



LUNCH STARTERS

Baked French Onion Soup	6
Toasted Baguette and Melted Gruyere	
GF Potato Skins	9
Bacon and Cheddar	
Baked Spinach and Artichoke Dip	10
Tortilla Chips	
GF Wings - Buffalo or BBQ	9
Ranch or Blue Cheese	
Fried Calamari	12
Lemon and Cocktail Sauce	
Shrimp De Jonghe	14
White Wine, Lemon and Garlic Butter	
Crab Cakes	13
Honey Chipotle Sauce	

STEAKS & CHOPS

All Steaks are Black Angus Beef Aged Between 21-28 days, Hand Cut in House Served with Homemade Soup or Salad, Choice of Potato or Vegetable

GF Broiled Chopped Steak	14
Caramelized Onions and Mushrooms	
Calves Liver	14
Crispy Bacon and Caramelized Onions	
GF Pork Chop 13 oz.	19
All Natural Double Cut Tomahawk, Prepared; BBQ, Greek, or Broiled	
GF London Broil	19
Medallions of Filet Topped with Bordelaise Sauce	
GF Filet Mignon 6 oz.	24
The Most Tender of All Cuts	

All Steaks Available with Our Signature Crusts for \$2.00 Additional
Parmesan – Blue Cheese – Feta – Horseradish

BURGERS

*All Burgers are Accompanied by Coleslaw or Fries and a Pickle Spear
Burgers Served with Homemade Soup (Substitute Salad for \$2)*

GF Cheeseburger American, Cheddar, or Swiss	12
GF Bacon Cheeseburger Applewood Smoked Bacon and American Cheese	13
GF Jameson's Burger Caramelized Onions and Cheddar Cheese	13
GF Mushroom Swiss Burger Smothered with Sautéed Mushrooms and Swiss Cheese	13
GF Black and Bleu Burger Bacon, Bleu Cheese	13
Crispy Onion Burger Cheddar Cheese and Crispy Onion Strings	13
GF Patty Melt Caramelized Onions, American Cheese on Grilled Marble Rye	13

SANDWICHES

*All Sandwiches are Accompanied by Coleslaw or Fries and a Pickle Spear
Sandwiches Served with Homemade Soup (Substitute Salad for \$2)*

GF Cajun Chicken Breast Sandwich Provolone, Applewood Smoked Bacon, Mayo, Lettuce and Tomato	12
Country Fried Chicken Sandwich Lettuce, Tomato, Mayo	13
GF Filet Sliders 3 Filet Mignon Sliders, Parmesan Crust and Caramelized Onions	15
GF Grilled Chicken Club Grilled Chicken Breast, Bacon, Avocado, Monterey Jack Cheese, Mayo, Lettuce and Tomato on Toasted Whole Wheat Bread	13
GF Northshore Club Smoked Turkey Breast Piled High with Bacon, Lettuce, Tomato, Sliced Avocado and Chipotle Mayo on Toasted Whole Wheat Bread	13
GF Chicken Philly Grilled Chicken Breast, Onions, Mushrooms, Green Peppers and Melted Provolone Cheese	13
GF Philly Steak N.Y. Sliced Thin, Onions, Mushrooms, Green Peppers, and Provolone on French Bread	15
GF Chicken Caesar Wrap Romaine, Parmesan Cheese, Grilled Chicken and House Caesar Dressing	12

SALADS

GF Loaded Wedge Bacon, Tomato, and Creamy Blue Cheese Dressing	8
Caesar Romaine, Parmesan, and Toasted Croutons	8
GF Chopped Mixed Greens, Tomato, Avocado, Corn, Applewood Smoked Bacon, Cucumber, Crumbled Blue Cheese, and Balsamic Vinaigrette	11
GF Chopped Greek Romaine, Tomato, Red Onion, Green Pepper, Kalamata Olives, Feta Cheese, and Greek Vinaigrette	11
GF Harvest Mesclun Greens, Granny Smith Apples, Fresh Berries, Candied Walnuts, Crumbled Blue Cheese, and Raspberry Vinaigrette	11

FINISHING TOUCHES ADD CHICKEN, \$4 ADD CALAMARI, \$4 ADD SALMON, \$6
ADD N.Y. STRIP, \$7 ADD GRILLED SHRIMP, \$6

JAMESON'S SPECIALTIES

Served with Homemade Soup or Salad

Chicken Marsala Marsala Wine and Mushrooms, Accompanied by Rice Pilaf Sub Linguine 4	14
Chicken Picante Sautéed Mushrooms, White Wine Lemon Butter, Accompanied by Rice Pilaf Sub Linguine 4	14
GF Roasted Artichoke Chicken Roasted Artichokes and Lemon Butter over a Bed of Rice Pilaf Sub Linguine 4	14
GF Chicken Kabob Onions, Green Peppers, Mushrooms and Tomatoes with Light Lemon Cream Sauce, Accompanied by Rice Pilaf	14
GF Filet Kabob Onions, Green Peppers, Mushrooms and Tomatoes, Accompanied by Rice Pilaf	18
Jumbo French Fried Shrimp Homemade Chips	18
Shrimp De Jonghe White Wine, Lemon, Garlic Butter, Accompanied by Rice Pilaf	19
Fettucine Alfredo Add Chicken 3 Add Shrimp 6	13
Baby Back Ribs Slow Roasted with House-Made BBQ Sauce Accompanied by Mashed Potatoes	Half 17 Full 25

GF Indicates Gluten Free Option Available

Whiskey, Whisky, Aqua Vitae

With a large selection of 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.

