



STARTERS

Baked French Onion Soup Topped with Melted Gruyere Cheese in a Crock	6
*Potato Skins Idaho Potato Skins with Melted Cheddar Cheese and Bacon Bits, Served with Sour Cream	8
Buffalo Wings 1 lb. Hot and Spicy They're Great	12
Crispy Onion Strings With Homemade Batter	8
Spinach and Artichoke Dip Served with Chips and a Side of Homemade Pico De Gallo	11
Fried Calamari Lightly Breaded and Served with Cocktail Sauce	15
Crab Cakes Served with Honey Chipotle Sauce	16
Shrimp De Jonghe Shrimp with Garlic Butter, Baked to Perfection	16

SALADS

*Loaded Wedge Bacon, Tomato, and Creamy Blue Cheese Dressing Add Grilled Chicken Breast, 4.00 Add Steak 7.00	9
Greek Salad Romaine Lettuce, Tomato Onions, Green Peppers, Yellow Peppers, Olives, and Crumbled Feta Cheese with Olive Oil and Red Wine Vinegar Add Grilled Chicken Breast, 4.00 Add Steak 7.00	13
Caesar Salad with Grilled Chicken Breast Romaine Lettuce and Homemade Caesar Dressing with Parmesan Cheese and Croutons	13
Chopped Salad Chopped Grilled Chicken, Chopped Tomato, Avocado, Corn, Cucumber, Crumbled Bleu Cheese and Bacon, over Chopped Romaine and Iceberg Lettuce	16
*Steak Caesar Salad Romaine Lettuce with Parmesan Cheese, Croutons and Homemade Caesar Dressing	16
Salmon Salad Grilled Salmon over Spring Mix with Cranberries, Goat Cheese and Candied Walnuts, Tossed in a Balsamic Vinaigrette	17

*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.

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	14
*Beef Cheeseburger Your Choice of American, Swiss or Cheddar	15
*Patty Melt Grilled Rye with Grilled Onions and American Cheese	15
*Crispy Onion Burger Cheddar Cheese and Crispy Onion Strings	15
*Bacon Cheeseburger Crispy Bacon and American Cheese	15
*Jameson's Burger Sautéed Onions and American Cheese	15
*Black & Bleu Burger Bleu Cheese	15
*Mushroom Burger Smothered with Sautéed Mushrooms and Monterey Jack Cheese	15

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	15
Chicken Philly Onions, Mushrooms, Green Peppers and Melted Mozzarella, Served on Ciabatta Bread	15
*Grilled Chicken Club Grilled Chicken Breast, Bacon, Avocado, Monterey Jack Cheese, Mayo, Lettuce and Tomato on Toasted Whole Wheat Bread	15
*Prime Rib Sandwich Slow Roasted Black Angus Prime Rib, Thinly Sliced with Monterey Jack Cheese, Served on Ciabatta Bread	16
*Philly Steak (N.Y.) Onions, Mushrooms, Green Peppers and Melted Mozzarella, Served on Ciabatta Bread	17

JAMESON'S SPECIALTIES

Fettuccine Alfredo Fettuccine Tossed in Our Homemade Parmesan Cream Sauce	15
With Chicken	19
With Shrimp	21
Breast of Chicken Marsala Sautéed with Marsala Wine and Mushrooms	16
Breast of Chicken Picante Sautéed with White Wine and Mushrooms	16
Athenian 1/2 Chicken Or B.B.Q. Chicken	16
Chicken Kabob Onions, Green Peppers, Mushrooms and Tomatoes, with Light Lemon Cream Sauce, Served with Rice	16
Fish & Chips Breaded Cod with Homemade Chips and Coleslaw	16
Chicken with Artichokes Sautéed with White Wine, Lemon and Artichoke Hearts	18
French Fried Shrimp Served with Cocktail Sauce	19
Shrimp De Jonghe Shrimp Served with Garlic Butter, Baked to Perfection	19
*Beef Kabob – Filet Mignon Onions, Green Peppers, Mushrooms and Tomatoes, Served with Rice	22

STEAKS & CHOPS

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

*Broiled Chopped Steak Served with Grilled Onions	14
*Pork Chop Double Cut Served with Applesauce	15
*Prime Sirloin Steak	12 oz. 25
*London Broil Medallions of Filet Served with Bordelaise Sauce	22
*Filet Mignon	6 oz. 26
*Rib Eye Steak	16 oz. 36
*New York Strip Steak	16 oz. 34
*Jameson's Special Cut Black Angus Bone-In Ribeye	28 oz. 45

Not Responsible for Meat Ordered Well-Done

STEAK TEMPERATURE GUIDE

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|------------------------------------|---------------------------------|
| 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. | |

