



### APPETIZERS

<b>Sweet Potato Fries</b>   Served with Chipotle Mayo	7.95
<b>Baked French Onion Soup</b>   Topped with Melted Gruyere Cheese in a Crock	7.95
<b>Potato Skins</b>   Baked Idaho Potato Skins Served with Melted Cheddar Cheese and Bacon Bits	9.95
<b>Chicken Tenders</b>   With Honey Mustard or Ranch	9.95
<b>Spinach and Artichoke Dip</b>   Served with Tortilla Chips <b>Extra Chips \$2</b>	11.95
<b>Stuffed Mushrooms</b>   With Creamed Spinach and Topped with Hollandaise Sauce	11.95
<b>1 lb. Buffalo Wings</b>   Hot and Spicy	11.95
<b>Fried Calamari</b>   Wild Caught, Lightly Breaded and Served with Cocktail Sauce	13.95
<b>Shrimp De Jonghe</b>   Shrimp Served with Garlic Butter, Baked to Perfection	16.95
<b>(12) Shrimp Cocktail</b>   Served with Cocktail Sauce	15.95
<b>(2) 3oz. Crab Cakes</b>   Served with Honey Chipotle Sauce	16.95

### SALADS

<b>Chopped Salad</b>   Lettuce, Grilled Chicken, Chopped Tomato, Avocado, Corn, Cucumber and Bacon	18.95
<b>Greek Salad</b>   Romaine Lettuce, Tomato, Green Peppers, Cucumbers, Onions, Olives, Oregano and Feta Cheese with Olive Oil and Red Wine Vinegar W/ Chicken 17.95 W/ Steak 20.95 W/ Shrimp 22.95	13.95
<b>Caesar Salad</b>   Romaine Lettuce, Parmesan Cheese, Croutons and Homemade Caesar Dressing W/ Chicken 16.95 W/ Steak 20.95 W/ Shrimp 22.95	12.95
<b>Bloomingtondale Salad</b>   Grilled Salmon over Spring Mix with Cranberries, Goat Cheese and Seasoned Roasted Walnuts, Tossed in a Balsamic Vinaigrette	18.95
<b>Village Salad</b>   Fresh Tomatoes, Cucumbers, Green Peppers, Onions, Olives, Oregano and Feta, with Olive Oil & Red Wine Vinegar W/ Chicken 20.95 W/ Steak 23.95 W/ Shrimp 25.95	15.95

### SANDWICHES

*All Sandwiches are Served with Soup of the Day, Cole Slaw, Pickle and Steak Fries. Substitute Sweet Potato Fries 2.95*

<b>Jameson's Cajun Chicken Breast Sandwich</b>   With Mozzarella Cheese, Bacon, Lettuce and Tomato, Served on a Bun	15.95
<b>Chicken Breast Sandwich</b>   Served with Lettuce and Tomato on a Bun	14.95
<b>Philly Steak (N.Y.)</b>   With Onions, Mushrooms, Green Peppers and Melted Mozzarella Cheese, Served on Ciabatta Bread	21.95
<b>Chicken Philly</b>   With Onions, Mushrooms, Green Peppers and Melted Mozzarella Cheese, Served on Ciabatta Bread	15.95
<b>Char-Broiled N.Y. Steak Sandwich</b>   New York Strip Steak, Charbroiled and Served on Ciabatta Bread	21.95
<b>Grilled Chicken Club</b>   Grilled Chicken Breast, Bacon, Avocado, Monterey Jack Cheese, Chipotle Mayonnaise, Lettuce and Tomato on Toasted Whole Wheat Bread	15.95
<b>Cajun Mahi Mahi Fish Sandwich</b>   With Tartar Sauce and Homemade Chips	19.95

**(3) Filet Mignon Sliders 19.95**  
Topped with Parmesan Crust & Grilled Onions  
Served with Steak Fries and Soup of the Day

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.

