



## STARTERS

- Baked French Onion Soup** | Topped with Melted Gruyere Cheese in a Crock **5.95**
- \*Potato Skins** | Idaho Potato Skins with Melted Cheddar Cheese and Bacon Bits, Served with Sour Cream **8.95**
- Buffalo Wings** | Hot and Spicy - They're Great **9.95**
- Crispy Onion Strings** | With Homemade Batter **7.95**
- Spinach and Artichoke Dip** | Served with Chips and a Side of Homemade Pico De Gallo **9.95**
- Fried Calamari** | Lightly Breaded and Served with Cocktail Sauce **11.95**
- Crab Cakes** | Served with Honey Chipotle Sauce **13.95**
- Shrimp De Jonghe** | Shrimp with Garlic, Butter, Baked to Perfection **13.95**

## SALADS

- Greek Salad** | Romaine Lettuce, Tomato, Onions, Green Peppers, Yellow Peppers, Olives, and Crumbled Feta Cheese with Olive Oil and Red Wine Vinegar **12.95**  
with Grilled Chicken Breast, 3.00 Additional  
with Steak, 6.00 Additional
- \*Caesar Salad with Grilled Chicken Breast** **14.95**  
Romaine Lettuce and Homemade Caesar Dressing with Parmesan Cheese and Croutons
- Chopped Salad** | Chopped Grilled Chicken, Chopped Tomato, Avocado, Corn, Cucumber, Crumbled Bleu Cheese and Bacon, over Chopped Romaine and Iceberg Lettuce **14.95**
- \*Steak Caesar Salad** | Romaine Lettuce with Parmesan Cheese, Croutons and Homemade Caesar Dressing **16.95**
- Salmon Salad** | Grilled Salmon over Spring Mix with Cranberries, Goat Cheese and Candied Walnuts, Tossed in a Balsamic Vinaigrette **17.95**

## BURGERS

*All Beef Burgers are Ground Fresh Daily and Hand-Packed Black Angus, Char-Broiled, Served with Homemade Soup, Cole Slaw, Pickle and Fries*

- \*Beef Burger** **12.95**
- \*Beef Cheeseburger** | Your Choice of American, Swiss or Cheddar **13.95**
- \*Patty Melt** | Grilled Rye with Grilled Onions and American Cheese **13.95**
- \*Crispy Onion Burger** | Cheddar Cheese and Crispy Onion Strings **13.95**
- \*Bacon Cheeseburger** | Crispy Bacon and American Cheese **13.95**
- \*Jameson's Burger** | Sautéed Onions and American Cheese **13.95**
- \*Black & Bleu Burger** | Bleu Cheese **13.95**
- \*Mushroom Burger** | Smothered with Sautéed Mushrooms and Monterey Jack Cheese **13.95**
- \*BBQ Bacon Cheddar Burger** | Topped with BBQ Sauce, Crispy Bacon and Melted Cheddar Cheese **13.95**

## STEAKS & CHOPS

*All Steaks are Black Angus Beef Aged between 21-28 Days.  
Served with Homemade Soup, Salad, Fresh Vegetable and (Choice of Potato or Rice)  
Baked Potato, Mashed Potato, Sweet Potato or Steak Fries.*

- \*Broiled Chopped Steak** | Served with Grilled Onions **15.95**
- \*London Broil** | Medallions of Filet Served with Bordelaise Sauce **24.95**
- \*Pork Chops** | Double Cut Served with Applesauce **28 oz. 21.95**
- \*Prime Sirloin Steak** **12 oz. 26.95**
- \*Barbecued Baby Back Ribs** | Slow Roasted with Our Own Homemade Sauce **Half Slab 17.95**  
**Whole Slab 26.95**
- \*Combo: Half Barbecued Chicken & Half Slab Barbecued Ribs** **26.95**
- \*Combo: New York Steak & Half Slab Barbecued Ribs** **8 oz 31.95**
- \*Rib Eye Steak** **16 oz. 36.95**
- \*New York Strip Steak** **16 oz. 36.95**
- \*Filet Mignon** **6 oz. 28.95** **11 oz. 36.95**
- \*Jameson's Special Cut** | Black Angus Bone-In Ribeye **28 oz. 47.95**

