



Dinner Menu

**American Cuisine
At It's Best**

Catering Available On or Off Premises



The Country house

Restaurant & Tavern

Appetizers

CRAB CAKE:

Our own served with cucumber/carrot slaw and bayou tartar sauce 8.50

NACHOS "GRANDE"

A large platter of corn chips topped with chili, shredded lettuce, chopped tomatoes, jalapeno peppers, onions & cheese served with sour cream 9.95

CHILI:

Baked in a crock topped with Jack cheese and chopped onion served with tortilla corn chips 6.95

CLAMS CASINO:

Whole clams topped with bacon, peppers, butter and garlic, baked to perfection 8.95

CHICKEN WINGS:

"Jumbo" wings served with blue cheese dip and celery sticks 7.95

STEAMED MUSSELS:

In white wine OR red sauce with chopped tomato, celery, garlic, served with garlic toast 8.95

BAKED CLAMS:

Stuffed with whole clams, herbs & seasoned bread crumbs baked with butter and white wine 9.95

STUFFED MUSHROOMS:

With a vegetable stuffing & herbs baked to perfection 8.95

CHILI & CHEESE SKINS:

Fried potato skins filled with chili, bacon, melted Jack cheese, chopped chives and a side of sour cream 6.95

FRIED CALAMARI:

Served with marinara dipping sauce 9.95

"JUMBO" ONION RINGS:

Sweet Spanish onions lightly breaded and crisply fried served with a horseradish dipping sauce 7.50

STEAMED CLAMS:

In white wine with chopped tomatoes, celery, garlic and "Tuscan" toast 9.95

Soup

FRENCH ONION:

Baked in a crock, topped with a house made-crouton and melted Jack cheese. 5.50

SOUP of the DAY:

When available. Please ask your server.

Salads

DRESSINGS:

Caesar, balsamic, raspberry, ranch, blue cheese add .75

GOAT CHEESE SALAD:

Baby greens, roasted red peppers, walnuts and goat cheese with balsamic vinaigrette 9.75

NUT & FRUIT SALAD:

A medley of mixed greens, dried cranberries, orange slices, candied walnuts, crumbled blue cheese and raspberry dressing 9.95

CAESAR SALAD:

A "classic" made with our own dressing & croutons 8.50
w/ grilled chicken add: 5.00 w/ grilled shrimp add: 7.00

GRILLED CHICKEN SALAD:

Grilled chicken pieces tossed with fresh spinach, carrots, scallions, tomatoes, and celery topped with parmesan cheese 10.50

Chicken

(served with a mixed greens OR Caesar salad, and ONE side)

CHICKEN NANTUCKET:

A "house special", boneless breasts sautéed with dried cranberries and candied walnuts in a brandy sauce 19.95

LEMON CHICKEN:

A ½ par de-boned chicken pan-roasted with fresh lemon, herbs, capers and white wine 16.95

CHICKEN GORGONZOLA:

Boneless breasts sautéed and topped with fresh spinach, gorgonzola cheese in a sherry brown sauce 18.95

"KANSAS CITY" CHICKEN:

Breaded boneless breasts ,sautéed with shallots, crisp bacon and tarragon in a mushroom cream sauce 17.95

Seafood Dinners

(served with a mixed greens OR Caesar salad and ONE side)

Grilled SALMON:

An 8oz filet served with a lemon-herb butter sauce OR Cajun spices. 16.95

BAKED STUFFED SHRIMP:

Stuffed with crabmeat, herbs and topped with a sherry butter. 21.95

SEA SCALLOPS:

Baked with butter and white wine topped with toasted breadcrumbs 19.95

CRAB CAKES:

House made cakes sautéed golden 18.95

Pasta

(Served with a mixed greens OR Caesar salad)

PENNE VODKA:

Tossed in a pink vodka sauce 14.00 F/S 23.00 serves two add chicken 5.00 add shrimp 7.00

SHRIMP & SPINACH:

Shrimp sautéed with garlic, shallots, crushed plum tomatoes, spinach & rigatoni in a white wine sauce 18.95

SEAFOOD LINGUINI:

Shrimp, clams, mussels, & calamari in a light tomato sauce tossed with linguini 24.00

LINGUINI & CLAMS:

Whole clams in a red OR white sauce 18.00

RIGATONI BOLOGNESE:

Rigatoni cooked al dente topped with a classic meat sauce 16.00

PENNE PASTA :

Tossed with crumbled sausage, broccoli & parmesan cheese in an oil & garlic sauce. 17.00 F/S 27.00 serves two

Sides

Cole slaw, baked beans, rice pilaf, mashed potatoes, Chef's steak fries, baked potatoes. (Friday & Saturday)
Sautéed spinach OR Steamed broccoli. 6.00 each.