### STEAKS & CHOPS

*All Steaks are Black Angus Beef – Aged 28 Days, Served with House Salad and Soup of the Day, Fresh Vegetable and (Choice of One Side) Mashed Potato, Baked Potato, Rice Pilaf, Steak Fries or Coleslaw. Loaded Mashed Potatoes or Loaded Baked Potatoes 2.95*

<b>Filet Mignon</b>   The Tenderest of Steaks	6 oz. 31.95	11 oz. 44.95
<b>New York Strip Steak</b>   All-Time Favorite	10 oz. 31.95	16 oz. 41.95
<b>Rib Eye Steak</b>   Tender, Juicy, Full-Flavored and Well-Marbled	10 oz. 34.95	16 oz. 44.95
<b>Prime Sirloin Cut Steak</b>   Aged 28 Days		16 oz. 29.95
<b>(3) 3 oz. Filet Mignon</b>   With Choice of Crust		39.95
<b>London Broil</b>   8 oz. Filet Mignon Medallions Served with Mushroom Bordelaise Sauce		25.95
<b>Broiled Chopped Steak</b>   Served with Grilled Onions		17.95
<b>2 Pork Chops (32 oz.)</b>   Center Cut Served with Applesauce		26.95
<b>Baby Beef Liver</b>   Char-Broiled with Grilled Onions and Bacon		17.95
<b>(2) 1/2 Slabs Barbecued Baby Back Ribs</b>		29.95
<b>Dijon Mustard Crusted Rack of Lamb</b>		44.95
<b>Broiled Lamb Chops</b>   Succulent Lamb Chops		44.95

### HOUSE PREMIUM CUTS

<b>Black Angus Bone-In New York</b>	18 oz. 39.95
<b>Jameson's Special Cut</b>   Black Angus Bone-In Ribeye	28 oz. 59.95
<b>Black Angus Porterhouse Steak</b>   Combines the Tender Filet Mignon with the Meaty-Flavored New York Strip	24 oz. 49.95

#### STEAK AND CHOPS TOPPINGS ADDITIONAL 2.00 EACH

Bleu Cheese Crust | Parmesan Crust | Peppercorn Sauce | Sautéed Mushrooms | Bearnaise Sauce

STEAK TEMPERATURE GUIDE		
1. RARE-VERY RED, COLD CENTER	2. MEDIUM RARE-RED, WARM CENTER	3. MEDIUM-REDDISH PINK, HOT CENTER
4. MEDIUM WELL-PINK, HOT CENTER	5. WELL-BROILED THROUGHOUT.	

### CHICKEN ENTREES

*Served with House Salad and Soup of the Day, Fresh Vegetable and (Choice of One Side) Mashed Potato, Baked Potato, Rice Pilaf, Steak Fries or Coleslaw. Loaded Mashed Potatoes or Loaded Baked Potatoes 2.95*

<b>Marinated Char-Broiled Chicken Breast</b>   Chicken Breast in Olive Oil and Fine Herbs with Light Lemon Cream Sauce	19.95
<b>Breast of Chicken Marsala</b>   Chicken Breast Sautéed with Marsala Wine and Mushrooms	19.95
<b>Breast of Chicken Picante</b>   Chicken Breast Sautéed with White Wine and Mushrooms	19.95
<b>Breast of Chicken Teriyaki</b>   Chicken Breast Char-Grilled and Glazed with Teriyaki Sauce	19.95
<b>Chicken with Artichokes</b>   Chicken Breast Sautéed with White Wine, Lemon and Artichoke Hearts	24.95
<b>Chicken De Jonghe</b>   Chicken Breast Served with Garlic Butter	19.95
<b>1/2 Athenian Chicken or 1/2 BBQ Chicken</b>	19.95

