



### APPETIZERS

- Sweet Potato Fries** | Served with Chipotle Mayo **4.95**
- Baked French Onion Soup** | Topped with Melted Gruyere Cheese in a Crock **5.95**
- Potato Skins** | Baked Idaho Potato Skins Served with Melted Cheddar Cheese and Bacon Bits **8.95**
- Chicken Tenders** | With Honey Mustard or Ranch **8.95**
- Spinach and Artichoke Dip** | Served with Tortilla Chips **9.95**  
Extra Chips \$2
- Stuffed Mushrooms** | With Creamed Spinach and Topped with Hollandaise Sauce **10.95**
- 1 lb. Buffalo Wings** | Hot and Spicy **11.95**
- Fried Calamari** | Wild Caught, Lightly Breaded and Served with Cocktail Sauce **11.95**
- Shrimp De Jonghe** | Shrimp Served with Garlic Butter, Baked to Perfection **14.95**
- (12) Shrimp Cocktail** | Served with Cocktail Sauce **14.95**
- (2) 3oz. Crab Cakes** | Served with Honey Chipotle Sauce **14.95**

### SALADS

- Chopped Salad** | Lettuce, Grilled Chicken, Chopped Tomato, Avocado, Corn, Cucumber and Bacon **14.95**
- Greek Salad** | Romaine Lettuce, Tomato, Green Peppers, Cucumbers, Onions, Olives, Oregano and Feta Cheese with Olive Oil and Red Wine Vinegar **12.95**  
With Chicken **14.95** With Steak **18.95**
- Caesar Salad** | Romaine Lettuce, Parmesan Cheese, Croutons and Homemade Caesar Dressing **10.95**  
With Chicken **14.95** With Steak **18.95**
- Bloomington Salad** | Grilled Salmon over Spring Mix with Cranberries, Goat Cheese and Seasoned Roasted Walnuts, Tossed in a Balsamic Vinaigrette **17.95**

### SANDWICHES

*All Sandwiches are Served with Soup of the Day, Cole Slaw, Pickle and Steak Fries. Substitute Sweet Potato Fries 2.50.*

- Jameson's Cajun Chicken Breast Sandwich** | With Mozzarella Cheese, Bacon, Lettuce and Tomato, Served on a Bun **13.95**
- Chicken Breast Sandwich** | Served with Lettuce and Tomato on a Bun **13.95**
- Philly Steak (N.Y.)** | With Onions, Mushrooms, Green Peppers and Melted Mozzarella Cheese, Served on Ciabatta Bread **19.95**
- Chicken Philly** | With Onions, Mushrooms, Green Peppers and Melted Mozzarella Cheese, Served on Ciabatta Bread **13.95**
- Char-Broiled N.Y. Steak Sandwich** | New York Strip Steak, Charbroiled and Served on Ciabatta Bread **19.95**
- Grilled Chicken Club** | Grilled Chicken Breast, Bacon, Avocado, Monterey Jack Cheese, Chipotle Mayonnaise, Lettuce and Tomato on Toasted Whole Wheat Bread **13.95**
- Smoked Turkey Sandwich** | With Mayonnaise, Lettuce, Tomato, Bacon and Swiss Cheese on Whole Wheat Bread **14.95**

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.

### STEAKS & CHOPS

Dinner

- All Steaks are Black Angus Beef – Aged 28 Days, Served with House Salad and Soup of the Day, Fresh Vegetable and (Choice of One Side) Mashed Potato, Baked Potato, Rice Pilaf, Steak Fries or Coleslaw (Loaded Mashed Potatoes additional 1.95)*
- Filet Mignon** | The Tenderest of Steaks **6 oz. 27.95 11 oz. 36.95**
  - New York Strip Steak** | All-Time Favorite **10 oz. 28.95 16 oz. 36.95**
  - Rib Eye Steak** | Tender, Juicy, Full-Flavored and Well-Marbled **10 oz. 29.95 16 oz. 36.95**
  - Prime Sirloin Cut Steak** | Aged 28 Days **8 oz. 19.95 16 oz. 26.95**
  - London Broil** | 8oz. Filet Mignon Medallions Served with Mushroom Bordelaise Sauce **24.95**
  - Broiled Chopped Steak** | Served with Grilled Onions **14.95**
  - Pork Chop** | Center Cut Served with Applesauce **18 oz. 19.95**
  - Baby Beef Liver** | Char-Broiled with Grilled Onions and Bacon **16.95**
  - (2) Half Slabs Barbecued Baby Back Ribs** **26.95**
  - Dijon Mustard Crusted Rack of Lamb** **39.95**
  - Broiled Lamb Chops** | Succulent Lamb Chops **39.95**

### HOUSE PREMIUM CUTS

- Black Angus Bone-In New York** **18 oz. 34.95**
- Jameson's Special Cut** | Black Angus Bone-In Ribeye **28 oz. 49.95**
- Black Angus Porterhouse Steak** | Combines the Tender Filet Mignon with the Meaty-Flavored New York Strip **24 oz. 44.95**

