



LUNCH STARTERS

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

STEAKS & CHOPS

All Steaks are Black Angus Beef Aged Between 21-28 days, Hand Cut in House Served with Homemade Soup or Salad, Choice of Potato or Vegetable

GF Broiled Chopped Steak	15
Caramelized Onions and Mushrooms	
Calves Liver	16
Crispy Bacon and Caramelized Onions	
GF Pork Chops	22
Two 12 oz. Bone In Cuts, Prepared BBQ, Greek or Broiled	
London Broil	26
Medallions of Filet Topped with Bordelaise Sauce	
GF Filet Mignon 6 oz.	29
The Most Tender of All Cuts	

All Steaks Available with Our Signature Crusts for \$3.00 Additional
Parmesan – Blue Cheese – Horseradish

BURGERS

*All Burgers are Accompanied by Coleslaw or Fries and a Pickle Spear
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	15
GF Jameson's Burger Caramelized Onions and Cheddar Cheese	15
GF Mushroom Swiss Burger Smothered with Sautéed Mushrooms and Swiss Cheese	15
GF Black and Bleu Burger Bacon, Bleu Cheese	15
Crispy Onion Burger Cheddar Cheese and Crispy Onion Strings	15
GF Patty Melt Caramelized Onions, American Cheese on Grilled Marble Rye	15
GF Veggie Burger Vegan Patty, Avocado, Mixed Greens, Tomato	15

SANDWICHES

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

GF Cajun Chicken Breast Sandwich Provolone, Applewood Smoked Bacon, Mayo, Lettuce and Tomato	15
Country Fried Chicken Sandwich Lettuce, Tomato, Mayo	15
GF Filet Sliders 2 Filet Mignon Sliders, Parmesan Crust and Caramelized Onions	17
GF Grilled Chicken Club Grilled Chicken Breast, Bacon, Avocado, Monterey Jack Cheese, Mayo, Lettuce and Tomato on Toasted Whole Wheat Bread	15
GF Chicken Philly Grilled Chicken Breast, Onions, Mushrooms, Green Peppers and Melted Provolone Cheese	15
GF Philly Steak New York Strip, Onions, Mushrooms, Green Peppers, and Provolone on French Bread	16
GF Chicken Caesar Wrap Romaine, Parmesan Cheese, Grilled Chicken and House Caesar Dressing	12

SALADS

GF Loaded Wedge Bacon, Tomato, and Creamy Blue Cheese Dressing	9
Caesar Romaine, Parmesan, and Toasted Croutons	9
GF Chopped Mixed Greens, Tomato, Avocado, Corn, Applewood Smoked Bacon, Cucumber, Crumbled Blue Cheese, and Balsamic Vinaigrette	11
GF Chopped Greek Romaine, Tomato, Red Onion, Green Pepper, Kalamata Olives, Feta Cheese, and Greek Vinaigrette	11
GF Harvest Mesclun Greens, Granny Smith Apples, Fresh Berries, Candied Walnuts, Crumbled Blue Cheese, and Raspberry Vinaigrette	11

FINISHING TOUCHES ADD CHICKEN, \$4 ADD CALAMARI, \$4 ADD SALMON, \$8
ADD N.Y. STRIP, \$8 ADD GRILLED SHRIMP, \$6

JAMESON'S SPECIALTIES

Served with Homemade Soup or Salad

Chicken Marsala Marsala Wine and Mushrooms, Accompanied by Rice Pilaf Sub Linguine 5	16
Chicken Picante Sautéed Mushrooms, White Wine Lemon Butter, Accompanied by Rice Pilaf Sub Linguine 5	16
GF Roasted Artichoke Chicken Roasted Artichokes and Lemon Butter over a Bed of Rice Pilaf Sub Linguine 5	16
GF Chicken Kabob Onions, Green Peppers, Mushrooms and Tomatoes with Light Lemon Cream Sauce, Accompanied by Rice Pilaf	16
GF Filet Kabob Onions, Green Peppers, Mushrooms and Tomatoes, Accompanied by Rice Pilaf	24
French Fried Shrimp Homemade Chips	22
Shrimp De Jonghe White Wine, Lemon, Garlic Butter, Accompanied by Rice Pilaf	22
Fettucine Alfredo	15
Add Chicken 4 Add Shrimp 6	
Baby Back Ribs Slow Roasted with House-Made BBQ Sauce Accompanied by Mashed Potatoes	Half 17 Full 25

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
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Beer

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

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.

