



## LUNCH STARTERS

<b>Baked French Onion Soup</b>	7
Toasted Baguette 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>	11
Ranch or Blue Cheese	
<b>Fried Calamari</b>	15
Lemon and Cocktail Sauce	
<b>Shrimp De Jonghe</b>	16
White Wine, Lemon and Garlic Butter	
<b>Crab Cakes</b>	16
Honey Chipotle Sauce	

## STEAKS & CHOPS

*All Steaks are Black Angus Beef Aged  
Between 21-28 days, Hand Cut in House  
Served with Homemade Soup or Salad,  
Choice of Potato or Vegetable*

<b>GF Broiled Chopped Steak</b>	14
Caramelized Onions and Mushrooms	
<b>Calves Liver</b>	14
Crispy Bacon and Caramelized Onions	
<b>GF Pork Chops</b>	19
Two 12 oz. Bone In Cuts, Prepared BBQ, Greek or Broiled	
<b>GF London Broil</b>	22
Medallions of Filet Topped with Bordelaise Sauce	
<b>GF Filet Mignon 6 oz.</b>	26
The Most Tender of All Cuts	

**All Steaks Available with Our Signature Crusts for  
\$2.00 Additional**  
Parmesan – Blue Cheese – Horseradish

## BURGERS

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

<b>GF Cheeseburger</b>   American, Cheddar, or Swiss	12
<b>GF Bacon Cheeseburger</b>   Applewood Smoked Bacon and American Cheese	13
<b>GF Jameson's Burger</b>   Caramelized Onions and Cheddar Cheese	13
<b>GF Mushroom Swiss Burger</b>   Smothered with Sautéed Mushrooms and Swiss Cheese	13
<b>GF Black and Bleu Burger</b>   Bacon, Bleu Cheese	13
<b>Crispy Onion Burger</b>   Cheddar Cheese and Crispy Onion Strings	13
<b>GF Patty Melt</b>   Caramelized Onions, American Cheese on Grilled Marble Rye	13

## SANDWICHES

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

<b>GF Cajun Chicken Breast Sandwich</b>   Provolone, Applewood Smoked Bacon, Mayo, Lettuce and Tomato	12
<b>Country Fried Chicken Sandwich</b>   Lettuce, Tomato, Mayo	13
<b>GF Filet Sliders</b>   3 Filet Mignon Sliders, Parmesan Crust and Caramelized Onions	15
<b>GF Grilled Chicken Club</b>   Grilled Chicken Breast, Bacon, Avocado, Monterey Jack Cheese, Mayo, Lettuce and Tomato on Toasted Whole Wheat Bread	13
<b>GF Chicken Philly</b>   Grilled Chicken Breast, Onions, Mushrooms, Green Peppers and Melted Provolone Cheese	13
<b>GF Philly Steak</b>   N.Y. Sliced Thin, Onions, Mushrooms, Green Peppers, and Provolone on French Bread	15
<b>GF Chicken Caesar Wrap</b>   Romaine, Parmesan Cheese, Grilled Chicken and House Caesar Dressing	12

## SALADS

<b>GF Loaded Wedge</b>   Bacon, Tomato, and Creamy Blue Cheese Dressing	8
<b>Caesar</b>   Romaine, Parmesan, and Toasted Croutons	8
<b>GF Chopped</b>   Mixed Greens, Tomato, Avocado, Corn, Applewood Smoked Bacon, Cucumber, Crumbled Blue Cheese, and Balsamic Vinaigrette	11
<b>GF Chopped Greek</b>   Romaine, Tomato, Red Onion, Green Pepper, Kalamata Olives, Feta Cheese, and Greek Vinaigrette	11
<b>GF Harvest</b>   Mesclun Greens, Granny Smith Apples, Fresh Berries, Candied Walnuts, Crumbled Blue Cheese, and Raspberry Vinaigrette	11

**FINISHING TOUCHES** ADD CHICKEN, \$4 ADD CALAMARI, \$4 ADD SALMON, \$6  
ADD N.Y. STRIP, \$7 ADD GRILLED SHRIMP, \$6

## JAMESON'S SPECIALTIES

*Served with Homemade Soup or Salad*

<b>Chicken Marsala</b>   Marsala Wine and Mushrooms, Accompanied by Rice Pilaf Sub Linguine 4	14
<b>Chicken Picante</b>   Sautéed Mushrooms, White Wine Lemon Butter, Accompanied by Rice Pilaf Sub Linguine 4	14
<b>GF Roasted Artichoke Chicken</b>   Roasted Artichokes and Lemon Butter over a Bed of Rice Pilaf Sub Linguine 4	14
<b>GF Chicken Kabob</b>   Onions, Green Peppers, Mushrooms and Tomatoes with Light Lemon Cream Sauce, Accompanied by Rice Pilaf	14
<b>GF Filet Kabob</b>   Onions, Green Peppers, Mushrooms and Tomatoes, Accompanied by Rice Pilaf	22
<b>Jumbo French Fried Shrimp</b>   Homemade Chips	19
<b>Shrimp De Jonghe</b>   White Wine, Lemon, Garlic Butter, Accompanied by Rice Pilaf	19
<b>Fettucine Alfredo</b>	13
Add Chicken 3 Add Shrimp 6	
<b>Baby Back Ribs</b>   Slow Roasted with House-Made BBQ Sauce Accompanied by Mashed Potatoes	Half 17 Full 25

**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
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## 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	
Wine	Glass	Bottle	Wine	Glass	Bottle	Wine	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>	80
<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>	80
<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>	130
<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>	140
<b>Ferrari Carano Chardonnay, Sonoma</b>	12	46	<b>Elemental Cabernet Sauvignon, Columbia Valley</b>	10	38	<b>Caymus Cabernet Sauvignon, Napa</b>	160
<b>Mirassou Moscato, California</b>	8	30	<b>Josh Cabernet, Napa</b>	11	42	<b>Nickel &amp; Nickel Cabernet Sauvignon, Napa</b>	180
<b>Champagne &amp; Sparkling Wines</b>							
<b>Korbel Brut, California</b>	(187ml)	12	<b>La Marca Prosecco</b>	(187ml)	11	<b>Veuve 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.



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