin Homemade Crab Cakes - New Orleans Bayou Sauce		26
Rigatoni Pasta & Short Rib Ragù - Tomato Demi & Shaved Parmesan		20
Eggplant Rollatini - Sliced Eggplant, Stuffed with Ricotta & Mozzarella Cheeses, Marinara Sauce & Melted Parmesan		20
Fried Zucchini Sticks - Lightly Breaded with a side of Horseradish Sauce		18

Flatbreads

Traditional - Marinara Sauce, Melted Parmesan & Mozzarella	16
Vegetarian - Assorted Grilled Vegetables, Marinara Sauce, Melted Parmesan & Mozzarella	20
White Cheese Pizza - Melted Mozzarella, Gruyère & Parmesan Cheeses	18
Chicken Parmesan - Lightly Breaded Chicken Breast, Marinara Sauce, Melted Parmesan & Mozzarella	24
Eggplant Rollatini - Sliced Eggplant, Stuffed with Ricotta & Mozzarella Cheeses, Marinara Sauce & Melted Parmesan	22
Meatball - Traditional Flatbread, Mini Meatballs & Melted Parmesan Cheese	22
Meatball & Eggplant Rollatini- Traditional Flatbread, Mini Meatballs, Sliced Eggplant Rollatini & Melted Parmesan Cheese	24
Prosciutto di Parma - Thinly Sliced Prosciutto, Fresh Mozzarella, Garlic, Olive Oil & Arugula	24
Braised Beef Short Rib - Melted Aged Vermont Cheddar Cheese	28
Seafood Fra Diavolo - Mild Marinara Sauce, Lobster, Shrimp & Scallops & Melted Parmesan	36

*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)

<i>Fireside Salad - Mixed Greens, Candied Pecans, Crumbled Blue Cheese, Sliced Pear & Dijon Vinaigrette</i>	20
<i>Caesar Salad - Hearts of Romaine, Garlic Croutons, Shaved Romano Cheese & Parmesan Chips</i>	20
<i>Tomato & Mozzarella - Fresh Sliced Tomato & Fresh Mozzarella, Basil Oil & Aged Balsamic Drizzle</i>	18
(Add Prosciutto 10)	
<i>*Buffalo Calamari or Buffalo Chicken - Mixed Greens, Blue Cheese Dressing & Secret Buffalo Sauce</i>	30
<i>"The Wedge" - Baby Iceberg Lettuce, Homemade Blue Cheese Dressing, Bacon, Cherry Tomatoes, Pickled Red Onion & Aged Balsamic Drizzle</i>	20
<i>*Cobb Salad - Diced Mixed Greens, Chicken, Egg, Avocado, Tomato, Onion, Bacon & Blue Cheese, with Bob Cobb's Classic Vinaigrette Dressing</i>	36
<i>Arugula & Watermelon Salad - Fried Montrachet Goat Cheese, Pickled Red Onion, Toasted Pine Nuts & White Balsamic Champagne Vinaigrette</i>	22
<i>Garden Salad - Mixed Greens, Garden Vegetables, Choice of Dressing</i>	20
Dressings: Dijon Vinaigrette, Ranch, Italian, Blue Cheese, Honey Mustard, Thousand Island or Oil & Vinegar	

Burgers

(Add Cheese 2 🍷 Add Bacon 3)

(All Burgers are 8 oz. before cooking)

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

<i>*Classic Burger - Lettuce, Tomato, Sliced Onion & Pickle</i>	30
<i>*Mushroom & Onion Burger - Lettuce, Tomato, Sliced Onion & Pickle</i>	32
<i>*Melted Blue Cheese Burger - Lettuce, Tomato, Sliced Onion & Pickle</i>	32
<i>*Teriyaki Burger - Secret Teriyaki Sauce, Grilled Pineapple & Sliced Avocado</i>	32
<i>*TexMex Burger - Cajun Spice, Bacon, Monterey Jack, Sliced Avocado & Jalapeños</i>	36
<i>*BBQ Burger - Barbecue Sauce, Bacon, Cheddar, Lettuce, Tomato, Sliced Onion & Pickle</i>	35
<i>*Surf & Turf Burger - Butter Poached Maine Lobster over Burger and a side of Tartar Sauce</i>	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 - Butter Poached Lobster on a Hot Buttered Split Top Roll</i>	40
<i>*Chilled Maine Lobster Roll - Chilled Lobster Salad on a Split Top Roll</i>	40
<i>*Filet-O-Fish - Panko Breaded Atlantic Cod, Lettuce, Sliced Tomato, Cole Slaw and a Side of Tartar</i>	28
<i>*The French Dip - Sautéed Thinly Sliced Roast Beef & Onions with Beef au Jus</i>	28
<i>*Philly Cheese Steak - Sautéed Thinly Sliced Roast Beef & Onions, Melted Cheddar Cheese</i>	28
<i>*Classic B.L.T. Club - Lots of Bacon, Lettuce, Tomato and Mayo</i>	20
<i>*Triple Decker Club - Sliced Turkey or Roast Beef, Bacon, Lettuce, Tomato & Mayo</i>	28
<i>*Ham & Cheese - Thinly Sliced Ham, Melted Gruyère, Lettuce, Tomato, and a side of Whole Grain Mustard Pearls</i>	28
<i>*Santa Fe Chicken - Breaded Chicken Breasts, Sautéed Peppers & Onions, Monterey Jack & Sliced Avocado</i>	28
<i>*Honey Stung Fried Chicken - Honey Spiced Chicken Breast, Sliced Pickles & a New Orleans Kickin' Bayou Sauce</i>	28
<i>*Chicken Caprese - Breaded Chicken Breasts, Fresh Mozzarella, Tomato, Arugula and an Aged Balsamic Drizzle</i>	28