No substitution please.

A gratuity will be added to parties of (6) or more guests.

A plate charge of \$5.00 will be added for sharing.

CHAR-GRILLED & BAR B Q MEALS

(Served with a mixed greens OR Caesar salad and ONE side)

BEEF SHORT RIBS:

A "house special" slow cooked and tender they fall off the bone, smothered with our bar-b-q sauce 21.95

PORK CHOPS:

Two center cut chops, lightly breaded, pan-seared, baked and served with a cranberry-apple sauce 21.95

RIB-EYE STEAK:

Char-grilled to order, topped with a port wine /balsamic reduction 22.95

NEW YORK STRIP STEAK:

Grilled to your liking, with OR without Cajun spices 25.95

HANGER STEAK:

Marinated in a shallot red wine sauce, grilled to order, served sliced 17.95

ST. LOUIS RIBS:

Slow cooked till tender, smothered in our house made bar-b-q sauce
full rack 21.95 half rack 17.95

Burgers

(served with fries, cole slaw & pickle.)

BURGER PLATTER:

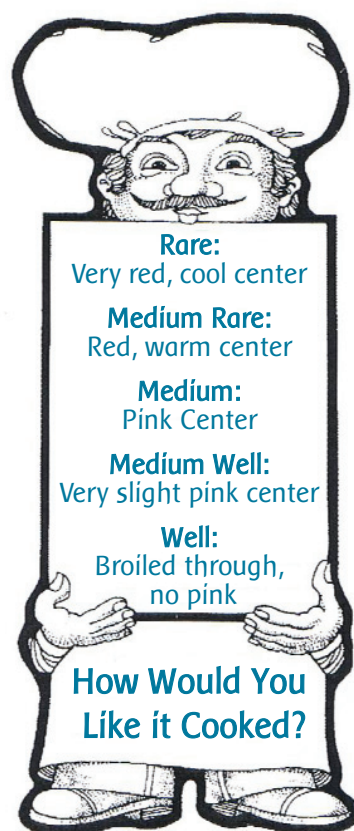
A house made 8oz patty char-grilled to order. 8.95

HOUSE "SPECIAL" BURGER:

Topped with chili, a dab of sour cream & chopped onions 9.95

TOPPINGS:

American, cheddar, Swiss, Blue Cheese, sautéed onions or mushrooms,
bacon, chili .60 each.



Gourmet Sandwiches

(served on a Country house roll with fries OR cole slaw)

PRIME RIB SANDWICH:

Sliced prime rib, sautéed onions and melted Swiss. 12.99

GRILLED CHICKEN BREASTS:

Grilled honey-glazed breasts served with lettuce and tomato. 9.25

"Philly " CHEESE STEAK:

Sliced beef with grilled onions and American cheese on a wedge bread. 8.99

THE SORRENTO:

Grilled boneless chicken breasts, sautéed mushrooms, roasted red peppers, melted provolone and pesto mayo. 9.75

What can a vegetarian or non-beef eater order?

Nachos ,soups, potato skins, mozzarella caprese, baked clams,
stuffed mushrooms, salads, seafood, pasta entrees.

Beverages

Soft Beverages

Bottled Water
Carbonated Water

Beers on Tap

We feature different
beers each month

Bottled Beers

Budweiser
Heineken
Corona
Amstel Light
Coors Light

Non-Alcoholic Beers

Coors Non-Alcoholic

House Wine

Served by the glass,
full or half carafe
Pinot Grigio
Cabernet
Chianti
Chardonnay
Merlot
White Zinfandel
Shiraz

Wine by the Bottle

Please ask your server
for our wine list

Espresso Bar

Espresso – Regular or Decaf

Flavored Cappuccino

Amaretto
Chocolate
Irish Cream
Vanilla
Hazelnut

Specialty Coffee

Irish Coffee

Jameson's & Crème de Menthe

Hot Steamy Mudslide

Absolute, Bailey's & Kahlua

Nutty Irishman

Jameson's & Fangelico

Café Country House

Grand Marnier & Courvoisier

Children's Menu

ST. LOUIS RIBS:

A half rack smothered in bar-b-q sauce served with ONE side 9.95

PASTA BOWL:

Chef's choice pasta tossed in a red OR butter sauce 7.95

MACARONI & CHEESE:

baked to perfection 7.50

CHICKEN TENDERS:

Crisp breasts strips, breaded, deep fried served with ONE side 7.50

GRILLED CHEESE:

served with ONE side 7.50

PRIME RIB:

(when available)

served with ONE side 10.95

Sides:

Cole slaw, baked beans, rice pilaf or fries

All dinners served with a soft drink OR juice.

(root beer, not included)