#### STEAK AND CHOPS TOPPINGS ADDITIONAL 2.00 EACH

Bleu Cheese Crust | Parmesan Crust | Peppercorn Sauce | Sautéed Mushrooms

#### STEAK TEMPERATURE GUIDE

- |                                 |                                 |                                    |
|---------------------------------|---------------------------------|------------------------------------|
| 1. RARE-VERY RED, COLD CENTER   | 2. MEDIUM RARE-RED, WARM CENTER | 3. MEDIUM-REDDISH PINK, HOT CENTER |
| 4. MEDIUM WELL-PINK, HOT CENTER | 5. WELL-BROILED THROUGHOUT.     |                                    |

### CHICKEN ENTREES

*Served with House Salad and Soup of the Day, Fresh Vegetable and (Choice of One Side) Mashed Potato, Baked Potato, Rice Pilaf, Steak Fries or Coleslaw (Loaded Mashed Potatoes additional 1.95)*

- Marinated Char-Broiled Chicken Breast** | Chicken Breast in Olive Oil and Fine Herbs with Light Lemon Cream Sauce **17.95**
- Breast of Chicken Marsala** | Chicken Breast Sautéed with Marsala Wine and Mushrooms **17.95**
- Breast of Chicken Picante** | Chicken Breast Sautéed with White Wine and Mushrooms **17.95**
- Breast of Chicken Teriyaki** | Chicken Breast Char-Grilled and Glazed with Teriyaki Sauce **17.95**
- Chicken with Artichokes** | Chicken Breast Sautéed with White Wine, Lemon and Artichoke Hearts **19.95**
- Chicken De Jonghe** | Chicken Breast Served with Garlic Butter **17.95**
- 1/2 Athenian Chicken or 1/2 BBQ Chicken** **17.95**

### PASTA

*Served with House Salad and Soup of the Day*

- Fettuccine Alfredo** | Fettuccine Tossed in Our Homemade Parmesan Cream Sauce **15.95**  
With Chicken **18.95** With Shrimp **21.95**
- Mediterranean Pasta** | Shrimp Sautéed with Olive Oil, Garlic, White Wine and Herbs **21.95**
- Pasta Primavera** | Fresh Sautéed Vegetables with Garlic and Olive Oil, Served with Linguine **17.95**
- Linguine Marinara** | Pasta with a Blend of Ripe Tomatoes, Onions and Herbs **14.95**  
With Chicken **17.95** With Shrimp **20.95**
- Chicken Parmesan** | Chicken Breast Topped with Parmesan Cheese and Marinara Sauce, Served with Linguine **17.95**

### KABOBS

*Served with Rice Pilaf, House Salad and Soup of the Day*

- Chicken Kabob** | Boneless Breast of Chicken, Onions, Green Peppers, Mushrooms and Tomatoes, with Light Lemon Cream Sauce **17.95**
- Beef Kabob** | 8oz. Filet Mignon Medallions with Onions, Green Peppers, Mushrooms and Tomatoes **24.95**
- Shrimp Kabob** | On Skewer, Jumbo Shrimp Marinated in Teriyaki Sauce, with Onions, Green Peppers & Tomatoes **21.95**

### SEAFOOD

*Served with House Salad and Soup of the Day, Fresh Vegetable and (Choice of One Side) Mashed Potato, Baked Potato, Rice Pilaf, Steak Fries or Coleslaw (Loaded Mashed Potatoes additional 1.95)*

- French Fried Shrimp** | Served with Cocktail Sauce **21.95**
- Shrimp De Jonghe** | Shrimp Served with Garlic Butter, Baked to Perfection **22.95**

### BURGERS

*All Beef Burgers are Ground Fresh Daily and Hand-Packed Black Angus, Char-Broiled.*

*Burgers are Served with Soup of the Day, Cole Slaw, Pickle and Steak Fries. Substitute Sweet Potato Fries 2.50.*

- Beef Burger** | Black Angus Burger Served on a Bun **12.95**
- Beef Cheeseburger** | Your Choice of American, Swiss or Cheddar **13.95**
- Patty Melt** | On Grilled Rye with Grilled Onions and American Cheese **13.95**
- BBQ Bacon Cheddar Burger** | Topped with BBQ Sauce, Crispy Bacon and Melted Cheddar Cheese **13.95**
- Bacon Cheeseburger** | Topped with Crispy Bacon and American Cheese **13.95**
- Jameson's Burger** | With Sautéed Onions and American Cheese **13.95**
- Black & Bleu Burger** | Topped with Bleu Cheese Crust **13.95**
- Mushroom Swiss Burger** | Sautéed Mushrooms and Melted Swiss Cheese **13.95**
- Avocado Bacon Swiss Burger** | Sliced Avocados, Crispy Bacon and Melted Swiss Cheese **14.95**