**Not Responsible for Meat Ordered Well-Done**

### 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.        |                                 |

## JAMESON'S SPECIALTIES

- Breast of Chicken Marsala** | Sautéed with Marsala Wine and Mushrooms **17.95**
- Breast of Chicken Picante** | Sautéed with White Wine and Mushrooms **17.95**
- Athenian 1/2 Chicken Or B.B.Q. Chicken** **17.95**
- Chicken Kabob** | Onions, Green Peppers, Mushrooms and Tomatoes, with Light Lemon Cream Sauce, Served with Rice **17.95**
- Chicken with Artichokes** | Sautéed with White Wine, Lemon and Artichoke Hearts **19.95**
- Fettuccine Alfredo** **15.95**  
With Chicken **18.95** With Shrimp **21.95**
- Linguine Marinara** **14.95**  
With Chicken **17.95** With Shrimp **20.95**
- \*Beef Kabob – Filet Mignon** | Onions, Green Peppers, Mushrooms and Tomatoes, Served with Rice **24.95**
- French Fried Shrimp** | Served with Cocktail Sauce **21.95**
- Shrimp De Jonghe** | Shrimp Served with Garlic Butter, Baked to Perfection **22.95**

## HANDCRAFTED SANDWICHES

*All Sandwiches Served with Homemade Soup, Cole Slaw, Pickle and Fries*

- Jameson's Cajun Chicken Breast Sandwich** | Mozzarella Cheese and Bacon, Served with Lettuce and Tomato **12.95**
- Chicken Philly** | Onions, Mushrooms, Green Peppers and Melted Mozzarella, Served on Ciabatta Bread **13.95**
- \*Grilled Chicken Club** | Grilled Chicken Breast, Bacon, Avocado, Monterey Jack Cheese, Mayo, Lettuce and Tomato on Toasted Whole Wheat Bread **13.95**
- \*Prime Rib Sandwich** | Slow Roasted Black Angus Prime Rib, Thinly Sliced with Monterey Jack Cheese, Served on Ciabatta Bread **14.95**
- \*Philly Steak (N.Y.)** | Onions, Mushrooms, Green Peppers and Melted Mozzarella, Served on Ciabatta Bread **16.95**

**Fresh Fish Available Ask Your Server**

*\*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.*

## Cocktails

<b>Ultimate Gin &amp; Tonic</b>   Hendricks Gin, Tonic & Fresh Cucumber.	9	<b>The Rye Manhattan</b>   Templeton Rye Whiskey, Sweet Vermouth with a dash of Bitters & Orange Peel.	10
<b>Buffalo Old Fashioned</b>   Buffalo Trace Bourbon, Simple Syrup, Dash of Bitters & Garnished with Orange Peel.	9	<b>American Mule</b>   Tito's Vodka, Ginger Beer & Fresh Lime.	9
<b>The Sazerac</b>   Absinthe, Sazerac Rye Whiskey, Simple Syrup. Garnished with a Twist of Lemon.	10	<b>Benchmark Sour</b>   Benchmark Bourbon, Fresh Lemon Juice, Simple Syrup Garnished with a Cherry.	9

## Martinis

<b>Tiramisu Martini (Jameson's Favorite)</b>   Espresso Vodka, Butterscotch Schnapps, Frangelico and a Splash of Cream.	11	<b>Cucumber Martini</b>   Cucumber Vodka, Elderflower Liqueur and a Splash of Sour Mix.	11
<b>French Raspberry Martini</b>   Raspberry Vodka, Chambord and a Splash of Pineapple Juice. Garnished with a Lemon Twist.	11	<b>Vitamin C Martini</b>   Orange Vodka, Grand Marnier, Orange Juice and Sour Mix. Garnished with Orange Peel.	11
<b>Pomegranate Martini</b>   Pomegranate Vodka, Pomegranate Liqueur and a Splash of Sour Mix. Garnished with a Lemon Twist.	11	<b>Sniktini Martini</b>   Caramel Vodka, Bailey's Irish Cream, Godiva Chocolate Liqueur and Amaretto.	11

