



STARTERS

Baked French Onion Soup Toasted Baguette and Melted Gruyere	5.95
Potato Skins Bacon and Cheddar	6.95
Crispy Onion Strings	7.95
Chicken Strips	7.95
Baked Spinach and Artichoke Dip Tortilla Chips	9.95
Cheese Quesadillas with Chicken or Steak	8.95 10.95
Nachos with Chicken or Steak	8.95 10.95
Fried Calamari Lemon and Cocktail Sauce	9.95
Shrimp De Jonghe White Wine, Lemon and Garlic Butter	11.95

SALADS

Loaded Wedge Bacon, Tomato, and Creamy Blue Cheese Dressing	7.95	Add Chicken 3.00
Greek Romaine, Tomato, Red Onion, Green Pepper, Kalamata Olives, Feta Cheese, and Greek Vinaigrette	9.95	Add Chicken 3.00
Chopped Chopped Grilled Chicken, Chopped Tomato, Avocado, Corn, Cucumber, Crumbled Bleu Cheese and Bacon, over Chopped Romaine and Iceberg Lettuce	11.95	
Chicken Caesar Romaine Lettuce and Homemade Caesar Dressing with Parmesan Cheese, and Croutons	11.95	
Jameson's Chicken Salad Grilled Chicken Over Spring Mix with Cranberries, Goat Cheese and Roasted Walnuts, Tossed in a Balsamic Vinaigrette	11.95	

DAILY COMFORTS

Tuesday – Homemade Meatloaf Mashed Potatoes with Mushroom Gravy	12.95
Wednesday Pan Seared Boneless Pork Chops Lemon Wine Sauce and Mashed Potatoes	13.95
Thursday – Pepper Steak Filet with Red, Yellow and Green Peppers, Onions and Mushrooms over Fettucine	13.95
Friday – Fish & Chips Breaded Cod with Homemade Chips and Coleslaw	13.95
Saturday – Slow Roasted Black Angus Prime Rib (Limited Availability)	24.95
Sunday – Roast Pork with Pinenut Dressing (Limited Availability)	14.95

1/2 LB. BURGERS & HANDCRAFTED SANDWICHES

*1/2 lb. Black Angus, Hand Packed
Served with Homemade Soup, Cole Slaw, Pickle and Fries*

Cheeseburger American, Cheddar, or Swiss	11.95
Bacon Cheeseburger Bacon and American Cheese	11.95
Crispy Onion Burger Black Angus Burger Topped with Cheddar Cheese and Crispy Onion Strings	11.95
Patty Melt On Grilled Rye with Grilled Onions and American Cheese	11.95
Mushroom Swiss Burger Smothered with Sautéed Mushrooms and Swiss Cheese	11.95
Cajun Chicken Breast Sandwich Mozzarella, Bacon, Mayo, Lettuce, and Tomato	11.95
Chicken Philly Onions, Mushrooms, Green Peppers and Melted Mozzarella, Served on Ciabatta Bread	11.95
Grilled Chicken Club Grilled Chicken Breast, Bacon, Avocado, Monterey Jack Cheese, Mayo, Lettuce and Tomato on Toasted Whole Wheat Bread	11.95
Club House Smoked Turkey Breast Piled High with Bacon, Lettuce, Tomato, Sliced Avocado and Chipotle Mayo on Toasted Whole Wheat Bread	11.95
Pulled Pork Pulled Pork in Our Tangy BBQ Sauce, Topped with Crispy Onion Strings	11.95
Reuben Corned Beef Sandwich, Thousand Island Dressing, Melted Swiss Cheese and Sauerkraut on Grilled Rye Bread	12.95
Prime Rib Sandwich Slow Roasted Black Angus Prime Rib, Thinly Sliced with Monterey Jack Cheese, Served on Ciabatta Bread	12.95

STEAKS & CHOPS

*All Steaks are USDA Black Angus. Served with Homemade Soup or Salad,
(Choice of One) Potato, Rice or Fresh Vegetable*

Broiled Chopped Steak Caramelized Onions and Mushrooms	13.95
Pork Chops Prepared; BBQ, Greek, or Broiled	18.95
Jameson's Special Sirloin Our Signature Sirloin is Seasoned with Spices and Char-grilled to Perfection	8 oz. 15.95 12 oz. 19.95
London Broil Medallions of Filet Topped with Bordelaise Sauce	21.95
Marinated Skirt Steak Seasoned and Char-grilled	10 oz. 24.95
Filet Mignon The Most Tender and Juicy Thick Cut Filet	8 oz. 28.95
Ribeye The Steak Lovers Steak, Well Marbled, Juicy and Flavorful	12 oz. 28.95
New York Strip Our Acclaimed Strip Steak is Seasoned to Perfection for the Ultimate Full Flavor Steak Experience	12 oz. 28.95

