



STARTERS

Baked French Onion Soup Toasted Baguette and Melted Gruyere	8
Potato Skins Bacon and Cheddar	9
Baked Spinach and Artichoke Dip Tortilla Chips	12
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
1 lb. BBQ Ribs	12
Grilled Octopus	19

SALADS

Loaded Wedge Bacon, Tomato, and Creamy Blue Cheese Dressing	9
Caesar Romaine, Parmesan, and Toasted Croutons	12
Chopped Mixed Greens, Tomato, Avocado, Corn, Applewood Smoked Bacon, Cucumber, Crumbled Blue Cheese, and Balsamic Vinaigrette	15
Chopped Greek Romaine, Tomato, Red Onion, Green Pepper, Kalamata Olives, Feta Cheese, and Greek Vinaigrette	15
Harvest Mesclun Greens, Granny Smith Apples, Fresh Berries, Candied Walnuts, Crumbled Blue Cheese, and Raspberry Vinaigrette	15

ADD TO YOUR SALAD:

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

DAILY COMFORTS

Tuesday	
Parmesan Chopped Steak Mashed Potatoes	16
BBQ Ribs & Fried Shrimp Combo Served with Steak Fries & Cocktail Sauce	19
Wednesday	19
(2) Half Slabs of Baby Back Ribs Mashed Potatoes	
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)*

Cheeseburger American, Cheddar, or Swiss	14
Bacon Cheeseburger Applewood Smoked Bacon and American Cheese	16
Jameson's Burger Caramelized Onions and Cheddar Cheese	15
Mushroom Swiss Burger Smothered with Sautéed Mushrooms and Swiss Cheese	15
Patty Melt Caramelized Onions, American Cheese on Grilled Marble Rye	16
Veggie Burger Vegan Patty, Avocado, Mixed Greens, Tomato	15
Cajun Chicken Breast Sandwich Provolone, Applewood Smoked Bacon, Mayo, Lettuce, and Tomato	16
Country Fried Chicken Sandwich Lettuce, Tomato, Mayo	16
Philly Steak New York Strip, Onions, Mushrooms, Green Peppers, and Provolone on French Bread	22
Char-Broiled N.Y. Steak Sandwich New York Strip Steak, Charbroiled and Served on Ciabatta Bread	22
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*

Broiled Chopped Steak Caramelized Onions and Mushrooms	18
Pork Chops 32 oz. Bone In Cuts, Prepared BBQ, Greek or Broiled	26
London Broil Medallions of Filet Topped with Bordelaise Sauce	29
Ribeye 16 oz. Well Marbled for Superb Flavor	45
New York Strip 16 oz. A Classic Steakhouse Staple	42
Petite Filet Mignon 6 oz. For the Lighter Appetite	32
Filet Mignon 11 oz. The Most Tender of All Cuts	45
(3) 3 oz. Filet Mignon With Parmesan or Blue Cheese Crust	39
(2) 3 oz. Filet Mignon Peppercorn	29
J.C.'s Cut 28 oz. Bone-in Ribeye	

Market Price

FINISHING TOUCHES

Signature Crust Parmesan, Blue Cheese, or Horseradish	3
Sides Loaded Baked or Mashed	3

JAMESON'S SPECIALTIES

Filet Kabob Onions, Green Peppers, Mushrooms and Tomatoes, Accompanied by Rice Pilaf	27
Chicken Kabob Onions, Green Peppers, Mushrooms and Tomatoes with Light Lemon Cream Sauce, Accompanied by Rice Pilaf	22
Baby Liver Crispy Bacon and Caramelized Onions, Accompanied by Mashed Potatoes	22
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	(2) Half Slabs 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
Roasted Artichoke Chicken Roasted Artichokes and Lemon Butter over a Bed of Rice Pilaf - Sub Linguine 5	24
Chicken Picante Sautéed Mushrooms, White Wine Lemon Butter, Accompanied by Rice Pilaf - Sub Linguine 5	22

Cocktails

Ultimate Gin & Tonic Hendricks Gin, Tonic & Fresh Cucumber.	10	The Rye Manhattan Templeton Rye Whiskey, Sweet Vermouth with a dash of Bitters & Orange Peel.	11
Buffalo Old Fashioned Buffalo Trace Bourbon, Simple Syrup, Dash of Bitters & Garnished with Orange Peel.	10	American Mule Tito's Vodka, Ginger Beer & Fresh Lime.	10
The Sazerac Absinthe, Sazerac Rye Whiskey, Simple Syrup. Garnished with a Twist of Lemon.	11	Benchmark Sour Benchmark Bourbon, Fresh Lemon Juice, Simple Syrup Garnished with a Cherry.	10