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Pasta & Vegetarian

<i>Eggplant Rollatini - Sliced Eggplant, Stuffed with Ricotta & Mozzarella Cheeses, Marinara & Melted Parmesan over Linguine</i>	34
<i>The Vegan - Cauliflower Steak, Butter Beans, Sautéed Spinach, Mushrooms and Long Stemmed Artichoke Hearts</i>	34
<i>* Egg Fettuccine with Grilled Shrimp - Creamy Parmesan Alfredo Sauce</i>	40
<i>*Sautéed Shrimp Scampi - Garlic Gulf Shrimp over Linguine</i>	38
<i>Mezza Rigatoni Pasta & Short Rib Ragu - Shaved Parmesan Cheese</i>	40
<i>Beggar's Purse - A Four Cheese Stuffed Sacchettoni ala Vodka with Sun-Dried Tomatoes</i>	32
<i>Spinach & Cheese Ravioli - Fresh Diced Tomatoes, Shallots & Garlic with Sautéed Spinach</i>	32
<i>*The Drunken Clam - White Wine, Little Neck Clams, EVOO & Garlic over Linguine</i>	34
<i>*The Angry Fisherman - Mild Marinara, Lobster, Shrimp, Scallops & Little Neck Clams over Black Fettuccine</i>	48

Poultry

<i>*Half A French Cut Roasted Duck - Long Grain Wild Rice with a Raspberry & Apricot Sauce</i>	44
<i>*Chicken Cordon Bleu - Chicken Breast Stuffed with Ham, Gruyère & Fontina with a Boursin Cheese Sauce</i>	42
<i>*Chicken Waikiki - Grilled Chicken Breast & Three Gulf Shrimp Teriyaki, Jasmine Rice, Emerald Green Seaweed Salad, over a Fresh Pineapple Wedge</i>	46
<i>*Chicken Francese - Sautéed Chicken Breast, Lemon, Butter, White Wine over Linguine</i>	36
<i>*Chicken Milanese - Breaded Chicken Breast, Mesculin Greens, Shaved Parmesan, Diced Tomatoes, Red Onions and Vinaigrette</i>	34
<i>*Chicken Madeira - Breaded Chicken Breast, Sautéed Mushrooms, Spinach, Madeira Wine Sauce, Melted Fontina Cheese, over Linguine</i>	38
<i>*Chicken Parmesan - Lightly Breaded Chicken Breast, Marinara Sauce, Melted Parmesan & Mozzarella over Linguine</i>	36

Seafood

<i>*Fried Seafood Platter - Breaded Cod, Shrimp, Clams, Bay Scallops, French Fries, Coleslaw & Tartar Sauce</i>	42
<i>*Seared Diver Sea Scallops - Sautéed Lemon, Butter & White Wine and an Asparagus Risotto</i>	46
<i>*Seared Sesame Crusted Ahi Tuna - Jasmine Rice & Asian Vegetable Slaw and a Teriyaki Ginger Sauce</i>	46
<i>*Filet of Scottish Salmon - A Diced Maine Lobster Beurre Blanc Sauce, Potato & Vegetable</i>	46
<i>*"Spa" Scottish Salmon - Steamed Asparagus with a Dill Caper Sauce, Potato & Vegetable</i>	38
<i>*Jumbo Lump Crabmeat Stuffed Shrimp - Lemon Parmesan Risotto & Vegetable</i>	48
<i>*7 oz. South African Lobster Tail - Meunière Butter, Potato & Vegetable - "The Best" (Market Availability)</i>	70
<i>*Surf & Gulf - 7 oz. South African Lobster Tail, Gulf Shrimp & Meunière Butter, Potato & Vegetable (Market Availability)</i>	88

Steak & Chops

*Grilled Baby Colorado Lamb Chops - Whole Grain Mustard Crusted and a Mushroom & Sweet Pea Risotto & Vegetable	46
*Grilled 14 oz. Long Bone Veal Chop Florentine - Sautéed Spinach, Artichoke Hearts, Capers, Lemon, Butter & White Wine crowned with Thinly Sliced Prosciutto, Potato & Vegetable - Bob's Favorite!	52
*Grilled 12 oz. Iberian Pork Chop - Lightly Marinated in an Infused Vanilla Honey, Mixed Berry Compote, Potato & Vegetable - Delicious!	44
Bone-in Braised Beef Short Rib - Potato & Vegetable	46
*8 oz. Filet Mignon - Bordelaise, Potato & Vegetable	62
*French Filet - 8 oz. Filet Mignon, Brandied Mushrooms & Onions, Potato & Vegetable	68
*Steak au Poivre - 8 oz. Filet Mignon Encrusted with Cracked Black Peppercorns, Brandy Cream Sauce, Potato & Vegetable	68
*Gulf & Turf - Gulf Shrimp with a Scampi Sauce & 8 oz. Filet Mignon, Potato & Vegetable	84
*Surf & Turf - 7 oz. South African Lobster Tail & 8 oz. Filet Mignon, Potato & Vegetable (Market Availability)	130

Spoil yourself, you deserve it!

Young Adults

(10 and Under)

32

Choice of: Fresh Fruit or Salad

Choice of: Chicken Fingers - French Fries ▪ Grilled Cheese - French Fries ▪ Jumbo Mozzarella Sticks - French Fries
Cheese Ravioli ▪ Pasta - (Plain, Butter or Tomato Sauce)

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

Dessert: 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 6 ~ Espresso 7 ~ Double Espresso 12 ~ Cappuccino 9

\$20.00 plate sharing charge

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Cordials

Bob's Famous Brandy Alexander - Fine Brandy and the Rest is a Guarded Secret!
Chocolate Cherry Martini - Chopin Double Chocolate Vodka & Cherry Liqueur
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

