

Jameson's Charhouse

Room Service Menu

22 % of the food and beverage will be added to your account as a gratuity and fully distributed to servers. An additional \$2.50 plus applicable state and local tax will be added to your account. Please notify the person taking your order of any allergies or dietary restrictions you may have.

	Breakfast	Dinner
Monday - Friday	6 am - 10 am	4 pm - 9:45 pm
Saturday	7 am - 11 am	12 pm - 9:45 pm
Sunday	7 am - 11 am	12 pm - 8:45 pm

STARTERS

Baked French Onion Soup Toasted Crouton and Melted Gruyere	9
GF Potato Skins Bacon and Cheddar	13
Baked Spinach and Artichoke Dip Tortilla Chips	15
GF Wings Buffalo, BBQ, Habanero, Parmesan Garlic	16
Fried Calamari Lemon and Cocktail Sauce	17
Filet Mignon Sliders Parmesan Crusted and Caramelized Onions	21
Shrimp De Jonghe White Wine, Lemon and Garlic Butter Accompanied by Grilled Ciabatta	22
Crab Cakes Honey Chipotle	23

SALADS

GF Loaded Wedge Bacon, Tomato, Crumbled Blue Cheese and Creamy Blue Cheese Dressing	16
Caesar Romaine, Parmesan, and Toasted Croutons	15
GF Chopped Mixed Greens, Tomato, Avocado, Corn, Applewood Smoked Bacon, Cucumber, Crumbled Blue Cheese, and Balsamic Vinaigrette	17
GF Chopped Greek Romaine, Tomato, Red Onion, Green Pepper, Kalamata Olives, Feta Cheese, and Greek Vinaigrette	18
GF Roasted Beet Mesclun Greens, Granny Smith Apples, Roasted Beets, Crumbled Goat Cheese, Toasted Almonds and Ginger Lemon Vinaigrette.	19

ADD TO YOUR SALAD: Choice of One

Chicken 5	Calamari 6	Salmon 10
N.Y. Strip 11	Grilled Shrimp 9	Vegan Patty 7

1/2 LB. BURGERS & HANDCRAFTED SANDWICHES

All Burgers and Sandwiches are Accompanied by Fries and Homemade Soup (Substitute Salad for \$3)
Add Bacon \$3.00 – Add Fried Egg \$3.00 – Gluten Free Bun Available \$3.00

GF Cheeseburger American, Cheddar, or Swiss, Lettuce, and Tomato	17
GF Jameson's Burger Caramelized Onions and Aged Cheddar Cheese	18
GF Boulevard Burger Caramelized Onions, Aged Cheddar Cheese, Sliced Pickles, and Steakhouse Aioli	19
GF Mushroom Swiss Burger Smothered with Sautéed Mushrooms and Swiss Cheese	19
GF Veggie Burger Southwest Vegan Patty, Avocado, Spinach, Tomato	18
GF Cajun Chicken Breast Sandwich Provolone, Applewood Smoked Bacon, Chipotle Mayo, Lettuce, and Tomato	18
Country Fried Chicken Sandwich Sliced Pickles, Buttermilk Ranch, Lettuce, and Tomato	19
GF NY Strip Sandwich Caramelized Onions, Mushrooms and Provolone on a Toasted Roll	23
GF Prime Rib Sandwich Melted Provolone Cheese and Au Jus. Served on a Toasted Roll	24

STEAKS & CHOPS

Black Angus Beef Aged 21-28 Days, Hand Carved In House.

Choice of: Baked Potato, Homemade Mashed Potatoes, Roasted Potatoes, Rice Pilaf, Steak Fries, Fresh Vegetable
Add to your Steak: Parmesan, Blue Cheese, Horseradish Crust, Caramelized Onion or Sautéed Mushrooms 3

GF Broiled Chopped Steak Caramelized Onions and Mushrooms	19
GF Calves Liver Crispy Bacon and Caramelized Onions	23
GF Pork Chop 16 oz. Prepared; BBQ, Greek, or Broiled	25
GF London Broil Medallions of Filet Topped with Bordelaise Sauce	31
GF Ribeye 16 oz. Well Marbled for Superb Flavor	45
GF New York Strip 14 oz. A Classic Steakhouse Staple	43
GF Petite Filet Mignon 6 oz. For the Lighter Appetite	33
GF Filet Mignon 12 oz. The Most Tender of All Cuts	43
GF J.C's Cut 28 oz. Bone-In Ribeye	59

CHICKEN & PASTA

Seafood Linguine Mussels, Shrimp, Calamari, Tomato-Basil Marinara	31
Fettuccine Alfredo	with Chicken 28 with Shrimp 31
Chicken Marsala Marsala Wine and Mushrooms, Accompanied by Mashed Potatoes	23
- Sub Linguine	6
GF Roasted Artichoke Chicken Roasted Artichokes, Sun-Dried Tomatoes, and Lemon Butter	22
over a Bed of Rice Pilaf - Sub Linguine	6
Shrimp Scampi Sautéed Shrimp with Fresh Tomato, Basil, Garlic, and Onion in a White Wine Lemon Butter Sauce. Served over Linguine	31