# Jameson's Charhouse

## MARTINIS

- Tiramisu** | Espresso Vodka, Butterscotch Schnapps, Frangelico and a Splash of Cream
- French Raspberry** | Raspberry Vodka, Chambord and a Splash of Pineapple Juice Garnished with a Twist of Lemon
- Pomegranate** | Pomegranate Vodka, Pomegranate Liqueur and a Splash of Sour Mix Garnished with a Twist of Lemon
- Lemon Blueberry** | Caravella Lemoncello, Premium Citrus Vodka and Blueberry Vodka
- Cucumber** | Cucumber Vodka, Elderflower Liqueur and a Splash of Sour Mix
- Vitamin C** | Orange Vodka, Grand Marnier, Orange Juice and Sour Mix Garnished with Orange Peel
- Melon Ball** | Orange Vodka, Melon Schnapps and a Splash of Orange Juice
- Chocolate Truffle** | Caramel Vodka, Baileys Irish Cream, Godiva Dark Chocolate Liqueur and Amaretto

## COCKTAILS

- Old Fashion** | Premium Bourbon, Simple Syrup, Dash of Bitters and Garnished with Orange Peel
- Gin Vacation** | The Botanist Gin, Cointreau and Pineapple Juice
- The Rye Manhattan** | Premium Rye Whiskey, Sweet Vermouth with a Dash of Bitters and Orange Peel
- American Mule** | Tito's Vodka, Ginger Beer and Fresh Lime
- Benchmark Sour** | Benchmark Bourbon, Fresh Lemon Juice, Simple Syrup Garnished with a Cherry
- Royal Sidecar** | Remy Martin 1738 Accord Royal Cognac, Cointreau and Lemon Juice
- El Diablo** | Avion Silver Tequila, Creme de Cassis, Lime Juice and Ginger Beer



## WINE LIST

### HOUSE WINES BY SALMON CREEK

Cabernet, Merlot, Chardonnay, Pinot Grigio, Pinot Noir & White Zinfandel  
6.00 Glass

### Blush & Sweet Wines

	Glass	Bottle
Beringer White Zinfandel, California	7	26
Leonard Kreuzsch Riesling, Germany	7.5	28
Mirassou Moscato California	7	26

### White Wines

	Glass	Bottle
Ecco Domani Pinot Grigio, Italy	7.5	28
Caposaldo Pinot Grigio, Italy	7	26
Santa Margherita Pinot Grigio, Italy	12.5	48
Kim Crawford Sauvignon Blanc, New Zealand	12	46
Rodney Strong Charlotte's Home Sauvignon Blanc, Sonoma	9.5	36
Josh Cellars Chardonnay, Napa	8	30
Kendall Jackson Chardonnay, California	10	38
Sonoma Cutrer Chardonnay, Sonoma	11	43
Sea Sun Chardonnay by Caymus, California	9	35

### Champagne & Sparkling Wines

	Glass	Bottle
Korbel Brut, Splits	8.0	
LaMarca Prosecco Brut, Splits, Italy	9.5	
Korbel Brut, California		39

### Red Wines

	Glass	Bottle
Ruffino Chianti, Italy	8	31
Le Grand Noir Pinot Noir, France	9	34
Meiomi Pinot Noir, California	13	50
Apothic Red Blend, California	7.5	28
Casillero Del Diablo Malbec, Chile	7.5	28
Gascon Malbec, Argentina	9	34
Michael David Petite Petit Sirah, California	10	38
Kendall Jackson Merlot, California	11	44
Rutherford Hill Merlot, Napa		50
Penfolds Koonunga Hill Shiraz, South Australia	8.5	32
Rancho Zabaco Zinfandel, Sonoma	11	42
Josh Cellars Cabernet Sauvignon, California	9	34
Louis M. Martini Cabernet Sauvignon, California	10	38
Rodney Strong Cabernet Sauvignon, Sonoma	12	46
Kendall Jackson Cabernet Sauvignon, California	11	44
Oberon Cabernet Sauvignon, Napa		49
1000 Stories Bourbon Barrel-Aged Cabernet Sauvignon, California		49

## BEER & SELTZER

### Domestic

- Miller Lite
- Miller Genuine Draft
- Miller 64
- High Life
- Coors Light
- Michelob Ultra
- Budweiser
- Bud Light

### Imported

- Pilsner Urquell\*
- Peroni Nastro Azzuro\*
- Corona
- Fat Tire\*
- Modelo
- Heineken
- Heineken Light
- Amstel Light
- Stella Artois
- Guinness

### Craft & Non-Alcoholic

- Sam Adams Boston Lager
- Blue Moon\*
- Goose Island 312
- George Kilian's Irish Red\*
- Lagunitas - IPA\*
- Non-Alcoholic Heineken 0.0%

### Seltzer

- Truly Hard Seltzer

\*Select locations and/or on draft

## DESSERTS

Chocolate Flourless Cake | Carrot Cake | New York Style Cheesecake | Tiramisu | Goldbrick Sundae | Key Lime Pie



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