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

Hand Crafted Cocktails

The Relaxer Malibu Rum, Tito's Vodka, Peach Schnapps, Pineapple & Cranberry, Splash of Grenadine, Orange Peel	10	Casa Noble Margarita Casa Noble Premium Tequila, Triple Sec, Fresh Lime Juice, Splash of Orange Juice, Lime	9	Blackberry Bramble Tanqueray Gin, St. Germaine Elderflower, Blackberry Puree, Sour, Soda, Fresh Lemon	9	Georgia Peach La Marca Prosecco, Peach Schnapps, Orange Juice, Splash of Grenadine	10
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Beer

Draft		Craft/Cider		Domestic, Import	
Half Acre Frozen Tundra, IPA, 7% Mundelein, Illinois	6	Three Floyds Zombie Dust, APA, 6.2% Munster, Indiana	7	Miller Lite, 4.2%, Milwaukee, Wisconsin	4
Maplewood Son of Juice, NEIPA 6.3% Chicago, Illinois	7	Goose Island 312, Wheat Ale, 4.2% Chicago, Illinois	5	Bud Light, 4.2%, St. Louis, Missouri	4
Allagash White, Belgian Style Wheat Ale, 5.2% Portland, Maine	7	Great Lakes Edmunds Fitzgerald Porter, 5.8% Cleveland, Ohio	6	Coors Light, 4.2%, Boulder, Colorado	4
Stella Artois, Pale Lager, 5.2% Belgium	6	Lagunitas lil Sumpin Sumpin, American Pale Ale, 7.5% Petaluma, California	5	Michelob Ultra, 4.2%, St. Louis, Missouri	4
Guinness Stout, 5.6% Ireland	6	Sam Adams Boston Lager, 5% Boston, Massachusetts	5	Heineken, 5%, Netherlands	5
Tighthead Scarlet Fire, Irish Red Ale, 5.6% Mundelein, Illinois	7	2 Fools Cider, 6.1% Naperville, Illinois	7	Modelo Especial, 4.4%, Mexico	5
Revolution Rotating Handle Chicago, Illinois	7			Stiegl Goldbrau, 4.8%, Austria	6
				Hacker-Pschorr, 5.8%, Germany	7

Wine List

White Wines		Red Wines		Reserve Red Wines	
	Glass Bottle		Glass Bottle		Bottle
Perrin Rose, Cotes Du Rhone, France	8 28	Castello Trebbio Chianti, Tuscany	10 36	Etude, Pinot Noir, Carneros	70
Leonard Kreuzsch Riesling, Germany	8 28	Broquel Malbec, Argentina	9 36	Markham, Merlot, Napa	48
Ecco Domani Pinot Grigio, Italy	8 28	J. Lohr Merlot, Paso Robles	9 36	Prisoner, Red Blend, Napa	75
Santa Margarita Pinot Grigio, Italy	10 36	Deloach Pinot Noir, California	8 28	Charles Krug Cabernet Sauvignon, Napa	78
Nobilo Sauvignon Blanc, New Zealand	9 36	Meiomi Pinot Noir, Sonoma	12 48	Groth, Cabernet Sauvignon, Napa	75
Sonoma Cutrer Chardonnay, Sonoma	10 20 (375ml)	Brickmason Red Blend, Lodi	9 34	Jordan Cabernet Sauvignon, Alexander Valley	110
Ferrari Carano Chardonnay, Sonoma	10 36	Raymond Cabernet Sauvignon, Central Coast	8 28	Chimney Rock Cabernet Sauvignon, Stags Leap District, Napa	120
Mirassou Moscato, California	8 29	Elemental Cabernet Sauvignon, Columbia Valley	10 36	Caymus Cabernet Sauvignon, Napa	150
		Josh Cabernet, Napa	11 40	Nickel & Nickel Cabernet Sauvignon, Napa	160
Champagne & Sparkling Wines					
Korbel Brut, California	(187ml) 9	La Marca Prosecco	(187ml) 9	Vueve Clicquot Yellow Label Champagne	108
Korbel Brut, California	38	Laurent Perrier Champagne	90	Dom Perignon Champagne	289



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

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.

