



## 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>   2 Filet Mignon Sliders, Parmesan Crust and Caramelized Onions	16
<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>   New York Strip, 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>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	10	<b>Catcher in the Rye</b> Knob Creek Rye, Apple Cider, Ginger Beer, Orange Slice	11	<b>Benchmark Sour</b> Benchmark Bourbon, Fresh Lemon Juice, Simple Syrup Over Ice with a Cherry	9
<b>The Sazerac</b> Sazerac Rye, Peychaud's, Herbsaint Absinthe, and Simple Syrup, Finished with a Lemon Peel	10	<b>Buffalo Smash</b> Buffalo Trace, Fresh Squeezed Lemon, Simple Syrup, Fresh Mint	11	<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	10	<b>Blackberry Bramble</b> Tanqueray Gin, Elderflower Liqueur, Blackberry Puree, Sour, Soda, Fresh Lemon	10	<b>Georgia Peach</b> Ruffino Prosecco, Peach Schnapps, Orange Juice, Splash of Grenadine	12
---	----	---	----	--	----	---	----

## 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	8	<b>Miller Lite, 4.2%, Milwaukee, Wisconsin</b>	5
<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>	5
<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>	5
<b>Crystal Lake Beach Blonde, Blonde Ale 5.2%</b> Crystal Lake, Illinois	7	<b>Lagunitas lil Sumpin Sumpin American Pale Ale, 7.5%</b> Petaluma, California	6	<b>Michelob Ultra, 4.2%, St. Louis, Missouri</b>	5
<b>Ravinia Food Truck Pils 4.9%</b> Highland Park, Illinois	7	<b>Sam Adams Boston Lager, 5%</b> Boston, Massachusetts	6	<b>Stella Artois, Pale Lager, 5.2%, Belgium</b>	7
<b>Guinness Stout, 5.6%, Ireland</b>	6	<b>2 Fools Cider, 6.1%</b> Naperville, Illinois	8	<b>Heineken, 5%, Netherlands</b>	6
<b>Tighthead Scarlet Fire, Irish Red Ale, 5.6%</b> Mundelein, Illinois	7			<b>Modelo Especial, 4.4%, Mexico</b>	6
<b>Bell's Brewing, Rotating Handle</b> Comstock, Michigan	7			<b>Stiegl Goldbrau, 4.8%, Austria</b>	8
				<b>Hacker-Pschorr, 5.8%, Germany</b>	7
				<b>Stiegl Radler Grapefruit, 2.5%, Austria</b>	7
				<b>High Noon Seltzer, 4.5%, California</b> Mango or Watermelon	6

## Wine List

White Wines			Red Wines			Reserve Red Wines		
	Glass	Bottle		Glass	Bottle			Bottle
<b>Villa Viva Rose, Cotes de Thau, France</b>	9	34	<b>Castello Trebbio Chianti, Tuscany</b>	9	34	<b>Etude Pinot Noir, Carneros</b>		80
<b>Schmitt Sohn Riesling, Germany</b>	9	34	<b>Graffigna Malbec, Argentina</b>	11	42	<b>Prisoner Pinot Noir, Sonoma</b>		75
<b>Chloe Pinot Grigio, Italy</b>	9	34	<b>J. Lohr Merlot, Paso Robles</b>	11	42	<b>Saldo Zinfandel, Oakville</b>		75
<b>Santa Margarita Pinot Grigio, Italy</b>	12	48	<b>Imagery Pinot Noir, California</b>	11	42	<b>Prisoner Red Blend, Napa</b>		75
<b>Nobilo Sauvignon Blanc</b> New Zealand	10	38	<b>Meiomi Pinot Noir, Sonoma</b>	12	48	<b>Charles Krug Cabernet Sauvignon, Napa</b>		78
<b>Kim Crawford Sauvignon Blanc</b> New Zealand	12	46	<b>Conundrum Red Blend, California</b>	9	34	<b>Groth Cabernet Sauvignon, Napa</b>		80
<b>Sonoma Cutrer Chardonnay</b> Sonoma	14	48	<b>Raymond Cabernet Sauvignon</b> Central Coast	9	34	<b>Turnbull Cabernet Sauvignon, Napa</b>		95
<b>Ferrari Carano Chardonnay, Sonoma</b>	12	46	<b>Elemental Cabernet Sauvignon</b> Columbia Valley	10	38	<b>Chimney Rock Cabernet Sauvignon,</b> Stags Leap District, Napa		140
<b>Mirassou Moscato, California</b>	9	34	<b>Josh Cabernet, Napa</b>	11	42	<b>Caymus Cabernet Sauvignon, Napa</b>		160
						<b>Nickel &amp; Nickel Cabernet Sauvignon, Napa</b>		180
<b>Champagne &amp; Sparkling Wines</b>								
<b>Korbel Brut, California</b>	(187ml)	12	<b>Ruffino Prosecco</b>	(187ml)	12	<b>Vueve 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.



[www.Jamesons-Charhouse.com](http://www.Jamesons-Charhouse.com)