



Lunch Menu

Appetizers

Crab Cake:

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

Nachos "Grande":

A large platter of tortilla 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 onions served with tortilla chips. 6.95

Clams Casno:

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 a garlic red OR white wine sauce with chopped tomatoes, and celery served with "Tuscan" toast. 7.95

Stuffed Mushrooms:

With a vegetable stuffing & herbs baked. 8.95

Stuffed Clams:

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

Chili & Cheese Skins:

Fried potato skins filled with chili,bacon,melted Jack cheese chopped chives with 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 tomato,celery,garlic and "Tuscan" toast. 9.95

Soups

French Onion:

Baked in a crock,with a crouton and melted cheese. 5.00

Soup Of The Day:

Please ask your server.

Gourmet Sandwiches

(Served on a 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. 8.99

"Philly" Cheese Steak:

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

The Sorrento:

Grilled boneless breasts, sautéed mushrooms, roasted peppers melted provolone and pesto mayo. 9.50

Burgers

(All burgers served with fries, cole slaw & pickle)

Burger:

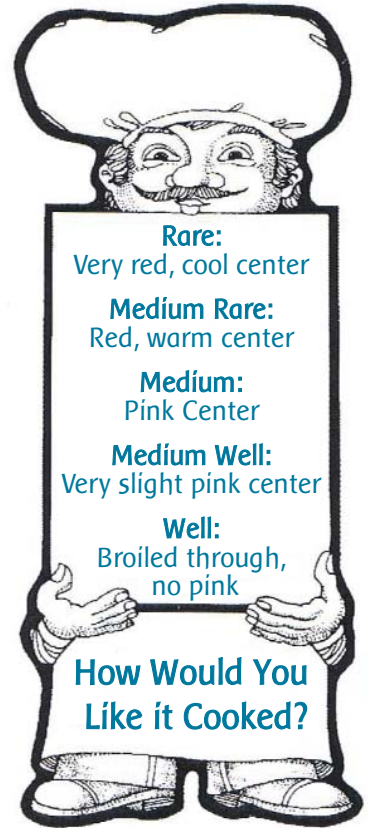
A ½ pound house-made patty grilled to order. 8.95

House "Special" Burger:

A ½ pound patty grilled to order, topped with chili, sour cream and chopped onions. 9.95

Toppings:

American, cheddar, Swiss, blue cheese, sautéed onions OR mushrooms, bacon & chili. .60 each



Salad As A Meal

Dressings:

Caesar, Balsamic, Raspberry, Oil & Vinegar, Blue Cheese add .75

Caesar Salad:

A "classic" made with our own dressing and croutons. 8.50

with grilled chicken add 5.00

with grilled shrimp add 7.00

Goat Cheese:

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

Nut & Fruit:

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

Grilled Chicken Salad:

Grilled chicken pieces tossed with fresh spinach, carrots, scallions, tomatoes, celery, olive oil, white vinegar topped, with parmesan cheese. 10.50

Dinner Salad

Mixed greens topped with tomato, cucumber, carrot and onion. 7.95

Entrees

Steak Sandwich:

Grilled to order served on toast points with fries, lettuce and tomato. 14.50

Open Roast Beef:

Sliced beef over toast points with chef's choice potatoes and brown gravy. 10.50

Beef Short Ribs:

Slow cooked, so tender, they fall off the bone, smothered in our Bar B Q sauce with garlic steak fries. 14.00

Grilled Salmon:

With lemon herb OR Cajun spices served with rice. 10.50

Penne Al A Vodka:

Tossed in a pink vodka sauce .8.95 with chicken add 4.00 with shrimp add 6.00

Rigatoni Bolognese:

In a classic meat sauce. 9.50

"Kansas" City Chicken:

Breaded boneless breasts sautéed with shallots, crisp bacon and tarragon in a mushroom cream sauce served over rice pilaf. 10.75

Lemon Chicken:

Par de-boned chicken pan-roasted with fresh lemon herbs, capers and white wine with fries OR rice. 10.50

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)*

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

What can a vegetarian or non-beef eater order?

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

Country House Catering

Catering is available for parties of 10-110

Our catering menu is quite different than our restaurant menu. If you are interested in our catering service, please ask your server for details.

A Little History of our Building

Constructed in 1929 as a restaurant, the main dining room has no supporting columns to obstruct the view. The second floor has steel rods attached to the roof peaks that support most of the weight to allow the dining room to be column-free.

Our fireplace is used almost every night in the winter months.

At one time, the glass-enclosed dining room was an outdoor porch, and the third smaller dining room was a bar room with large windows to view the spectacular sunsets. The deck was constructed during July 2004 and is used for lunch, dinner and cocktails in warmer months.

During the great depression of the 1930s, the second floor apartment was used as a speakeasy.