## Beer

<b>Allagash White ABV 5.0% IBU 28</b>   Belgian Style Beer with Generous Portion of Wheat & Spice. Fruity, Refreshing and Slightly Cloudy in Appearance.	7	<b>Three Floyd's Alpha King ABV 6.6% IBU 68</b>   A Bold, American Pale Ale, Slight Caramel Sweetness with an Aggressive Citrus Hoppiness.	7.5
<b>Bells Two Hearted ABV 7.0% IBU 55</b>   Smooth Creamy Citrus, Lemon Flavors. Hoppy Aftertaste Goes Down Nice.	6	<b>Three Floyd's Zombie Dust ABV 6.4% IBU 60</b>   Intensely Hopped Pale Ale with a Hint of Fruit and Pine	7
<b>Founders Porter ABV 6.5% IBU 45</b>   Smooth Porter with Chocolate & Caramel Presence. This Beer is a Lover, not a Fighter.	6	<b>Three Floyd's Gumballhead ABV 5.6% IBU 35</b>   American Wheat, Dry Hopped with Lemon Finish.	7
<b>Lagunitas IPA ABV 6.2% IBU 45</b>   IPA with Huge Hop Character & Malty Richness. Pine & Tropical Fruit Aroma to Keep Your Nose Wanting More.	5.5	<b>Revolution Anti-Hero ABV 6.5% IBU 65</b>   Indian Pale Ale with a Blend of Four Hop Varieties. Creates Crisp Bitterness & Massive Floral & Citrus Aroma.	5.5
<b>Lagunitas Little Sumpin' Sumpin' ABV 7.5% IBU 64</b>   Filtered Pale Wheat Ale. Great for Both IPA & Wheat Beer Fans.	6		
<b>Left Hand Nitro Milk Stout ABV 6.0% IBU 25</b>   Stout with Slight Hop. Aroma is of Brown Sugar & Vanilla Cream, and Hints of Roasted Coffee.	6	<b>Imports 5</b> Corona   Amstel Light   Heineken   Modelo Especial   Hacker Pschorr   Peroni	
<b>North Coast Old Rasputin ABV 9.0% IBU 75</b>   Russian Imperial Stout with Hints of Dark Chocolate, Black Coffee, Creamy Almond Like Liqueur & Licorice.	7.5	<b>Domestics 4</b> Bud Light   Budweiser   MGD   Miller Lite   MGD 64   Coors Light   Michelob Ultra	
<b>Two Brothers Domaine Dupage ABV 5.9% IBU 24</b>   Ale with a Caramel Body that Boasts a Lightly Fruity Taste. Slightly Carbonated but Goes Down Smooth.	5.5	<b>Hard Selzer Truly 5.5</b> Watermelon Kiwi   Black Cherry   Strawberry Lemonade	

## Wine List

White Wines	Glass/Bottle	Red Wines	Glass/Bottle	Red Wines	Glass/Bottle
Leonard Kreuzsch Riesling, Germany	8/28	Villa Banfi Chianti Superiore, Italy	8/30	Rancho Zabaco Zinfandel, Sonoma	9.5/34
Mirassou Moscato, California	7.5/26	Le Grand Noir Pinot Noir, France	8/28	Mirassou Cabernet Sauvignon, California	7.5/26
Apothic White Blend, California	8/28	Bridlewood Estate Pinot Noir, Central Coast	10.5/28	Louis M. Martini Cabernet Sauvignon, Sonoma	9.5/36
Ecco Domani Pinot Grigio, Italy	7.5/26	MacMurray Ranch Pinot Noir, Sonoma	12/44	Rodney Strong Cabernet Sauvignon, Sonoma	11.5/44
Santa Margherita Pinot Grigio, Italy	12.5/48	Apothic Red Blend, California	8/28	Kendall Jackson Cabernet Sauvignon, California	11.5/44
Canyon Road Sauvignon Blanc, California	6.5/24	Red Rock Merlot, California	8/28	Oberon Cabernet Sauvignon, Napa	49.5
Rodney Strong Sauvignon Blanc, Sonoma	9.5/36	Kendall Jackson Merlot, California	11.5/44	Stags Leap Cabernet Sauvignon, Napa	79.5
Dark Horse Sauvignon Blanc, California	7/24	Rodney Strong Merlot, Sonoma	10.5/38		
Dark Horse Chardonnay, California	7.5/26	Casillero Del Diablo Malbec, Chile	7.5/27	<b>Champagne &amp; Sparkling Wines</b>	
St. Francis Chardonnay, Sonoma	10.5/40	Gascon Malbec, Argentina	8.5/32	Korbel Brut, Splits	9
Kendall Jackson Chardonnay, Sonoma	10.5/38	McWilliams Shiraz, Australia	8/28	La Marca Prosecco Brut, Splits, Italy	10
Sonoma Cutrer Chardonnay, Sonoma	11.5/43			Korbel Brut, California	39.5
				Domaine Carneros Brut by Taittinger	57.5
				Piper Heidsieck Brut	129.5

We Reserve the Right to Seat Our Patrons



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

