



STARTERS

Baked French Onion Soup Toasted Baguette and Melted Gruyere	8
GF Potato Skins Bacon and Cheddar	9
Baked Spinach and Artichoke Dip Tortilla Chips	12
GF Wings - Buffalo or BBQ Ranch or Blue Cheese	12
Fried Calamari Lemon and Cocktail Sauce	15
Shrimp De Jonghe White Wine, Lemon and Garlic Butter	16
Crab Cakes Honey Chipotle Sauce	16

SALADS

GF Loaded Wedge Bacon, Tomato, and Creamy Blue Cheese Dressing	9
Caesar Romaine, Parmesan, and Toasted Croutons	10
GF Chopped Mixed Greens, Tomato, Avocado, Corn, Applewood Smoked Bacon, Cucumber, Crumbled Blue Cheese, and Balsamic Vinaigrette	14
GF Chopped Greek Romaine, Tomato, Red Onion, Green Pepper, Kalamata Olives, Feta Cheese, and Greek Vinaigrette	14
GF Harvest Mesclun Greens, Granny Smith Apples, Fresh Berries, Candied Walnuts, Crumbled Blue Cheese, and Raspberry Vinaigrette	14

ADD TO YOUR SALAD:

Chicken 4	Calamari 4	Salmon 8
N.Y. Strip 8	Grilled Shrimp 6	

DAILY COMFORTS

Tuesday	
Parmesan Chopped Steak Mashed Potatoes	16
BBQ Ribs & Fried Shrimp Combo Served with Steak Fries & Cocktail Sauce	19
Wednesday	
Full Slab of Baby Back Ribs Mashed Potatoes	19
Thursday	
Pepper Steak Filet Mignon, Bell Peppers, Onions, and Mushrooms over Fettuccine	19
BBQ Ribs & Country Fried Chicken Combo Mashed Potatoes	19
Friday - Fish & Chips Beer Battered, Homemade Chips and Coleslaw	19
Saturday - Filet Peppercorn Twin Filet Mignon, Rolled Fresh Peppercorns, Topped with Peppercorn Sauce and Accompanied by Mashed Potatoes	29
Sunday - 10 oz. Prime Rib Served with Horseradish Cream and Mashed Potatoes (Limited Quantities)	29

1/2 LB. BURGERS & HANDCRAFTED SANDWICHES

All Burgers & Sandwiches are Accompanied by Coleslaw or Fries and a Pickle Spear
Sandwiches and Burgers Served with Homemade Soup (Substitute Salad for \$2)

GF Cheeseburger American, Cheddar, or Swiss	14
GF Bacon Cheeseburger Applewood Smoked Bacon and American Cheese	16
GF Jameson's Burger Caramelized Onions and Cheddar Cheese	15
GF Mushroom Swiss Burger Smothered with Sautéed Mushrooms and Swiss Cheese	15
GF Patty Melt Caramelized Onions, American Cheese on Grilled Marble Rye	16
GF Veggie Burger Vegan Patty, Avocado, Mixed Greens, Tomato	15
GF Cajun Chicken Breast Sandwich Provolone, Applewood Smoked Bacon, Mayo, Lettuce, and Tomato	16
Country Fried Chicken Sandwich Lettuce, Tomato, Mayo	16
GF Philly Steak New York Strip, Onions, Mushrooms, Green Peppers, and Provolone on French Bread	16
GF Filet Mignon Sliders 3 Filet Mignon Sliders, Parmesan Crust and Caramelized Onions	19

STEAKS & CHOPS

Black Angus Beef Aged 21-28 Days, Hand Cut In House
Served with Homemade Soup, House Salad, and Choice of Potato or Vegetable

GF Broiled Chopped Steak Caramelized Onions and Mushrooms	18
GF Pork Chops Two 12 oz. Bone In Cuts, Prepared BBQ, Greek or Broiled	26
London Broil Medallions of Filet Topped with Bordelaise Sauce	29
GF Ribeye 16 oz. Well Marbled for Superb Flavor	45
GF New York Strip 16 oz. A Classic Steakhouse Staple	42
GF Petite Filet Mignon 6 oz. For the Lighter Appetite	32
GF Filet Mignon 12 oz. The Most Tender of All Cuts	43
GF J.C.'s Cut 28 oz. Bone-in Ribeye	54

FINISHING TOUCHES

Signature Crust Parmesan, Blue Cheese, or Horseradish	3
Upgrade Soup Baked French Onion	3
Upgrade Salad Chopped, Harvest, Greek, Wedge, Caesar	5
Sides Loaded Baked or Mashed	3
Bacon Mac N Cheese	4

JAMESON'S SPECIALTIES

GF Filet Kabob Onions, Green Peppers, Mushrooms and Tomatoes, Accompanied by Rice Pilaf	27
GF Chicken Kabob Onions, Green Peppers, Mushrooms and Tomatoes with Light Lemon Cream Sauce, Accompanied by Rice Pilaf	22
Calves Liver Crispy Bacon and Caramelized Onions, Accompanied by Mashed Potatoes	18
Shrimp De Jonghe White Wine, Lemon, Garlic Butter, Accompanied by Rice Pilaf	25
French Fried Shrimp Homemade Chips	23
Country Fried Chicken Sweet Corn, Mashed Potatoes, and Gravy	21
Baby Back Ribs Slow Roasted with House-Made BBQ Sauce Accompanied by Mashed Potatoes	Half 18 Full 29
Seafood Linguini Shrimp, Calamari, Tomato-Basil Marinara	27
Fettucine Alfredo Add Chicken 4 Add Shrimp 6	21
Chicken Marsala Marsala Wine and Mushrooms, Accompanied by Rice Pilaf - Sub Linguine 5	22
GF Roasted Artichoke Chicken Roasted Artichokes and Lemon Butter over a Bed of Rice Pilaf - Sub Linguine 5	22
Chicken Picante Sautéed Mushrooms, White Wine Lemon Butter, Accompanied by Rice Pilaf - Sub Linguine 5	22

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.

