



HAPPY
Holidays
Jameson's Charhouse
Bloomingdale & Mount Prospect

Appetizers

Potato Skins	9.95
Saganaki - Flaming Greek Cheese, Opa!	10.95
Buffalo Wings	11.95
Spinach and Artichoke Dip	12.95
Stuffed Mushrooms	12.95
Fried Calamari	12.95
Grilled Calamari	14.95
Shrimp DeJonghe	15.95
(12) Shrimp Cocktail	15.95
(3) Filet Mignon Sliders	16.95
<i>Topped with caramelized grilled onions and parmesan cheese crust</i>	
(2) 3 oz. Crab Cakes	17.95
Grilled Octopus	18.95
*Oysters Rockefeller with creamed spinach topped with hollandaise sauce	19.95
*Mt. Prospect only	

Seafood Selections

<i>Served with Homemade Soup Du Jour, House Salad, Rice Pilaf and Fresh Vegetable</i>	
Shrimp DeJonghe	24.95
Jumbo Fried Shrimp	24.95
Shrimp Kabob with Teriyaki Sauce	24.95
Cajun Style Mahi Mahi	26.95
Pan-Fried Walleye Pike	26.95
Parmesan Crusted Seabass	26.95
Char-Broiled Atlantic Salmon	26.95
Tilapia Almondine	26.95
Panko Crusted Walleye Pike	26.95
<i>Served with chipotle mayo</i>	
Cedar Plank Roasted Salmon	28.95
<i>Topped with roasted fennel, portabella mushroom, red onion, and tomato relish</i>	
Greek Style Alaskan Halibut	34.95
Macadamia Crusted Halibut	35.95
<i>In a lemon butter sauce</i>	

Chicken Entrees

<i>Served with Homemade Soup Du Jour, House Salad and Choice of Potato or Rice Pilaf and Fresh Vegetable</i>	
Breast of Chicken Picante	21.95
<i>Chicken breast sauteed with white wine and mushrooms</i>	
Breast of Chicken Marsala	21.95
<i>Chicken breast sauteed with marsala wine and mushrooms</i>	
Chicken Kabob	21.95
<i>With onions, green peppers, tomatoes and mushrooms</i>	
Marinated Char-Broiled Breast of Chicken	21.95
<i>Chicken breast in olive oil and fine herbs with light lemon cream sauce</i>	
Breast of Chicken Teriyaki	21.95
<i>Chicken breast with glazed teriyaki sauce</i>	
Chicken with Artichokes	24.95
<i>Chicken breast sauteed with white wine, lemon & artichoke hearts</i>	

Steaks & Chops

<i>All Steaks are Black Angus Beef aged between 21-28 days</i>	
<i>Served with Homemade Soup Du Jour, House Salad and Choice of Potato or Rice Pilaf and Fresh Vegetable</i>	
6 oz. Filet Mignon	29.95
11 oz. Filet Mignon	38.95
(2) 3 oz. Filet Mignon Peppercorn	29.95
(2) 3 oz. Filet Mignon & 8 Grilled Shrimp	36.95
(2) 3 oz. Filet Mignon & (2) Crab Cakes	38.95
6 oz. New York & 8 Fried Shrimp	34.95
16 oz. New York Strip Steak	36.95
18 oz. Bone In New York Steak	36.95
16 oz. Rib Eye Steak	36.95
28 oz. Bone In Ribeye	49.95
24 oz. Porterhouse	44.95
32 oz. Pork Chops	26.95
12 oz. Prime Rib of Beef	34.95
Greek Style Skirt Steak	22.95
Rack of Lamb with Dijon Mustard Crust	44.95
(2) ½ Slab BBQ Ribs	29.95
8 oz. Filet Mignon Beef Kabob	28.95
<i>With onions, green peppers, tomatoes, & mushrooms</i>	
London Broil	28.95
<i>8oz. medallions of filet mignon topped with mushroom bordelaise sauce</i>	

Pastas, Salads, Burgers & Sandwiches

Shrimp Alfredo	26.95
<i>Served with Homemade Soup du Jour & House Salad</i>	
Linguine Marinara with Shrimp	26.95
<i>Served with Homemade Soup du Jour & House Salad</i>	
Bloomingdale Salad	22.95
<i>Grilled Salmon over spring mix greens with cranberries, goat cheese & roasted walnuts, tossed in a balsamic vinaigrette</i>	
Jameson's Burger	15.95
<i>10 oz. Black Angus burger with sauteed onions and American cheese, served with soup du jour, steak fries, lettuce, tomato, pickles, and coleslaw</i>	
Jameson's Cajun Chicken Sandwich	15.95
<i>Cajun chicken with mozzarella cheese and bacon on a brioche bun, served with soup du jour, steak fries, lettuce, tomato, pickles, and coleslaw</i>	

