



## STARTERS

<b>Baked French Onion Soup</b>	6
Toasted Crouton and Melted Gruyere	
<b>GF Potato Skins</b>	9
Bacon and Cheddar	
<b>Baked Spinach and Artichoke Dip</b>	10
Tortilla Chips	
<b>GF Wings - Buffalo or BBQ</b>	11
Ranch or Blue Cheese	
<b>Fried Calamari</b>	12
Lemon and Cocktail Sauce	
<b>Filet Mignon Sliders</b>	13
Parmesan Crusted and Caramelized Onions	
<b>Shrimp De Jonghe</b>	14
White Wine, Lemon and Garlic Butter	
<b>Crab Cakes</b>	15
Honey Chipotle	

## SALADS

<b>GF Loaded Wedge</b>	10
Bacon, Tomato, and Creamy Blue Cheese Dressing	
<b>Caesar</b>	11
Romaine, Parmesan, and Toasted Croutons	
<b>GF Chopped</b>	12
Mixed Greens, Tomato, Avocado, Corn, Applewood Smoked Bacon, Cucumber, Crumbled Blue Cheese, and Balsamic Vinaigrette	
<b>GF Chopped Greek</b>	14
Romaine, Tomato, Red Onion, Green Pepper, Kalamata Olives, Feta Cheese, and Greek Vinaigrette	
<b>GF Harvest</b>	14
Mesclun Greens, Granny Smith Apples, Fresh Berries, Candied Walnuts, Crumbled Blue Cheese, and Raspberry Vinaigrette	

### ADD TO YOUR SALAD:

Chicken | 3    Calamari | 4    Salmon | 6  
 N.Y. Strip | 7    Grilled Shrimp | 6

## 1/2 LB. BURGERS & HANDCRAFTED SANDWICHES

*All Burgers & Sandwiches are Accompanied by Cole Slaw, Pickle and Fries  
 Sandwiches and Burgers Come with Homemade Soup (Substitute Salad for \$2)  
 Add Bacon \$2.00 – Add Fried Egg \$1.00 – Gluten Free Bun Available \$2.00*

<b>GF Cheeseburger</b>   American, Cheddar, or Swiss	13
<b>GF Bacon Cheeseburger</b>   Applewood Smoked Bacon and American Cheese	15
<b>GF Jameson's Burger</b>   Caramelized Onions and Cheddar Cheese	14
<b>GF Mushroom Swiss Burger</b>   Smothered with Sautéed Mushrooms and Swiss Cheese	15
<b>GF Veggie Burger</b>   Vegan Patty, Avocado, Spinach, Tomato	14
<b>GF Cajun Chicken Breast Sandwich</b>   Provolone, Applewood Smoked Bacon, Mayo, Lettuce, and Tomato	15
<b>Country Fried Chicken Sandwich</b>   Lettuce, Tomato, Mayo, and Ranch	16
<b>GF Philly Steak</b>   N.Y. Sliced Thin, Onions, Mushrooms, Green Peppers, and Provolone on French	17

## STEAKS & CHOPS

*Black Angus Beef Aged 21-28 Days, Hand Carved In House  
 Accompanied by Vegetable and Potato; Baked, Mashed, Roasted Potatoes, Steak Fries, or Rice Pilaf*

<b>GF Broiled Chopped Steak</b>   Caramelized Onions and Mushrooms	17
<b>GF Calves Liver</b> Crispy Bacon and Caramelized Onions	18
<b>GF Pork Chop</b>   16 oz. Prepared; BBQ, Greek, or Broiled	19
<b>GF London Broil</b>   Medallions of Filet Topped with Bordelaise Sauce	23
<b>GF Ribeye</b>   16 oz. Well Marbled for Superb Flavor	35
<b>GF New York Strip</b>   14 oz. A Classic Steakhouse Staple	34
<b>GF Petite Filet Mignon</b>   6 oz. For the Lighter Appetite	26
<b>GF Filet Mignon</b>   12 oz. The Most Tender of All Cuts	34
<b>GF J.C's Cut</b>   28 oz. Bone-In Ribeye	45

### FINISHING TOUCHES

**Signature Crust** | Parmesan, Blue Cheese, or Horseradish **2**  
**Upgrade Soup** | Baked French Onion **3**  
**Upgrade Salad** | Chopped, Harvest, Greek, Wedge **4**  
**Sides** | Loaded Baked or Mashed **2**    Bacon Mac N Cheese **3**

## JAMESON'S SPECIALTIES

<b>GF Filet Kabob</b>   Onions, Green Peppers, Mushrooms and Tomatoes, Accompanied by Rice Pilaf	22
<b>Shrimp De Jonghe</b>   White Wine, Lemon, Garlic Butter, Accompanied by Rice Pilaf and Fresh Vegetables	23
<b>French Fried Shrimp</b>   Homemade Chips and Vegetables	22
<b>GF Chicken Kabob</b>   Onions, Green Peppers, Mushrooms and Tomatoes with Light Lemon Cream Sauce, Accompanied by Rice Pilaf	18
<b>Baby Back Ribs</b>   Mashed Potatoes and Vegetables	Half 17    Full 25
<b>Country Fried Chicken</b>   Sweet Corn, Mashed Potatoes, and Gravy	18
<b>GF 1/2 Herb Roasted Amish Free Range Chicken*</b>   Roasted Potatoes and Vegetables	17
<b>GF 1/2 Barbecued Amish Free Range Chicken*</b>   Mashed Potatoes and Vegetables	17

*\* 1/2 Chicken May Take up to 1/2 an Hour to Cook and All White Meat is Not Available.*