JAMESON'S SPECIALTIES

GF Filet Kabob Onions, Green Peppers, Mushrooms and Tomatoes, Accompanied by Rice Pilaf	29
GF Chicken Kabob Onions, Green Peppers, Mushrooms and Tomatoes with Light Lemon Cream Sauce, Accompanied by Rice Pilaf	24
Shrimp De Jonghe White Wine, Lemon, Garlic Butter, Accompanied by Rice Pilaf	29
French Fried Shrimp Steak Fries	27
Baby Back Ribs Mashed Potatoes	Half 22 Full 33
Country Fried Chicken Boneless Chicken Breast, Sweet Corn, Mashed Potatoes, and Gravy	23
1/2 Charhouse Chicken* Charcoal Grilled with EVOO, Fresh Lemon, and Oregano Accompanied by Roasted Red Potatoes	23
*1/2 Chicken May Take Up to 30 minutes	

KIDS MENU

Chicken Strips 7	Cheeseburger 8
Grilled Cheese 7	4 oz. Filet Mignon 12
Mac N Cheese 7	

DESSERT MENU

Tiramisu 7
Carrot Cake 9
NY Strawberry Cheesecake 8
Chocolate Fudge Cake 7

Ask about our fresh fish specials

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.

Rocks

Up

Old Fashioned Rittenhouse Rye, Angostura, Simple Syrup, Orange Peel	11	The Sazerac Sazerac Rye, Peychaud's, Herbsaint Absinthe, Simple Syrup, Lemon Peel	12
American Mule Titos Vodka, Ginger Beer, Fresh Lime	11	Manhattan Michter's Rye, M&R Sweet Vermouth, and Angostura, Filthy Dirty Cherry	12
Benchmark Sour Benchmark Bourbon, Fresh Lemon Juice, Simple Syrup, Filthy Dirty Cherry	10	Rob Roy Dewars Scotch, M&R Sweet Vermouth, Angostura Bitters, Lemon Peel	12
Dark and Stormy Captain Morgan Spiced Rum, Ginger Beer, Angostura Bitters, Fresh Lime	10	Sidecar Remy Martin VSOP, Cointreau, Fresh Lemon	13
Spicy Margarita Ghost Tequila, Triple Sec, Sweet and Sour, Fresh Lime	11	French 75 Tanqueray Gin, Korbel Champagne, Fresh Lemon, Simple Syrup	13

Beer

Draughts		Craft		Domestic, Import	
Guinness, Stout, 4.2% Dublin, Ireland	7	Allagash White, Belgian Style Wheat, 5.2% Portland, Maine	7	Bud Light, 4.2% St. Louis, Missouri	5
Pabst Blue Ribbon, Lager, 4.7% Milwaukee, Wisconsin	5	Buckledown, Belt and Suspenders IPA, 7% Lyons, Illinois	16 oz. 8	Coors Light, 4.2% Golden, Colorado	5
Blue Moon, Belgian White Ale, 5.4% Denver, Colorado	6	Maplewood, Pulaski Pils, 5.1% Chicago, Illinois	16 oz. 8	Miller Lite, 4.2% Milwaukee, Wisconsin	5
Two Brothers, Domaine Dupage, 5.9% Warrenville, Illinois	6	Bell's, Amber Ale, 5.8% Comstock, Michigan	6	Michelob Ultra, 4.2% St. Louis, Missouri	5
Alarmist, Le Jus IPA, 6.0% Chicago, Illinois	8	Old Irving Brewing Co., Beezer Hazy IPA, 6.9% Chicago, Illinois	16 oz. 8	Modelo Especial, 4.4% Mexico City, Mexico	6
Revolution, Anti-Hero IPA, 6.5% Chicago, Illinois	6	Right Bee, Semi-Dry Apple Cider, 6.0% Chicago, Illinois	7	Stella Artois, 5% Jupile, Belgium	6
3 Floyd's Brewing, Rotating Handle Munster, Indiana	MKT	Short Fuse, Bear-ie White Pale Wheat Ale, 4.8% Schiller Park, Illinois	7	Sam Adams, Boston Lager, 5% Boston, Massachusetts	6
Goldfinger, Original Lager, 5.2% Downer's Grove, Illinois	7	Temperance Brewing, Birdsong Farmhouse Ale, 6.3% Evanston, Illinois	7	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, France	8 30	Knotty Vines Pinot Noir, California	8 30	Rutherford Hill Merlot, Napa	48
Leonard Kreuzsch Riesling, Germany	8 30	Meiomi Pinot Noir, Sonoma County	12 48	Prisoner Red Blend, Napa	75
Seven Daughters Moscato, Italy	8 30	Terrazas Malbec, Argentina	9 36	Jordan Cabernet Sauvignon, A. Valley	110
Ecco Domani Pinot Grigio, Italy	8 30	Markham Merlot, Napa	12 44	Chimney Rock Cabernet Sauvignon, Napa	120
Terlato Pinot Grigio, Italy	12 40	19 Crimes Shiraz, Australia	8 30	Nickel & Nickel Cabernet Sauvignon, Napa	160
Kim Crawford Sauvignon Blanc, NZ	12 44	J. Lohr Cabernet Sauvignon, Central Coast	9 36	Champagne, Sparkling and Water	
Ferrari Carano Chardonnay, Sonoma	12 40	Federalist Cabernet Sauvignon, Lodi	10 40	Korbel Brut, California 187ml	9
Sonoma Cutrer Chardonnay, Sonoma	11 38	Eruption, Red Blend, California	11 42	Korbel Brut, California	38
				Mionetto Prosecco, Italy 187ml	10
				Vueve Clicquot Champagne, France	108
				San Pellegrino, Italy 330ml	5
				Evian, France 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.

