



## STARTERS

<b>Baked French Onion Soup</b>	6
Toasted Crouton and Melted Gruyere	
<b>GF Potato Skins</b>	9
Bacon and Cheddar	
<b>Baked Spinach and Artichoke Dip</b>	11
Tortilla Chips	
<b>GF Wings - Buffalo or BBQ</b>	13
Ranch or Blue Cheese	
<b>Fried Calamari</b>	14
Lemon and Cocktail Sauce	
<b>Filet Mignon Sliders</b>	16
Parmesan Crusted and Caramelized Onions	
<b>Shrimp De Jonghe</b>	15
White Wine, Lemon and Garlic Butter	
<b>Crab Cakes</b>	16
Honey Chipotle	

## SALADS

<b>GF Loaded Wedge</b>	10
Bacon, Tomato, Crumbled Blue Cheese and Creamy Blue Cheese Dressing	
<b>Caesar</b>	11
Romaine, Parmesan, and Toasted Croutons	
<b>GF Chopped</b>	12
Mixed Greens, Tomato, Avocado, Corn, Applewood Smoked Bacon, Cucumber, Crumbled Blue Cheese, and Balsamic Vinaigrette	
<b>GF Chopped Greek</b>	14
Romaine, Tomato, Red Onion, Green Pepper, Kalamata Olives, Feta Cheese, and Greek Vinaigrette	
<b>GF Harvest</b>	14
Mesclun Greens, Granny Smith Apples, Fresh Berries, Candied Walnuts, Crumbled Blue Cheese, and Raspberry Vinaigrette	

### ADD TO YOUR SALAD:

Chicken   3	Calamari   4	Salmon   6
N.Y. Strip   8	Grilled Shrimp   6	Vegan Patty   7

## 1/2 LB. BURGERS & HANDCRAFTED SANDWICHES

All Burgers & Sandwiches are Accompanied by Cole Slaw, Pickle and Fries  
Sandwiches and Burgers Come with Homemade Soup (Substitute Salad for \$2)  
Add Bacon \$2.00 – Add Fried Egg \$1.00 – Gluten Free Bun Available \$2.00

<b>GF Cheeseburger</b>   American, Cheddar, or Swiss	14
<b>GF Bacon Cheeseburger</b>   Applewood Smoked Bacon and American Cheese	16
<b>GF Jameson's Burger</b>   Caramelized Onions and Cheddar Cheese	15
<b>GF Mushroom Swiss Burger</b>   Smothered with Sautéed Mushrooms and Swiss Cheese	15
<b>GF Veggie Burger</b>   Vegan Patty, Avocado, Spinach, Tomato	14
<b>GF Cajun Chicken Breast Sandwich</b>   Provolone, Applewood Smoked Bacon, Mayo, Lettuce, and Tomato	15
<b>Country Fried Chicken Sandwich</b>   Lettuce, Tomato, Mayo, and Ranch	16
<b>GF Philly Steak</b>   N.Y. Sliced Thin, Onions, Mushrooms, Green Peppers, and Provolone on French	19

## STEAKS & CHOPS

Black Angus Beef Aged 21-28 Days, Hand Carved In House

<b>GF Broiled Chopped Steak</b>   Caramelized Onions and Mushrooms	18
<b>GF Calves Liver</b>   Crispy Bacon and Caramelized Onions	19
<b>GF Pork Chop</b>   16 oz. Prepared; BBQ, Greek, or Broiled	19
<b>GF London Broil</b>   Medallions of Filet Topped with Bordelaise Sauce	25
<b>GF Ribeye</b>   16 oz. Well Marbled for Superb Flavor	39
<b>GF New York Strip</b>   14 oz. A Classic Steakhouse Staple	37
<b>GF Petite Filet Mignon</b>   6 oz. For the Lighter Appetite	29
<b>GF Filet Mignon</b>   12 oz. The Most Tender of All Cuts	39
<b>GF J.C's Cut</b>   28 oz. Bone-In Ribeye	55

### CHOOSE YOUR SIDE

Baked Potato | Homemade Mashed Potatoes | Roasted Potatoes  
Rice Pilaf | Steak Fries | Fresh Vegetable, Ask Your Server

### 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 Filet Kabob</b>   Onions, Green Peppers, Mushrooms and Tomatoes, Accompanied by Rice Pilaf	22
<b>Shrimp De Jonghe</b>   White Wine, Lemon, Garlic Butter, Accompanied by Rice Pilaf	25
<b>French Fried Shrimp</b>   Steak Fries	22
<b>GF Chicken Kabob</b>   Onions, Green Peppers, Mushrooms and Tomatoes with Light Lemon Cream Sauce, Accompanied by Rice Pilaf	19
<b>Baby Back Ribs</b>   Mashed Potatoes and Cole Slaw	Half 17 Full 25
<b>Country Fried Chicken</b>   Boneless Chicken Breast, Sweet Corn, Mashed Potatoes, and Gravy	18
<b>GF 1/2 Herb Roasted Amish Free Range Chicken*</b>   Roasted Potatoes	19
<b>GF 1/2 Barbecued Amish Free Range Chicken*</b>   Mashed Potatoes	19

\* 1/2 Chicken May Take up to 1/2 an Hour to Cook and All White Meat is Not Available.

