



## STARTERS

<b>Baked French Onion Soup</b>   Toasted Baguette and Melted Gruyere	<b>6.95</b>
<b>Potato Skins</b>   Bacon and Cheddar	<b>7.95</b>
<b>Crispy Onion Strings</b>	<b>7.95</b>
<b>Chicken Strips</b>	<b>9.95</b>
<b>Baked Spinach and Artichoke Dip</b>   Tortilla Chips	<b>11.95</b>
<b>Cheese Quesadillas</b>   with Chicken or Steak	<b>8.95</b> <b>12.95</b>
<b>Nachos</b>   with Chicken or Steak	<b>8.95</b> <b>12.95</b>
<b>Fried Calamari</b>   Lemon and Cocktail Sauce	<b>13.95</b>
<b>Shrimp De Jonghe</b>   White Wine, Lemon and Garlic Butter	<b>13.95</b>

## SALADS

<b>Loaded Wedge</b>   Bacon, Tomato, and Creamy Blue Cheese Dressing	<b>9.95</b> <b>4.00</b> Add Chicken
<b>Greek</b>   Romaine, Tomato, Red Onion, Green Pepper, Kalamata Olives, Feta Cheese, and Greek Vinaigrette	<b>12.95</b> <b>4.00</b> Add Chicken
<b>Chicken Caesar</b>   Romaine Lettuce and Homemade Caesar Dressing with Parmesan Cheese, and Croutons	<b>14.95</b>
<b>Chopped</b>   Chopped Grilled Chicken, Chopped Tomato, Avocado, Corn, Cucumber, Crumbled Bleu Cheese and Bacon, over Chopped Romaine and Iceberg Lettuce	<b>15.95</b>
<b>Jameson's Chicken Salad</b>   Grilled Chicken Over Spring Mix with Cranberries, Goat Cheese and Roasted Walnuts, Tossed in a Balsamic Vinaigrette	<b>15.95</b>

## DAILY COMFORTS

<b>Tuesday – Homemade Meatloaf</b>   Mashed Potatoes with Mushroom Gravy	<b>14.95</b>
<b>Wednesday Pan Seared Boneless Pork Chops</b>   Lemon Wine Sauce and Mashed Potatoes	<b>15.95</b>
<b>Thursday – Pepper Steak</b>   Filet with Red, Yellow and Green Peppers, Onions and Mushrooms over Fettucine	<b>17.95</b>
<b>Friday – Fish &amp; Chips</b>   Breaded Cod with Homemade Chips and Coleslaw	<b>16.95</b>
<b>Saturday – Slow Roasted Black Angus Prime Rib</b> (Limited Availability)	<b>28.95</b>
<b>Sunday – Roast Pork with Pinenut Dressing</b> (Limited Availability)	<b>16.95</b>

## STEAKS & CHOPS

*All Steaks are USDA Black Angus. Served with Homemade Soup or Salad, (Choice of One) Potato, Rice or Fresh Vegetable*

<b>Broiled Chopped Steak</b>   Caramelized Onions and Mushrooms	<b>15.95</b>
<b>Pork Chops</b>   Prepared; BBQ, Greek, or Broiled	<b>22.95</b>
<b>Jameson's Special Sirloin</b>   Our Signature Sirloin is Seasoned with Spices and Char-grilled to Perfection	<b>8 oz. 17.95</b> <b>12 oz. 24.95</b>
<b>London Broil</b>   Medallions of Filet Topped with Bordelaise Sauce	<b>24.95</b>
<b>Filet Mignon</b>   The Most Tender and Juicy Thick Cut Filet	<b>8 oz. 34.95</b>
<b>Ribeye</b>   The Steak Lovers Steak, Well Marbled, Juicy and Flavorful	<b>12 oz. 32.95</b>
<b>New York Strip</b>   Our Acclaimed Strip Steak is Seasoned to Perfection for the Ultimate Full Flavor Steak Experience	<b>12 oz. 32.95</b>

### STEAK TEMPERATURE GUIDE

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

## JAMESON'S SPECIALTIES

<b>Chicken Marsala</b>   Marsala Wine and Mushrooms, Accompanied by Rice Pilaf	<b>17.95</b>
<b>Chicken Picante</b>   White Wine and Mushrooms, Accompanied by Rice Pilaf	<b>17.95</b>
<b>Chicken with Artichokes</b>   Chicken Breast Sautéed with White Wine, Lemon and Artichoke Hearts	<b>18.95</b>
<b>½ Greek or ½ BBQ Chicken</b>	<b>17.95</b>
<b>Chicken Kabob</b>   Onions, Green Peppers, Mushrooms and Tomatoes with Light Lemon Cream Sauce, Accompanied by Rice Pilaf	<b>17.95</b>
<b>Filet Kabob</b>   Onions, Green Peppers, Mushrooms and Tomatoes, Accompanied by Rice Pilaf	<b>24.95</b>
<b>Baby Calves Liver</b> Topped with Sauteed Onions and Crispy Bacon, Served with Mashed Potatoes	<b>16.95</b>
<b>Baby Back Ribs</b>   Slow Roasted with House-Made BBQ Sauce Accompanied by Mashed Potatoes	<b>17.95</b>
<b>Fettucine Alfredo</b>   Add Chicken <b>4.00</b> Add Shrimp <b>6.00</b>	<b>16.95</b>
<b>Jumbo French Fried Shrimp</b>   Choice of Potato	<b>19.95</b>
<b>Shrimp De Jonghe</b>   White Wine, Lemon, Garlic Butter, Accompanied by Rice Pilaf	<b>20.95</b>

