



STARTERS

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

SALADS

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

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

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|---|----|
| 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

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|--|--------------------------------|
| 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

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|---|-----------------|
| 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 | 23 |
| Accompanied by Roasted Red Potatoes | |
| *1/2 Chicken May Take Up to 30 minutes | |

FINISHING TOUCHES

| | |
|---|---|
| Upgrade Soup Baked French Onion | 5 |
| Upgrade Salad Chopped, Greek, Wedge, Caesar | 6 |
| Upgrade Side Loaded Baked, Loaded Mashed, Bacon Mac N Cheese, or Sautéed Spinach | 4 |

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, Carpano Antica Vermouth, Angostura Bitters, Filthy Dirty Cherry | 12 |
| Benchmark Sour Benchmark Bourbon, Fresh Lemon Juice, Simple Syrup, Filthy Dirty Cherry | 10 | Man O' War Maker's Mark, Cointreau, Carpano Antica Vermouth, Fresh Lemon Juice, Lemon Peel, Filthy Dirty Cherry | 13 |
| Dark and Stormy Gosling's Dark 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, Tajín Rim | 11 | French 75 Tanqueray Gin, J. Roget 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 |
| Bieler Cuvee Sabine Rose, France | 9 34 | Joel Gott Pinot Noir, California | 10 40 | Patz & Hall Pinot Noir, Sonoma Coast | 60 |
| Leonard Kreuzsch Riesling, Germany | 9 34 | Meiomi Pinot Noir, Sonoma | 12 48 | Belle Glos Pinot Noir Clark & Telephone, California | 75 |
| Terra d'Oro Moscato, California | 8 32 | Terrazas Malbec, Argentina | 9 36 | Prisoner Red Blend, Napa | 75 |
| Ecco Domani Pinot Grigio, Italy | 8 32 | J Lohr Merlot, Paso Robles 375ml | 11 20 | Jordan Cabernet Sauvignon, A. Valley | 110 |
| Santa Margherita Pinot Grigio, Italy | 13 50 | Freakshow Petite Syrah, Lodi | 11 44 | Chimney Rock Cabernet Sauvignon, Napa | 120 |
| 13 Celsius Sauvignon Blanc, N.Z. | 8 32 | J Lohr Cabernet Sauvignon, Central Coast | 9 36 | Nickel & Nickel Cabernet Sauvignon, Napa | 160 |
| Kim Crawford Sauvignon Blanc, N.Z. | 12 46 | Federalist Cabernet Sauvignon, Lodi | 10 40 | Champagne, Sparkling and Water | |
| Sea Sun Chardonnay, California | 9 34 | Bonanza Cabernet Sauvignon, California | 12 48 | Domaine Chandon Brut, California 187ml | 14 |
| Sonoma Cutrer Chardonnay, Sonoma | 11 42 | Conundrum Red Blend, California | 11 42 | Bouvet Brut, France | 55 |
| | | | | 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.

