



## STARTERS

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

## SALADS

<b>GF</b> Loaded Wedge   Bacon, Tomato, and Creamy Blue Cheese Dressing	9
Caesar   Romaine, Parmesan, and Toasted Croutons	8
<b>GF</b> Chopped   Mixed Greens, Tomato, Avocado, Corn, Applewood Smoked Bacon, Cucumber, Crumbled Blue Cheese, and Balsamic Vinaigrette	14
<b>GF</b> Chopped Greek   Romaine, Tomato, Red Onion, Green Pepper, Kalamata Olives, Feta Cheese, and Greek Vinaigrette	14
<b>GF</b> Harvest   Mesclun Greens, Granny Smith Apples, Fresh Berries, Candied Walnuts, Crumbled Blue Cheese, and Raspberry Vinaigrette	14

### ADD TO YOUR SALAD:

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

## DAILY COMFORTS

Tuesday – Parmesan Chopped Steak Mashed Potatoes	15
Wednesday Full Slab of Baby Back Ribs Mashed Potatoes	19
Thursday – Pepper Steak Filet Mignon, Bell Peppers, Onions, and Mushrooms over Fettuccine	19
Friday – Fish & Chips Beer Battered, Homemade Chips and Coleslaw	17
Saturday – Filet Peppercorn Twin Filet Mignon, Rolled Fresh Peppercorns, Topped with Peppercorn Sauce and Accompanied by Mashed Potatoes	29
Sunday – Boneless Pork Limone White Wine, Lemon Butter, Capers and Sautéed Spinach	19

## 1/2 LB. BURGERS & HANDCRAFTED SANDWICHES

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

<b>GF</b> Cheeseburger   American, Cheddar, or Swiss	13
<b>GF</b> Bacon Cheeseburger   Applewood Smoked Bacon and American Cheese	14
<b>GF</b> Jameson's Burger   Caramelized Onions and Cheddar Cheese	14
<b>GF</b> Mushroom Swiss Burger   Smothered with Sautéed Mushrooms and Swiss Cheese	14
<b>GF</b> Patty Melt   Caramelized Onions, American Cheese on Grilled Marble Rye	14
<b>GF</b> Veggie Burger   Vegan Patty, Avocado, Mixed Greens, Tomato	13
<b>GF</b> Cajun Chicken Breast Sandwich   Provolone, Applewood Smoked Bacon, Mayo, Lettuce, and Tomato	13
Country Fried Chicken Sandwich   Lettuce, Tomato, Mayo	14
<b>GF</b> Philly Steak   N.Y. Sliced Thin, Onions, Mushrooms, Green Peppers, and Provolone on French Bread	15
<b>GF</b> Filet Mignon Sliders   3 Filet Mignon Sliders, Parmesan Crust and Caramelized Onions	17

## STEAKS & CHOPS

Black Angus Beef Aged 21-28 Days, Hand Cut In House  
Served with Homemade Soup, House Salad, and Choice of Potato or Vegetable

<b>GF</b> Broiled Chopped Steak   Caramelized Onions and Mushrooms	16
<b>GF</b> Pork Chops   Two 12 oz. Bone In Cuts, Prepared BBQ, Greek or Broiled	21
London Broil   Medallions of Filet Topped with Bordelaise Sauce	22
<b>GF</b> Ribeye   16 oz. Well Marbled for Superb Flavor	38
<b>GF</b> New York Strip   16 oz. A Classic Steakhouse Staple	37
<b>GF</b> Petite Filet Mignon   6 oz. For the Lighter Appetite	28
<b>GF</b> Filet Mignon   12 oz. The Most Tender of All Cuts	39
<b>GF</b> J.C.'s Cut   28 oz. Bone-in Ribeye	47