Desserts

7.95
New York Style Cheesecake
Chocolate Flourless Cake
Key Lime Pie
Carrot Cake
Tiramisu

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MARTINIS

- Tiramisu** | Espresso Vodka, Butterscotch Schnapps, Frangelico and a Splash of Cream
- French Raspberry** | Raspberry Vodka, Chambord and a Splash of Pineapple Juice Garnished with a Twist of Lemon
- Pomegranate** | Pomegranate Vodka, Pomegranate Liqueur and a Splash of Sour Mix Garnished with a Twist of Lemon
- Lemon Blueberry** | Caravella Lemoncello, Premium Citrus Vodka and Blueberry Vodka
- Cucumber** | Cucumber Vodka, Elderflower Liqueur and a Splash of Sour Mix
- Vitamin C** | Orange Vodka, Grand Marnier, Orange Juice and Sour Mix Garnished with Orange Peel
- Melon Ball** | Orange Vodka, Melon Schnapps and a Splash of Orange Juice
- Chocolate Truffle** | Caramel Vodka, Baileys Irish Cream, Godiva Dark Chocolate Liqueur and Amaretto

COCKTAILS

- Old Fashion** | Premium Bourbon, Simple Syrup, Dash of Bitters and Garnished with Orange Peel
- Gin Vacation** | The Botanist Gin, Cointreau and Pineapple Juice
- The Rye Manhattan** | Premium Rye Whiskey, Sweet Vermouth with a Dash of Bitters and Orange Peel
- American Mule** | Tito’s Vodka, Ginger Beer and Fresh Lime
- Benchmark Sour** | Benchmark Bourbon, Fresh Lemon Juice, Simple Syrup Garnished with a Cherry
- Royal Sidecar** | Remy Martin 1738 Accord Royal Cognac, Cointreau and Lemon Juice
- El Diablo** | Avion Silver Tequila, Creme de Cassis, Lime Juice and Ginger Beer



WINE LIST

HOUSE WINES BY SALMON CREEK

Cabernet, Merlot, Chardonnay, Pinot Grigio, Pinot Noir & White Zinfandel
6.00 Glass

Blush & Sweet Wines

	Glass	Bottle
Beringer White Zinfandel, California	7	26
Leonard Kreusch Riesling, Germany	7.5	28
Mirassou Moscato California	7	26

White Wines

Ecco Domani Pinot Grigio, Italy	7.5	28
Caposaldo Pinot Grigio, Italy	7	26
Santa Margherita Pinot Grigio, Italy	12.5	48
Kim Crawford Sauvignon Blanc, New Zealand	12	46
Rodney Strong Charlotte’s Home Sauvignon Blanc, Sonoma	9.5	36
Josh Cellars Chardonnay, Napa	8	30
Kendall Jackson Chardonnay, California	10	38
Sonoma Cutrer Chardonnay, Sonoma	11	43
Sea Sun Chardonnay by Caymus, California	9	35

Champagne & Sparkling Wines

Korbel Brut, Splits	8.0
LaMarca Prosecco Brut, Splits, Italy	9.5
Korbel Brut, California	39

Red Wines

	Glass	Bottle
Ruffino Chianti, Italy	8	31
Le Grand Noir Pinot Noir, France	9	34
Meiomi Pinot Noir, California	13	50
Apothic Red Blend, California	7.5	28
Casillero Del Diablo Malbec, Chile	7.5	28
Gascon Malbec, Argentina	9	34
Michael David Petite Petit Sirah, California	10	38
Kendall Jackson Merlot, California	11	44
Rutherford Hill Merlot, Napa		50
Penfolds Koonunga Hill Shiraz, South Australia	8.5	32
1000 Stories [Bourbon Barrel-Aged] Zinfandel, California	12	47
Josh Cellars Cabernet Sauvignon, California	9	34
Louis M. Martini Cabernet Sauvignon, California	10	38
Rodney Strong Cabernet Sauvignon, Sonoma	12	46
Kendall Jackson Cabernet Sauvignon, California	11	44
Oberon Cabernet Sauvignon, Napa		49
1000 Stories [Bourbon Barrel-Aged] Cabernet Sauvignon, California	13	49

BEER & SELTZER

Domestic

- Miller Lite
Miller Genuine Draft
Miller 64
High Life
Coors Light
Michelob Ultra
Budweiser
Bud Light

Imported

- Pilsner Urquell*
Peroni Nastro Azzuro*
Corona
Fat Tire*
Modelo
Heineken
Heineken Light
Amstel Light
Stella Artois
Guinness

Craft & Non-Alcoholic

- Sam Adams Boston Lager
Blue Moon*
Goose Island 312
George Kilian’s Irish Red*
Lagunitas - IPA*
Non-Alcoholic Heineken 0.0%

Seltzer

- Truly Hard Seltzer

*Select locations and/or on draft

DESSERTS

Chocolate Flourless Cake | Carrot Cake | New York Style Cheesecake | Tiramisu | Key Lime Pie



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

www.Jamesons-Charhouse.com