### PASTA

*Served with House Salad and Soup of the Day*

<b>Fettuccine Alfredo</b>   Fettuccine Tossed in Our Homemade Parmesan Cream Sauce With Chicken 20.95 With Shrimp 23.95	17.95
<b>Mediterranean Pasta</b>   Shrimp Sautéed with Olive Oil, Garlic, White Wine and Herbs	23.95
<b>Pasta Primavera</b>   Fresh Sautéed Vegetables with Garlic and Olive Oil, Served with Linguine	19.95
<b>Linguine Marinara</b>   Pasta with a Blend of Ripe Tomatoes, Onions and Herbs With Chicken 20.95 With Shrimp 23.95	17.95
<b>Chicken Parmesan</b>   Chicken Breast Topped with Parmesan Cheese and Marinara Sauce, Served with Linguine	20.95

### KABOBS

*Served with Rice Pilaf, House Salad and Soup of the Day*

<b>Chicken Kabob</b>   Boneless Breast of Chicken, Onions, Green Peppers, Mushrooms and Tomatoes, with Light Lemon Cream Sauce	19.95
<b>Beef Kabob</b>   8oz. Filet Mignon Medallions with Onions, Green Peppers, Mushrooms and Tomatoes	24.95
<b>(2) Shrimp Kabobs</b>   On Skewer, Jumbo Shrimp Marinated in Teriyaki Sauce, with Onions, Green Peppers & Tomatoes	24.95

### SEAFOOD

*Served with House Salad and Soup of the Day, Fresh Vegetable and (Choice of One Side) Mashed Potato, Baked Potato, Rice Pilaf, Steak Fries or Coleslaw. Loaded Mashed Potatoes or Loaded Baked Potatoes 2.95*

<b>(12) French Fried Shrimp</b>   Served with Cocktail Sauce	24.95
<b>Shrimp De Jonghe</b>   Shrimp Served with Garlic Butter, Baked to Perfection	24.95

### BURGERS

*All Beef Burgers are Ground Fresh Daily and Hand-Packed Black Angus, Char-Broiled. Burgers are Served with Soup of the Day, Cole Slaw, Pickle and Steak Fries. Substitute Sweet Potato Fries 2.95*

<b>Beef Burger</b>   Black Angus Burger Served on a Bun	14.95
<b>Beef Cheeseburger</b>   Your Choice of American, Swiss or Cheddar	15.95
<b>Patty Melt</b>   On Grilled Rye with Grilled Onions and American Cheese	15.95
<b>BBQ Bacon Cheddar Burger</b>   Topped with BBQ Sauce, Crispy Bacon and Melted Cheddar Cheese	15.95
<b>Bacon Cheeseburger</b>   Topped with Crispy Bacon and American Cheese	15.95
<b>Jameson's Burger</b>   With Sautéed Onions and American Cheese	15.95
<b>Black &amp; Bleu Burger</b>   Topped with Bleu Cheese Crust	15.95
<b>Mushroom Swiss Burger</b>   Sautéed Mushrooms and Melted Swiss Cheese	15.95
<b>Avocado Bacon Swiss Burger</b>   Sliced Avocados, Crispy Bacon and Melted Swiss Cheese	16.95

# Jameson's Charhouse

## MARTINIS

- Tiramisu** | Espresso Vodka, Butterscotch Schnapps, Frangelico and a Splash of Cream
- French Raspberry** | Raspberry Vodka, Chambord and a Splash of Pineapple Juice Garnished with a Twist of Lemon
- Pomegranate** | Pomegranate Vodka, Pomegranate Liqueur and a Splash of Sour Mix Garnished with a Twist of Lemon
- Lemon Blueberry** | Caravella Lemoncello, Premium Citrus Vodka and Blueberry Vodka
- Cucumber** | Cucumber Vodka, Elderflower Liqueur and a Splash of Sour Mix
- Vitamin C** | Orange Vodka, Grand Marnier, Orange Juice and Sour Mix Garnished with Orange Peel
- Melon Ball** | Orange Vodka, Melon Schnapps and a Splash of Orange Juice
- Chocolate Truffle** | Caramel Vodka, Baileys Irish Cream, Godiva Dark Chocolate Liqueur and Amaretto