### 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</b> Filet Kabob   Onions, Green Peppers, Mushrooms and Tomatoes, Accompanied by Rice Pilaf	22
<b>GF</b> Chicken Kabob   Onions, Green Peppers, Mushrooms and Tomatoes with Light Lemon Cream Sauce, Accompanied by Rice Pilaf	19
Calves Liver   Crispy Bacon and Caramelized Onions, Accompanied by Mashed Potatoes	17
Shrimp De Jonghe   White Wine, Lemon, Garlic Butter, Accompanied by Rice Pilaf	21
Jumbo French Fried Shrimp   Homemade Chips	21
Country Fried Chicken   Sweet Corn, Mashed Potatoes, and Gravy	18
Baby Back Ribs   Slow Roasted with House-Made BBQ Sauce Accompanied by Mashed Potatoes	Half 18 Full 27
Seafood Linguini   Shrimp, Calamari, Tomato-Basil Marinara	22
Fettuccine Alfredo   Add Chicken 3 Add Shrimp 6	16
Chicken Marsala   Marsala Wine and Mushrooms, Accompanied by Rice Pilaf - Sub Linguine	5 19
<b>GF</b> Roasted Artichoke Chicken   Roasted Artichokes and Lemon Butter over a Bed of Rice Pilaf - Sub Linguine	5 19
Chicken Picante   Sautéed Mushrooms, White Wine Lemon Butter, Accompanied by Rice Pilaf - Sub Linguine	5 19

**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.

<b>Old Fashioned</b> Rittenhouse Rye, Bitters, 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   Malibu Rum		<b>Manhattan</b> Michter's Rye, Sweet Vermouth, and Bitters with a Maraschino Cherry	11

## Hand Crafted Cocktails

<b>The Relaxer</b> Malibu Rum, Tito's Vodka, Peach Schnapps, Pineapple & Cranberry, Splash of Grenadine, Orange Peel	11	<b>Casa Noble Margarita</b> Casa Noble Premium Tequila, Triple Sec, Fresh Lime Juice, Splash of Orange Juice, Lime	9	<b>Blackberry Bramble</b> Tanqueray Gin, St. Germaine Elderflower, Blackberry Puree, Sour, Soda, Fresh Lemon	9	<b>Georgia Peach</b> La Marca Prosecco, Peach Schnapps, Orange Juice, Splash of Grenadine	11
---	----	---	---	---	---	--	----

## Beer

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

## Wine List

White Wines			Red Wines			Reserve Red Wines		
	Glass	Bottle		Glass	Bottle			Bottle
<b>Perrin Rose, Cotes Du Rhone, France</b>	8	30	<b>Castello Trebbio Chianti, Tuscany</b>	9	34	<b>Etude, Pinot Noir, Carneros</b>		70
<b>Leonard Kreuzsch Riesling, Germany</b>	8	30	<b>Broquel Malbec, Argentina</b>	11	38	<b>Markham, Merlot, Napa</b>		48
<b>Ecco Domani Pinot Grigio, Italy</b>	8	30	<b>J. Lohr Merlot, Paso Robles</b>	11	38	<b>Prisoner, Red Blend, Napa</b>		75
<b>Santa Margarita Pinot Grigio, Italy</b>	12	48	<b>Deloach Pinot Noir, California</b>	9	34	<b>Charles Krug Cabernet Sauvignon, Napa</b>		78
<b>Nobilo Sauvignon Blanc, New Zealand</b>	10	38	<b>Meiomi Pinot Noir, Sonoma</b>	12	48	<b>Groth, Cabernet Sauvignon, Napa</b>		75
<b>Kim Crawford Sauvignon Blanc, New Zealand</b>	12	46	<b>Brickmason Red Blend, Lodi</b>	9	34	<b>Jordan Cabernet Sauvignon, Alexander Valley</b>		110
<b>Sonoma Cutrer Chardonnay, Sonoma</b>	14	48	<b>Raymond Cabernet Sauvignon, Central Coast</b>	9	34	<b>Chimney Rock Cabernet Sauvignon, Stags Leap District, Napa</b>		120
<b>Ferrari Carano Chardonnay, Sonoma</b>	12	46	<b>Elemental Cabernet Sauvignon, Columbia Valley</b>	10	38	<b>Caymus Cabernet Sauvignon, Napa</b>		150
<b>Mirassou Moscato, California</b>	8	30	<b>Josh Cabernet, Napa</b>	11	42	<b>Nickel &amp; Nickel Cabernet Sauvignon, Napa</b>		160

  

Champagne & Sparkling Wines							
<b>Korbel Brut, California</b>	(187ml)	12	<b>La Marca Prosecco</b>	(187ml)	11	<b>Vueve Clicquot Yellow Label Champagne</b>	108
<b>Korbel Brut, California</b>		38	<b>Laurent Perrier Champagne</b>		90	<b>Dom Perignon Champagne</b>	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.