Old Fashioned Rittenhouse Rye, Bitters, Simple Syrup, Over Ice with an Orange Peel	11	Catcher in the Rye Knob Creek Rye, Apple Cider, Ginger Beer, Orange Slice	12	Benchmark Sour Benchmark Bourbon, Fresh Lemon Juice, Simple Syrup Over Ice with a Cherry	10
The Sazerac Sazerac Rye, Peychaud's, Herbsaint Absinthe, and Simple Syrup, Finished with a Lemon Peel	11	The Porch Swing Buffalo Trace Bourbon, Honey, Lemon Juice, Peach Tea	12	Manhattan Michter's Rye, Sweet Vermouth, and Bitters with a Maraschino Cherry	12

Hand Crafted Cocktails

The Relaxer Malibu Rum, Tito's Vodka, Peach Schnapps, Pineapple & Cranberry, Splash of Grenadine, Orange Peel	11	Casa Noble Margarita Casa Noble Premium Tequila, Triple Sec, Fresh Lime Juice, Splash of Orange Juice, Lime	10	Blackberry Bramble Tanqueray Gin, Elderflower Liqueur, Blackberry Puree, Sour, Soda, Fresh Lemon	10	Georgia Peach Ruffino Prosecco, Peach Schnapps, Orange Juice, Splash of Grenadine	12
---	----	---	----	--	----	---	----

Beer

Draft		Craft/Cider		Domestic, Import	
Half Day Frozen Tundra, IPA, 7% Lincolnshire, Illinois	7	Three Floyds Zombie Dust, APA, 6.2% Munster, Indiana	8	Miller Lite, 4.2%, Milwaukee, Wisconsin	5
Half Acre, Pony Pils, 5.5% Chicago, Illinois	7	Goose Island 312, Wheat Ale, 4.2% Chicago, Illinois	6	Bud Light, 4.2%, St. Louis, Missouri	5
Allagash White, Belgian Style Wheat Ale, 5.2% Portland, Maine	7	Great Lakes Edmunds Fitzgerald Porter, 5.8% Cleveland, Ohio	6	Coors Light, 4.2%, Boulder, Colorado	5
Crystal Lake Beach Blonde, Blonde Ale, 5.2% Crystal Lake, Illinois	7	Lagunitas lil Sumpin Sumpin American Pale Ale, 7.5% Petaluma, California	6	Michelob Ultra, 4.2%, St. Louis, Missouri	5
Dovetail, Vienna Lager, 4.8% Chicago, Illinois	7	Sam Adams Boston Lager, 5% Boston, Massachusetts	6	Stella Artois, Pale Lager, 5.2%, Belgium	7
Guinness Stout, 5.6%, Ireland	6	2 Fools Cider, 6.1% Naperville, Illinois	8	Heineken, 5%, Netherlands	6
Tighthead Scarlet Fire, Irish Red Ale, 5.6% Mundelein, Illinois	7			Modelo Especial, 4.4%, Mexico	6
Bell's Brewing, Rotating Handle Comstock, Michigan	7			Hacker-Pschorr, 5.8%, Germany	7
				Heineken, 0.0, Netherlands	6
				High Noon Seltzer, 4.5%, California – Ask Your Server for Flavors –	6

Wine List

White Wines			Red Wines			Reserve Red Wines		
	Glass	Bottle		Glass	Bottle			Bottle
Villa Viva Rose, Cotes de Thau, France	9	34	Castello Trebbio Chianti, Tuscany	9	34	Etude Pinot Noir, Carneros		80
Schmitt Sohn Riesling, Germany	9	34	Graffigna Malbec, Argentina	11	42	Prisoner Pinot Noir, Sonoma		75
Chloe Pinot Grigio, Italy	9	34	J. Lohr Merlot, Paso Robles	11	42	Saldo Zinfandel, Oakville		75
Santa Margarita Pinot Grigio, Italy	12	48	Imagery Pinot Noir, California	11	42	Prisoner Red Blend, Napa		75
Nobilo Sauvignon Blanc New Zealand	10	38	Meiomi Pinot Noir, Sonoma	12	48	Charles Krug Cabernet Sauvignon, Napa		78
Kim Crawford Sauvignon Blanc New Zealand	12	46	Conundrum Red Blend, California	9	34	Groth Cabernet Sauvignon, Napa		80
Sonoma Cutrer Chardonnay Sonoma	14	48	Raymond Cabernet Sauvignon Central Coast	9	34	Turnbull Cabernet Sauvignon, Napa		95
Ferrari Carano Chardonnay, Sonoma	12	46	Elemental Cabernet Sauvignon Columbia Valley	10	38	Chimney Rock Cabernet Sauvignon, Stags Leap District, Napa		140
Mirassou Moscato, California	9	34	Josh Cabernet, Napa	11	42	Caymus Cabernet Sauvignon, Napa		160
						Nickel & Nickel Cabernet Sauvignon, Napa		180
Champagne & Sparkling Wines								
Korbel Brut, California	(187ml)	12	Ruffino Prosecco	(187ml)	12	Vueve Clicquot Yellow Label Champagne		108
Korbel Brut, California		38	Laurent Perrier Champagne		90	Dom Perignon Champagne		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.