## 1/2 LB. BURGERS & HANDCRAFTED SANDWICHES

*½ lb. Black Angus, Hand Packed  
Served with Homemade Soup, Cole Slaw, Pickle and Fries*

<b>Cheeseburger</b>   American, Cheddar, or Swiss	<b>14.95</b>
<b>Bacon Cheeseburger</b>   Bacon and American Cheese	<b>14.95</b>
<b>Crispy Onion Burger</b>   Black Angus Burger Topped with Cheddar Cheese and Crispy Onion Strings	<b>14.95</b>
<b>Patty Melt</b>   On Grilled Rye with Grilled Onions and American Cheese	<b>14.95</b>
<b>Mushroom Swiss Burger</b>   Smothered with Sautéed Mushrooms and Swiss Cheese	<b>14.95</b>
<b>Cajun Chicken Breast Sandwich</b>   Mozzarella, Bacon, Mayo, Lettuce, and Tomato	<b>14.95</b>
<b>Chicken Philly</b>   Onions, Mushrooms, Green Peppers and Melted Mozzarella, Served on Ciabatta Bread	<b>14.95</b>
<b>Grilled Chicken Club</b>   Grilled Chicken Breast, Bacon, Avocado, Monterey Jack Cheese, Mayo, Lettuce and Tomato on Toasted Whole Wheat Bread	<b>14.95</b>
<b>Club House</b>   Smoked Turkey Breast Piled High with Bacon, Lettuce, Tomato, Sliced Avocado and Chipotle Mayo on Toasted Whole Wheat Bread	<b>14.95</b>
<b>Pulled Pork</b>   Pulled Pork in Our Tangy BBQ Sauce, Topped with Crispy Onion Strings	<b>14.95</b>
<b>Reuben</b>   Corned Beef Sandwich, Thousand Island Dressing, Melted Swiss Cheese and Sauerkraut on Grilled Rye Bread	<b>15.95</b>
<b>Prime Rib Sandwich</b>   Slow Roasted Black Angus Prime Rib, Thinly Sliced with Monterey Jack Cheese, Served on Ciabatta Bread	<b>15.95</b>

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.

# Wine List

## HOUSE WINES BY SALMON CREEK

Cabernet, Merlot, Chardonnay, White Zinfandel, Pinot Grigio

### Blush & Sweet Wines

	Glass	Bottle
Seeker Rosé, France	9.00	36.00
Leonard Kreuz Riesling, Germany	10.00	40.00
Movendo Moscato, Italy	7.00	28.00

### White Wines

Ecco Domani Pinot Grigio, Italy	7.00	28.00
Chloe Pinot Grigio, Italy	8.00	32.00
Apothic White Blend, California	8.00	32.00
Rodney Strong Charlotte's Home Sauvignon Blanc, Sonoma County	10.00	40.00
Nobilo Sauvignon Blanc, Australia	8.00	32.00
Dark Horse Chardonnay, California	7.00	28.00
Storypoint Chardonnay, California	10.00	40.00
Sterling Chardonnay, Napa Valley	9.00	36.00
St. Francis Chardonnay, Sonoma	11.00	44.00
Kendall Jackson Chardonnay, California	11.00	44.00
Sonoma Cutrer Chardonnay, Sonoma	14.00	56.00

### Red Wines

Villa Banfi Chianti Superior, Tuscany	9.00	36.00
Mirassou Pinot Noir, California	7.00	28.00
Meiomi Pinot Noir, California	12.00	48.00
MacMurray Ranch Pinot Noir, Sonoma Coast	11.00	44.00
Apothic Red Blend, California	8.00	32.00
Casillero Del Diablo Malbec, Chile	7.00	28.00
Gascon Malbec, Argentina	9.00	36.00
CK Mondavi Merlot, California	8.00	32.00
Kendall Jackson Merlot, California	11.00	44.00
Jacob's Creek Shiraz, Australia	8.00	32.00
Carnivor Red Zinfandel, California	10.00	40.00
Michael David Freakshow Petit Syrah, Lodi California	11.00	44.00
Mirassou Cabernet Sauvignon, California	7.00	28.00
Sterling Cabernet Sauvignon, Napa Valley	8.00	32.00
Louis M. Martini Cabernet Sauvignon, California	10.00	40.00
Rodney Strong Cabernet Sauvignon, Sonoma County	13.00	52.00
Kendall Jackson Cabernet Sauvignon, California	13.00	52.00
Oberon Cabernet Sauvignon, Napa	15.00	60.00

### Champagne & Sparkling Wines

Korbel Brut, Splits	9.00
LaMarca Prosecco Brut, Splits, Italy	10.00
Korbel Brut, California	39.00

### DAILY DRINK SPECIALS

Tuesday – Margaritas – Choose Your Flavor.....	7.00
Wednesday – Island Tropics – Mai Tai – Bahama Mama – Rum Runner.....	7.00
Thursday – Well Martinis .....	7.00
Friday – Mojitos – Passion Fruit – Traditional .....	7.00
Saturday – House Wine – Cabernet – Merlot – White Zinfandel – Chardonnay – Pinot Grigio	5.50
Sunday – Bloody Mary – Mimosa .....	7.00

# 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.



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

We Reserve the Right to Seat Our Patrons. Available Private Parties 15-300 Guests

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

