



STARTERS

Baked French Onion Soup Toasted Baguette and Melted Gruyere	7
GF Potato Skins Bacon and Cheddar	9
Baked Spinach and Artichoke Dip Tortilla Chips	11
GF Wings - Buffalo or BBQ Ranch or Blue Cheese	11
Fried Calamari Lemon and Cocktail Sauce	15
Shrimp De Jonghe White Wine, Lemon and Garlic Butter	16
Crab Cakes Honey Chipotle Sauce	16

SALADS

GF Loaded Wedge Bacon, Tomato, and Creamy Blue Cheese Dressing	9
Caesar Romaine, Parmesan, and Toasted Croutons	8
GF Chopped Mixed Greens, Tomato, Avocado, Corn, Applewood Smoked Bacon, Cucumber, Crumbled Blue Cheese, and Balsamic Vinaigrette	14
GF Chopped Greek Romaine, Tomato, Red Onion, Green Pepper, Kalamata Olives, Feta Cheese, and Greek Vinaigrette	14
GF 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 – 10 oz. Prime Rib Served with Horseradish Cream and Mashed Potatoes (Limited Quantities)	28

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)

GF Cheeseburger American, Cheddar, or Swiss	14
GF Bacon Cheeseburger Applewood Smoked Bacon and American Cheese	15
GF Jameson's Burger Caramelized Onions and Cheddar Cheese	15
GF Mushroom Swiss Burger Smothered with Sautéed Mushrooms and Swiss Cheese	15
GF Patty Melt Caramelized Onions, American Cheese on Grilled Marble Rye	15
GF Veggie Burger Vegan Patty, Avocado, Mixed Greens, Tomato	15
GF Cajun Chicken Breast Sandwich Provolone, Applewood Smoked Bacon, Mayo, Lettuce, and Tomato	15
Country Fried Chicken Sandwich Lettuce, Tomato, Mayo	15
GF Philly Steak N.Y. Sliced Thin, Onions, Mushrooms, Green Peppers, and Provolone on French Bread	16
GF Filet Mignon Sliders 3 Filet Mignon Sliders, Parmesan Crust and Caramelized Onions	18

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

GF Broiled Chopped Steak Caramelized Onions and Mushrooms	17
GF Pork Chops Two 12 oz. Bone In Cuts, Prepared BBQ, Greek or Broiled	25
London Broil Medallions of Filet Topped with Bordelaise Sauce	26
GF Ribeye 16 oz. Well Marbled for Superb Flavor	39
GF New York Strip 16 oz. A Classic Steakhouse Staple	38
GF Petite Filet Mignon 6 oz. For the Lighter Appetite	29
GF Filet Mignon 12 oz. The Most Tender of All Cuts	39
GF J.C.'s Cut 28 oz. Bone-in Ribeye	49

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

GF Filet Kabob Onions, Green Peppers, Mushrooms and Tomatoes, Accompanied by Rice Pilaf	25
GF 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	23
Jumbo French Fried Shrimp Homemade Chips	23
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 29
Seafood Linguini Shrimp, Calamari, Tomato-Basil Marinara	24
Fettuccine Alfredo Add Chicken 3 Add Shrimp 6	17
Chicken Marsala Marsala Wine and Mushrooms, Accompanied by Rice Pilaf - Sub Linguine 5	19
GF 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.

Old Fashioned Rittenhouse Rye, Bitters, Simple Syrup, Over Ice with an Orange Peel	9	Choose A Mule: American Platinum 7 Vodka Kentucky Buffalo Trace Mexican Corazon Silver	9	Benchmark Sour Benchmark Bourbon, Fresh Lemon Juice, Simple Syrup Over Ice with a Cherry	8
The Sazerac 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		Manhattan Michter's Rye, Sweet Vermouth, and Bitters with a Maraschino Cherry	11

Hand Crafted Cocktails

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

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

Wine List

White Wines			Red Wines			Reserve Red Wines		
Wine	Glass	Bottle	Wine	Glass	Bottle	Wine	Glass	Bottle
Perrin Rose, Cotes Du Rhone, France	8	30	Castello Trebbio Chianti, Tuscany	9	34	Etude, Pinot Noir, Carneros		80
Leonard Kreuzsch Riesling, Germany	8	30	Broquel Malbec, Argentina	11	38	Markham, Merlot, Napa		48
Ecco Domani Pinot Grigio, Italy	8	30	J. Lohr Merlot, Paso Robles	11	38	Prisoner, Red Blend, Napa		75
Santa Margarita Pinot Grigio, Italy	12	48	Deloach Pinot Noir, California	9	34	Charles Krug Cabernet Sauvignon, Napa		78
Nobilo Sauvignon Blanc, New Zealand	10	38	Meiomi Pinot Noir, Sonoma	12	48	Groth, Cabernet Sauvignon, Napa		80
Kim Crawford Sauvignon Blanc, New Zealand	12	46	Brickmason Red Blend, Lodi	9	34	Jordan Cabernet Sauvignon, Alexander Valley		130
Sonoma Cutrer Chardonnay, Sonoma	14	48	Raymond Cabernet Sauvignon, Central Coast	9	34	Chimney Rock Cabernet Sauvignon, Stags Leap District, Napa		140
Ferrari Carano Chardonnay, Sonoma	12	46	Elemental Cabernet Sauvignon, Columbia Valley	10	38	Caymus Cabernet Sauvignon, Napa		160
Mirassou Moscato, California	8	30	Josh Cabernet, Napa	11	42	Nickel & Nickel Cabernet Sauvignon, Napa		180
Champagne & Sparkling Wines								
Korbel Brut, California (187ml)		12	La Marca Prosecco (187ml)		11	Veuve Clicquot Yellow Label Champagne		108
Korbel Brut, California		38	Laurent Perrier Champagne		90	Dom Perignon Champagne		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.



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