## CHICKEN & PASTA

<b>Seafood Linguini</b>   Mussels, Shrimp, Calamari, Tomato-Basil Marinara	24
<b>Fettucine Alfredo</b>   Add Chicken 3 Add Shrimp 6	16
<b>Chicken Marsala</b>   Marsala Wine and Mushrooms, Accompanied by Mashed Potatoes - Sub Linguine 4	18
<b>GF Roasted Artichoke Chicken</b>   Roasted Artichokes, Sun-Dried Tomatoes, and Lemon Butter over a Bed of Rice Pilaf - Sub Linguine 4	19
<b>GF Pesto Chicken</b>   Tomato Basil Salsa Over a bed of Rice Pilaf - Sub Linguine 4	17

GF Indicates Gluten Free Option Available

# Whiskey, Whisky, Aqua Vitae

With a selection of over 200 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, Angostura, Simple Syrup, Over Ice with an Orange Peel	9	<b>Choose A Mule:</b> American   Platinum 7 Vodka Kentucky   Buffalo Trace Mexican   Corazon Silver Irish   Paddy Irish Whiskey English   Hendrick's Caribbean   Gosling's Gold Rum	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			<b>Manhattan</b> Michter's Rye, M&R Sweet Vermouth, and Angostura with a Maraschino Cherry	10

## Beer

Draughts		Craft		Domestic, Import	
Sketchbook, No Parking American Pale Ale, 4.4% Skokie, Illinois	7	Goose Island, 312 Wheat Ale, 4.2% Chicago, Illinois	5	Bud Light, 4.2% St. Louis, Missouri	4
Hamm's, Lager, 4.7% Milwaukee, Wisconsin	5	Spiteful, Lager, 4.7% Chicago, Illinois	6	Coors Light, 4.2% Golden, Colorado	4
Smylie Brothers, Lager, 5.2% Evanston, Illinois	6	Metropolitan, Krankshaft Kolsch, 5% Chicago, Illinois	5	Miller Lite, 4.2% Milwaukee, Wisconsin	4
Blue Moon, Belgian White Ale, 5.4% Denver, Colorado	6	Bell's, Amber Ale, 5.8% Comstock, Michigan	6	Michelob Ultra, 4.2% St. Louis, Missouri	4
Two Brothers, Domaine Dupage, 5.9% Warrenville, Illinois	6	Toppling Goliath, Psuedo Sue Pale Ale, 5.8% Decorah, Iowa	9	Modelo Especial, 4.4% Mexico City, Mexico	5
Alarmist, Le Jus IPA, 6.0% Chicago, Illinois	8	Lagunitas, IPA, 6.2% Chicago, Illinois	5	Stella Artois, 5% Jupile, Belgium	5
Right Bee, Semi-Dry Apple Cider, 6.0% Chicago, Illinois	8	Moody Tongue, Emperor Lemon Sasion, 6.3% Chicago, Illinois	8	Sam Adams, Boston Lager, 5% Boston, Massachusetts	5
Revolution, Anti-Hero IPA, 6.5% Chicago, Illinois	6	Founder's, Porter, 6.5% Grand Rapids, Michigan	6	Hacker Pschorr, Weisse, 5.8% Munich, Germany	7

## Wine List

White Wines	Glass	Bottle	Red Wines	Glass	Bottle	Reserve Red Wines	Bottle
Chapoutier Belleruche Rosé, France	8	30	Knotty Vines Pinot Noir, California	8	30	Rutherford Hill Merlot, Napa	48
Leonard Kreuzsch Riesling, Germany	8	30	Meiomi Pinot Noir, Sonoma County	12	48	Prisoner Red Blend, Napa	75
Seven Daughters Moscato, Italy	8	30	Tamari Malbec, Argentina	9	36	Jordan Cabernet Sauvignon, A. Valley	110
Ecco Domani Pinot Grigio, Italy	8	30	Markham Merlot, Napa	12	44	Chimney Rock Cabernet Sauvignon, Napa	120
Terlato Pinot Grigio, Italy	12	40	McWilliams Shiraz, Australia	8	30	Nickel & Nickel Cabernet Sauvignon, Napa	160
Kim Crawford Sauvignon Blanc, NZ	12	44	J. Lohr Cabernet Sauvignon, Central Coast	9	36	<b>Champagne, Sparkling and Water</b>	
Ferrari Carano Chardonnay, Sonoma	12	40	Federalist Cabernet Sauvignon, Lodi	10	40	Korbel Brut, California 187ml	9
Sonoma Cutrer Chardonnay, Sonoma	11	38	Eruption, Red Blend, California	11	42	Korbel Brut, California	38
						Mionetto Prosecco, Italy 187ml	10
						Vueve Clicquot Champagne, France	108
						San Pellegrino, Italy 500ml	6
						Aqua Panna, Italy 500ml	6



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

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.

