



STARTERS

Baked French Onion Soup	7
Toasted Crouton and Melted Gruyere	
GF Potato Skins	10
Bacon and Cheddar	
Baked Spinach and Artichoke Dip	13
Tortilla Chips	
GF Wings - Buffalo or BBQ	14
Ranch or Blue Cheese	
Fried Calamari	15
Lemon and Cocktail Sauce	
Filet Mignon Sliders	18
Parmesan Crusted and Caramelized Onions	
Shrimp De Jonghe	17
White Wine, Lemon and Garlic Butter	
Crab Cakes	19
Honey Chipotle	

SALADS

GF Loaded Wedge	14
Bacon, Tomato, Crumbled Blue Cheese and Creamy Blue Cheese Dressing	
Caesar	13
Romaine, Parmesan, and Toasted Croutons	
GF Chopped	15
Mixed Greens, Tomato, Avocado, Corn, Applewood Smoked Bacon, Cucumber, Crumbled Blue Cheese, and Balsamic Vinaigrette	
GF Chopped Greek	16
Romaine, Tomato, Red Onion, Green Pepper, Kalamata Olives, Feta Cheese, and Greek Vinaigrette	
GF Harvest	17
Mesclun Greens, Granny Smith Apples, Fresh Berries, Candied Walnuts, Crumbled Blue Cheese, and Raspberry Vinaigrette	

ADD TO YOUR SALAD:

Chicken 4	Calamari 4	Salmon 8
N.Y. Strip 9	Grilled Shrimp 7	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

GF Cheeseburger American, Cheddar, or Swiss	15
GF Bacon Cheeseburger Applewood Smoked Bacon and American Cheese	16
GF Jameson's Burger Caramelized Onions and Cheddar Cheese	16
GF Mushroom Swiss Burger Smothered with Sautéed Mushrooms and Swiss Cheese	16
GF Veggie Burger Vegan Patty, Avocado, Spinach, Tomato	15
GF Cajun Chicken Breast Sandwich Provolone, Applewood Smoked Bacon, Mayo, Lettuce, and Tomato	16
Country Fried Chicken Sandwich Lettuce, Tomato, Mayo, and Ranch	16
GF Philly Steak 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

GF Broiled Chopped Steak Caramelized Onions and Mushrooms	19
GF Calves Liver Crispy Bacon and Caramelized Onions	21
GF Pork Chop 16 oz. Prepared; BBQ, Greek, or Broiled	21
GF London Broil Medallions of Filet Topped with Bordelaise Sauce	28
GF Ribeye 16 oz. Well Marbled for Superb Flavor	42
GF New York Strip 14 oz. A Classic Steakhouse Staple	37
GF Petite Filet Mignon 6 oz. For the Lighter Appetite	29
GF Filet Mignon 12 oz. The Most Tender of All Cuts	41
GF J.C's Cut 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, Caesar **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	28
Shrimp De Jonghe White Wine, Lemon, Garlic Butter, Accompanied by Rice Pilaf	26
French Fried Shrimp Steak Fries	25
GF Chicken Kabob Onions, Green Peppers, Mushrooms and Tomatoes with Light Lemon Cream Sauce, Accompanied by Rice Pilaf	21
Baby Back Ribs Mashed Potatoes and Cole Slaw	Half 18 Full 29
Country Fried Chicken Boneless Chicken Breast, Sweet Corn, Mashed Potatoes, and Gravy	19
GF 1/2 Herb Roasted Amish Free Range Chicken* Roasted Potatoes	21
GF 1/2 Barbecued Amish Free Range Chicken* Mashed Potatoes	21

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

CHICKEN & PASTA

Seafood Linguini Mussels, Shrimp, Calamari, Tomato-Basil Marinara	28
Fettuccine Alfredo Add Chicken 3 Add Shrimp 6	21
Chicken Marsala Marsala Wine and Mushrooms, Accompanied by Mashed Potatoes - Sub Linguine 4	21
GF Roasted Artichoke Chicken Roasted Artichokes, Sun-Dried Tomatoes, and Lemon Butter over a Bed of Rice Pilaf - Sub Linguine 4	22
GF Pesto Chicken Tomato Basil Salsa Over a bed of Rice Pilaf - Sub Linguine 4	21

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.

Old Fashioned Rittenhouse Rye, Angostura, 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 Gosling's Gold Rum		Manhattan 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	Haymarket, Hazy Is Lazy, 6.6% Chicago, Illinois	6	Sam Adams, Boston Lager, 5% Boston, Massachusetts	5
Revolution, Anti-Hero IPA, 6.5% Chicago, Illinois	6	Founder's, Breakfast Stout, 8.3% Grand Rapids, Michigan	8	Hacker Pschorr, Weisse, 5.8% Munich, Germany	7

Wine List

White Wines		Red Wines		Reserve Red Wines	
	Glass Bottle		Glass Bottle		Bottle
Chapoutier Belleruche Rosé, <i>France</i>	8 30	Knotty Vines Pinot Noir, <i>California</i>	8 30	Rutherford Hill Merlot, <i>Napa</i>	48
Leonard Kreuzsch Riesling, <i>Germany</i>	8 30	Meiomi Pinot Noir, <i>Sonoma County</i>	12 48	Prisoner Red Blend, <i>Napa</i>	75
Seven Daughters Moscato, <i>Italy</i>	8 30	Terrazas Malbec, <i>Argentina</i>	9 36	Jordan Cabernet Sauvignon, <i>A. Valley</i>	110
Ecco Domani Pinot Grigio, <i>Italy</i>	8 30	Markham Merlot, <i>Napa</i>	12 44	Chimney Rock Cabernet Sauvignon, <i>Napa</i>	120
Terlato Pinot Grigio, <i>Italy</i>	12 40	19 Crimes Shiraz, <i>Australia</i>	8 30	Nickel & Nickel Cabernet Sauvignon, <i>Napa</i>	160
Kim Crawford Sauvignon Blanc, <i>NZ</i>	12 44	J. Lohr Cabernet Sauvignon, <i>Central Coast</i>	9 36	Champagne, Sparkling and Water	
Ferrari Carano Chardonnay, <i>Sonoma</i>	12 40	Federalist Cabernet Sauvignon, <i>Lodi</i>	10 40	Korbel Brut, <i>California</i> 187ml	9
Sonoma Cutrer Chardonnay, <i>Sonoma</i>	11 38	Eruption, Red Blend, <i>California</i>	11 42	Korbel Brut, <i>California</i>	38
				Mionetto Prosecco, <i>Italy</i> 187ml	10
				Vueve Clicquot Champagne, <i>France</i>	108
				San Pellegrino, <i>Italy</i> 330ml	5
				Evian, <i>France</i> 330ml	5



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.

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