Wine List

HOUSE WINES BY SALMON CREEK

Cabernet, Merlot, Chardonnay, White Zinfandel, Pinot Grigio

Blush & Sweet Wines

	Glass	Bottle
Seeker Rosé, France	9	36
Leonard Kreuzsch Riesling, Germany	10	40
Mirassou Moscato, California	7	28

White Wines

Ecco Domani Pinot Grigio, Italy	7	28
Santa Margherita Pinot Grigio, Italy	14	56
Apothic White Blend, California	8	32
Rodney Strong Charlotte's Home Sauvignon Blanc, Sonoma County	10	40
Whitehaven Sauvignon Blanc, New Zealand	12	48
Dark Horse Chardonnay, California	7	28
Storypoint Chardonnay, California	10	40
Sterling Chardonnay, Napa Valley	9	36
St. Francis Chardonnay, Sonoma	11	44
Kendall Jackson Chardonnay, California	10	40
Sonoma Cutrer Chardonnay, Sonoma	14	56

Red Wines

Villa Banfi Chianti Superior, Tuscany	9	36
Mirassou Pinot Noir, California	7	28
Le Grand Noir Pinot Noir, France	9	36
Bridlewood Estate Pinot Noir, California	10	40
MacMurray Ranch Pinot Noir, Sonoma Coast	11	44
Apothic Red Blend, California	8	32
Casillero Del Diablo Malbec, Chile	7	28
Gascon Malbec, Argentina	9	36
Red Rock Merlot, California	7	28
Kendall Jackson Merlot, California	11	44
Jacob's Creek Shiraz, Australia	8	32
Rancho Zabaco Zinfandel, Sonoma	9	36
Mirassou Cabernet Sauvignon, California	7	28
Sterling Cabernet Sauvignon, Napa Valley	8	32
Louis M. Martini Cabernet Sauvignon, California	10	40
Rodney Strong Cabernet Sauvignon, Sonoma County	12	48
Kendall Jackson Cabernet Sauvignon, California	11	44
Oberon Cabernet Sauvignon, Napa	14	56
Michael David Freakshow Cabernet Sauvignon, Lodi, California	13	32
Michael David Freakshow Petit Syrah, Lodi, California	11	44
Mark West Pinot Noir, California	9	36

Champagne & Sparkling Wines

Korbel Brut, Splits		9
LaMarca Prosecco Brut, Splits, Italy		10
Korbel Brut, California		39
Domaine Carneros Brut by Taittinger		57
Piper Heidsieck Brut		129

Martinis

12.00

VITAMIN C MARTINI

Stolichnaya Ohranj Vodka, Grand Marnier, Triple Sec, Orange Juice and Sour Mix, Garnished with an Orange Wedge.

CHOCOLATE AND BERRIES MARTINI

Raspberry Vodka, Godiva White Chocolate Liqueur and White Crème de Cocoa, Served in a Chocolate Rimmed Glass.

LIQUID CAFFEINE MARTINI

Premium Espresso Vodka and Kahlua Mocha Liqueur with a Splash of Cream. Served in a Cinnamon Rimmer Glass.

POMEGRANATE MARTINI

Pomegranate Vodka, Pomegranate Liqueur and a Splash of Sour Mix. Garnished with a Twist of Lemon.

ABSOLUT MANGO MARTINI

Absolut Mango Vodka, Apricot Brandy, Orange Juice, Pineapple Juice and a Splash of Sour Mix.

FRENCH RASPBERRY MARTINI

Stolichnaya Razberi Vodka, Raspberry Liqueur and a Splash of Pineapple Juice, Garnished with a Twist of Lemon.

COSMOPOLITAN

Premium Citrus Vodka, Triple Sec, a Touch of Lime Juice and a Splash of Cranberry Juice. Decorated with a Twist of Lemon.

CHOCOLATE MARTINI

Stolichnaya Vanil Vodka, Godiva White Chocolate and Godiva Original Liqueur. Served in a Chocolate Rimmed Glass.

APPLE MARTINI

Premium Apple Vodka, Apple Pucker and a Splash of Sour Mix, Garnished with a Cherry.

WATERMELON MARTINI

Premium Melon Vodka, Watermelon Pucker, Peach Schnapps and a Splash of Sour Mix.

TIRAMISU MARTINI

(Jameson's Favorite)

Premium Espresso Vodka, Butterscotch Schnapps, Frangelico and a Splash of Cream. Served in a Cinnamon Rimmed Glass.

X's & O's

Korbel XS Brandy with Grenadine, Orange Juice, Soda and a Splash of Sour Mix.



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

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