STEAK TEMPERATURE GUIDE

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|------------------------------------|---------------------------------|
| 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. | |

JAMESON'S SPECIALTIES

Chicken Marsala Marsala Wine and Mushrooms, Accompanied by Rice Pilaf	13.95
Chicken Picante White Wine and Mushrooms, Accompanied by Rice Pilaf	13.95
Chicken with Artichokes Chicken Breast Sautéed with White Wine, Lemon and Artichoke Hearts	14.95
1/2 Greek or 1/2 BBQ Chicken	13.95
Chicken Kabob Onions, Green Peppers, Mushrooms and Tomatoes with Light Lemon Cream Sauce, Accompanied by Rice Pilaf	13.95
Filet Kabob Onions, Green Peppers, Mushrooms and Tomatoes, Accompanied by Rice Pilaf	21.95
Baby Calves Liver Topped with Sautéed Onions and Crispy Bacon, Served with Mashed Potatoes	13.95
Baby Back Ribs Slow Roasted with House-Made BBQ Sauce, Accompanied by Mashed Potatoes	16.95
Fettucine Alfredo Add Chicken 3.00 Add Shrimp 5.00	14.95
Jumbo French Fried Shrimp Choice of Potato	17.95
Shrimp De Jonghe White Wine, Lemon, Garlic Butter, Accompanied by Rice Pilaf	18.95

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.

Wine List

HOUSE WINES BY SALMON CREEK

Cabernet, Merlot, Chardonnay, White Zinfandel, Pinot Grigio

Blush & Sweet Wines

	Glass	Bottle
Seeker Rosé, France	8.00	32.00
Leonard Kreuzsch Riesling, Germany	7.00	28.00
Mirassou Moscato, California	7.00	28.00

White Wines

Ecco Domani Pinot Grigio, Italy	7.00	28.00
Santa Margherita Pinot Grigio, Italy	12.00	48.00
Apothic White Blend, California	7.00	28.00
Rodney Strong Charlotte's Home Sauvignon Blanc, Sonoma County	9.00	36.00
Whitehaven Sauvignon Blanc, New Zealand	12.00	48.00
Dark Horse Chardonnay, California	7.00	28.00
Storypoint Chardonnay, California	8.00	32.00
Sterling Chardonnay, Napa Valley	9.00	36.00
St. Francis Chardonnay, Sonoma	10.00	40.00
Kendall Jackson Chardonnay, California	9.00	36.00
Sonoma Cutrer Chardonnay, Sonoma	11.00	44.00

Red Wines

Villa Banfi Chianti Superior, Tuscany	8.00	32.00
Mirassou Pinot Noir, California	7.00	28.00
Le Grand Noir Pinot Noir, France	9.00	36.00
Bridlewood Estate Pinot Noir, California	10.00	40.00
MacMurray Ranch Pinot Noir, Sonoma Coast	11.00	44.00
Apothic Red Blend, California	7.00	28.00
Casillero Del Diablo Malbec, Chile	7.00	28.00
Gascon Malbec, Argentina	8.00	32.00
Red Rock Merlot, California	7.00	28.00
Kendall Jackson Merlot, California	11.00	44.00
Jacob's Creek Shiraz, Australia	8.00	32.00
Rancho Zabaco Zinfandel, Sonoma	9.00	36.00
Mirassou Cabernet Sauvignon, California	7.00	28.00
Sterling Cabernet Sauvignon, Napa Valley	8.00	32.00
Louis M. Martini Cabernet Sauvignon, California	10.00	40.00
Rodney Strong Cabernet Sauvignon, Sonoma County	11.00	44.00
Kendall Jackson Cabernet Sauvignon, California	11.00	44.00
Oberon Cabernet Sauvignon, Napa	13.00	52.00

Champagne & Sparkling Wines

Korbel Brut, Splits	9.00
LaMarca Prosecco Brut, Splits, Italy	10.00
Korbel Brut, California	39.00

DAILY DRINK SPECIALS

Tuesday – Margaritas – Choose Your Flavor	6.00
Wednesday – Island Tropics – Mai Tai – Bahama Mama – Rum Runner	6.00
Thursday – Well Martinis	6.00
Friday – Mojitos – Passion Fruit – Traditional	6.00
Saturday – House Wine – Cabernet – Merlot – White Zinfandel – Chardonnay – Pinot Grigio	5.00
Sunday – Bloody Mary – Mimosa	6.00



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

We Reserve the Right to Seat Our Patrons. Available Private Parties 15-300 Guests