## COCKTAILS

- Old Fashion** | Premium Bourbon, Simple Syrup, Dash of Bitters and Garnished with Orange Peel
- Gin Vacation** | The Botanist Gin, Cointreau and Pineapple Juice
- The Rye Manhattan** | Premium Rye Whiskey, Sweet Vermouth with a Dash of Bitters and Orange Peel
- American Mule** | Tito's Vodka, Ginger Beer and Fresh Lime
- Benchmark Sour** | Benchmark Bourbon, Fresh Lemon Juice, Simple Syrup Garnished with a Cherry
- Royal Sidecar** | Remy Martin 1738 Accord Royal Cognac, Cointreau and Lemon Juice
- El Diablo** | Avion Silver Tequila, Creme de Cassis, Lime Juice and Ginger Beer



## WINE LIST

### HOUSE WINES BY SALMON CREEK

Cabernet, Merlot, Chardonnay, Pinot Grigio, Pinot Noir & White Zinfandel  
7.00 Glass

### Blush & Sweet Wines

	Glass	Bottle
Leonard Kreuzsch Riesling, Germany	9.5	36
Mirassou Moscato, California	8	30
Fleurs De Prairie Languedoc Rose 2022, France	12	46

### White Wines

	Glass	Bottle
Ecco Domani Pinot Grigio, Italy	8	30
Chloe Pinot Grigio Valdadice, Italy	9.5	34
Santa Margherita Pinot Grigio, Italy		58
Kim Crawford Sauvignon Blanc, New Zealand	12	46
Simi Sauvignon Blanc, California	13	50
Rodney Strong Charlotte's Home Sauvignon Blanc, Sonoma	10	38
Josh Cellars Chardonnay, Napa	9	34
Clos De Bois Chardonnay, France	8.5	33
Napa Cellars Chardonnay, Napa Valley	11.5	44
Decoy Chardonnay, California	13	50

### Champagne & Sparkling Wines

	Glass	Bottle
Korbel Brut, Splits	10	
LaMarca Prosecco Brut, Splits, Italy	11	
Korbel Brut, California		44

### Red Wines

	Glass	Bottle
Ruffino Chianti, Italy	9	34
Estancia Pinot Noir, California	10	38
Meiomi Pinot Noir, California	13	50
Belle Glos Las Alturas Pinot Noir, California		78
Apothic Red Blend, California	8	30
Unshackled Red Wine (Prisoner), California	16	62
Gascon Malbec, Argentina	9	34
Sonoros Velvet Red Blend, Italy	9	34
Josh Cellars Cabernet Sauvignon, California	10	38
Joel Gott Cabernet Sauvignon, California	13	50
Oberon Cabernet Sauvignon, Napa		50
Unshackled Cabernet Sauvignon Prisoner, California	15	58
Rodney Strong Merlot, Sonoma	12	46
Rutherford Hill Merlot, Napa		62
The Prisoner Red Blend, California		99

## BEER & SELTZER

### Domestic

- Miller Lite
- Miller Genuine Draft
- Miller 64
- High Life
- Coors Light
- Michelob Ultra
- Budweiser
- Bud Light

### Imported

- Pilsner Urquell\*
- Peroni Nastro Azzuro\*
- Corona
- Fat Tire\*
- Modelo
- Heineken
- Heineken Light
- Amstel Light
- Stella Artois
- Guinness

### Craft & Non-Alcoholic

- Sam Adams Boston Lager
- Blue Moon\*
- Goose Island 312
- George Kilian's Irish Red\*
- Lagunitas - IPA\*
- Non-Alcoholic Heineken 0.0%

### Seltzer

- Truly Hard Seltzer

\*Select locations and/or on draft

## DESSERTS

Chocolate Flourless Cake | Carrot Cake | New York Style Cheesecake | Tiramisu | Key Lime Pie



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

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