Martinis

Tiramisu Martini (Jameson's Favorite) Espresso Vodka, Butterscotch Schnapps, Frangelico and a Splash of Cream.	12	Cucumber Martini Cucumber Vodka, Elderflower Liqueur and a Splash of Sour Mix.	12
French Raspberry Martini Raspberry Vodka, Chambord and a Splash of Pineapple Juice. Garnished with a Lemon Twist.	12	Vitamin C Martini Orange Vodka, Grand Marnier, Orange Juice and Sour Mix. Garnished with Orange Peel.	12
Pomegranate Martini Pomegranate Vodka, Pomegranate Liqueur and a Splash of Sour Mix. Garnished with a Lemon Twist.	12	Sniktini Martini Caramel Vodka, Bailey's Irish Cream, Godiva Chocolate Liqueur and Amaretto.	12

Beer

Allagash White ABV 5.0% IBU 28 Belgian Style Beer with Generous Portion of Wheat & Spice. Fruity, Refreshing and Slightly Cloudy in Appearance.	7	Two Brothers Domaine Dupage ABV 5.9% IBU 24 Ale with a Caramel Body that Boasts a Lightly Fruity Taste. Slightly Carbonated but Goes Down Smooth.	5.5
Bells Two Hearted ABV 7.0% IBU 55 Smooth Creamy Citrus, Lemon Flavors. Hoppy Aftertaste Goes Down Nice.	6	Three Floyd's Zombie Dust ABV 6.4% IBU 60 Intensely Hopped Pale Ale with a Hint of Fruit and Pine	7
Founders Porter ABV 6.5% IBU 45 Smooth Porter with Chocolate & Caramel Presence. This Beer is a Lover, not a Fighter.	6	Three Floyd's Gumballhead ABV 5.6% IBU 35 American Wheat, Dry Hopped with Lemon Finish.	7
Lagunitas IPA ABV 6.2% IBU 45 IPA with Huge Hop Character & Malty Richness. Pine & Tropical Fruit Aroma to Keep Your Nose Wanting More.	6	Revolution Anti-Hero ABV 6.5% IBU 65 Indian Pale Ale with a Blend of Four Hop Varieties. Creates Crisp Bitterness & Massive Floral & Citrus Aroma.	5.5
Lagunitas Little Sumpin' Sumpin' ABV 7.5% IBU 64 I Filtered Pale Wheat Ale. Great for Both IPA & Wheat Beer Fans.	6	Imports 5.5 Corona Amstel Light Heineken Modelo Especial Hacker Pschorr Peroni	
Left Hand Nitro Milk Stout ABV 6.0% IBU 25 Stout with Slight Hop. Aroma is of Brown Sugar & Vanilla Cream, and Hints of Roasted Coffee.	7	Domestics 4.5 Bud Light Budweiser MGD Miller Lite MGD 64 Coors Light Michelob Ultra	
		Hard Selzer Truly 6 Watermelon Kiwi Black Cherry	

Wine List

White Wines	Glass/Bottle	Red Wines	Glass/Bottle	Red Wines	Glass/Bottle
Leonard Kreuzsch Riesling, Germany	10/40	Villa Banfi Chianti Superiore, Italy	9/36	Louis M. Martini Cabernet Sauvignon, Sonoma	10/40
Mirassou Moscato, California	7/28	Le Grand Noir Pinot Noir, France	9/36	Rodney Strong Cabernet Sauvignon, Sonoma	12/48
Ecco Domani Pinot Grigio, Italy	7/28	MacMurray Ranch Pinot Noir, Sonoma	11/44	Kendall Jackson Cabernet Sauvignon, California	11/44
Santa Margherita Pinot Grigio, Italy	14/56	Apothic Red Blend, California	8/32	Oberon Cabernet Sauvignon, Napa	15/60
Canyon Road Sauvignon Blanc, California	6/24	Kendall Jackson Merlot, California	13/52		
Rodney Strong Sauvignon Blanc, Sonoma	10/40	Rodney Strong Merlot, Sonoma	10/40	Champagne & Sparkling Wines	
Dark Horse Sauvignon Blanc, California	7/28	Casillero Del Diablo Malbec, Chile	7/28	Korbel Brut, Splits	9
Dark Horse Chardonnay, California	8/32	Gascon Malbec, Argentina	9/36	La Marca Prosecco Brut, Splits, Italy	10
Kendall Jackson Chardonnay, Sonoma	10/40	Jacobs Creek Shiraz, Australia	8/32	Korbel Brut, California	39.5
Sonoma Cutrer Chardonnay, Sonoma	14/56				

We Reserve the Right to Seat Our Patrons



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

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