## CHICKEN & PASTA

<b>Seafood Linguini</b>   Mussels, Shrimp, Calamari, Tomato-Basil Marinara	24
<b>Fettucine Alfredo</b>   Add Chicken <b>3</b> Add Shrimp <b>6</b>	16
<b>Chicken Marsala</b>   Marsala Wine and Mushrooms, Accompanied by Rice Pilaf and Vegetables	18
- Sub Linguine <b>4</b>	
<b>GF Roasted Artichoke Chicken</b>   Roasted Artichokes, Sun-Dried Tomatoes, and Lemon Butter over a Bed of Rice Pilaf - Sub Linguine <b>4</b>	19
<b>GF Pesto Chicken</b>   Tomato Basil Salsa Over a bed of Rice Pilaf - Sub Linguine <b>4</b>	17

**GF Indicates Gluten Free Option Available**

# Whiskey, Whisky, Aqua Vitae

With a selection of over 200 whiskeys from around the world behind our Bar, we will gladly pour you your favorite neat or on the rocks. Below is a list of some of our Hand Crafted Cocktails featuring Bourbon, Rye, and Irish Whiskey.

<b>Old Fashioned</b> Rittenhouse Rye, Angostura, Simple Syrup, Over Ice with an Orange Peel	9	<b>Choose A Mule:</b> American   Platinum 7 Vodka Kentucky   Buffalo Trace Mexican   Corazon Silver	9	<b>Benchmark Sour</b> Benchmark Bourbon, Fresh Lemon Juice, Simple Syrup Over Ice with a Cherry	8
<b>The Sazerac</b> Sazerac Rye, Peychaud's, Herbsaint Absinthe, and Simple Syrup, Finished with a Lemon Peel	10	Irish   Paddy Irish Whiskey English   Hendrick's Caribbean   Gosling's Gold Rum		<b>Manhattan</b> Michter's Rye, M&R Sweet Vermouth, and Angostura with a Maraschino Cherry	10

## Beer

Draughts		Craft		Domestic, Import, Cider	
25 West, Bloomingdale Blonde, Blonde Ale, 5.0% Bloomingdale, Illinois	5	Metropolitan, Krankshaft, Kolsch, 5% Chicago, Illinois	5	Bud Light, 4.2%	4
25 West, IPA, 6.8% Bloomingdale, Illinois	6	Stone, Ripper, San Diego Pale Ale, 5.7% San Diego, California	6	Coors Light, 4.2%	4
Allagash, White, Belgian Style Wheat Ale, 5.2% Portland, Maine	8	Lagunitas, IPA, 6.2% Chicago, Illinois	5	Miller Lite, 4.2%	4
Ten Ninety, 1916, Lager, 4.7% Glenview, Illinois	7	Founder's, Porter, 6.5% Grand Rapids, Michigan	6	Michelob Ultra, 4.2%	4
Three Floyd's Gumballhead, APWA, 5.6% Munster, Indiana	7	Goose Island, 312, Wheat Ale, 4.2% Chicago, Illinois	5	Corona Light, 4.1%	5
Left Hand, Milk Stout, Nitro, 6% Longmont, Colorado	7	Revolution, Anti Hero, IPA, 6.5% Chicago, Illinois	5	Modelo Especial, 4.4%	5
Three Floyds Rotating Handle Munster, Indiana	MKT	Bell's, Amber Ale, 5.8% Comstock, Michigan	6	Stella Artois, 5%	5
Imperial Oak Rotating Handle	MKT			Stiegl, 4.9%	5
				2 Fool's Cider, 6.1%	6
				Hacker Pschorr, 5.8%	7

## Wine List

White Wines		Red Wines		Reserve Red Wines	
	Glass Bottle		Glass Bottle		Bottle
Fetzer Rosé, California	7 26	Little Black Dress Pinot Noir, California	8 28	Etude, Pinot Noir, Carneros	70
Leonard Kreuzsch Riesling, Germany	8 28	Meiomi Pinot Noir, Sonoma County	12 48	Rutherford Hill, Merlot, Napa	48
Mirassou Moscato, California	8 28	Gascon Malbec, Argentina	8 30	Prisoner, Red Blend, Napa	75
Ecco Domani Pinot Grigio, Italy	8 28	Markham Merlot, Napa	12 44	Charles Krug Cabernet Sauvignon, Napa	78
Kim Crawford Sauvignon Blanc, NZ	12 44	McWilliams Shiraz, Australia	8 28	Stag's Leap, Artemis, Cabernet Sauvignon, Napa	95
Ferrari Carano Chardonnay, Sonoma	9 36	J. Lohr, Seven Oaks Cabernet Sauvignon, Central Coast	9 36	Jordan Cabernet Sauvignon, Alexander Valley	110
Sonoma Cutrer Chardonnay, Sonoma (375ml)	11 22	Rodney Strong Cabernet Sauvignon, Sonoma County	10 36	Chimney Rock Cabernet Sauvignon, Stags Leap District, Napa	120
<b>Champagne &amp; Sparkling Wines</b>		Josh Cabernet Sauvignon, Napa	11 40	Nickel & Nickel Cabernet Sauvignon, Napa	160
Korbel Brut, 187ml	9				
Korbel Brut, California	38				
La Marca Prosecco, 187ml	9				
Vueve Clicquot Yellow Label Champagne	108				
Dom Perignon Champagne	289				



**Skokie • Mount Prospect • Bloomingdale • Woodridge • Crystal Lake • Huntley • Vernon Hills**

The Illinois Department of Public Health advises that eating Raw Meat, Poultry, Eggs, or Seafood poses a health risk to everyone, but especially to elderly, young children under age 4, Pregnant Women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. For further information, contact your Physician or Public Health Department.

