



STARTERS

Baked French Onion Soup Topped with Melted Gruyere Cheese in a Crock	7.95
*Potato Skins Idaho Potato Skins with Melted Cheddar Cheese and Bacon Bits, Served with Sour Cream	9.95
Buffalo Wings 1 lb. Hot and Spicy They're Great	12.95
Crispy Onion Strings With Homemade Batter	8.95
Spinach and Artichoke Dip Served with Chips and a Side of Homemade Pico De Gallo	11.95
Fried Calamari Lightly Breaded and Served with Cocktail Sauce	15.95
Crab Cakes Served with Honey Chipotle Sauce	16.95
Shrimp De Jonghe Shrimp with Garlic Butter, Baked to Perfection	16.95

SALADS

*Loaded Wedge Bacon, Tomato, and Creamy Blue Cheese Dressing Add Grilled Chicken Breast, 4.00 Add Steak 7.00	10.95
Greek Salad Romaine Lettuce, Tomato Onions, Green Peppers, Yellow Peppers, Olives, and Crumbled Feta Cheese with Olive Oil and Red Wine Vinegar Add Grilled Chicken Breast, 4.00 Add Steak 7.00	15.95
Caesar Salad with Grilled Chicken Breast Romaine Lettuce and Homemade Caesar Dressing with Parmesan Cheese and Croutons	15.95
Chopped Salad Chopped Grilled Chicken, Chopped Tomato, Avocado, Corn, Cucumber, Crumbled Bleu Cheese and Bacon, over Chopped Romaine and Iceberg Lettuce	17.95
*Steak Caesar Salad Romaine Lettuce with Parmesan Cheese, Croutons and Homemade Caesar Dressing	18.95
Salmon Salad Grilled Salmon over Spring Mix with Cranberries, Goat Cheese and Candied Walnuts, Tossed in a Balsamic Vinaigrette	18.95

DAILY COMFORTS

Monday	
Homemade Meat loaf Mashed Potatoes and Mushroom Gravy	16.95
Tuesday	
Parmesan Chopped Steak Mashed Potatoes	16.95
BBQ Ribs & Fried Shrimp Combo Served with Steak Fries & Cocktail Sauce	19.95
Wednesday	
Full Slab of Baby Back Ribs Mashed Potatoes	19.95
Pan Seared Boneless Pork Chops Lemon Wine Sauce and Mashed Potatoes	18.95
Thursday – Pepper Steak Filet Mignon, Bell Peppers, Onions, and Mushrooms over Fettuccine	19.95
BBQ Ribs & Country Fried Chicken Combo Mashed Potatoes	19.95
Friday – Fish & Chips Beer Battered, Homemade Chips and Coleslaw	19.95
Saturday – Filet Peppercorn Twin Filet Mignon, Rolled Fresh Peppercorns, Topped with Peppercorn Sauce and Accompanied by Mashed Potatoes	29.95
Sunday – 10 oz. Prime Rib Served with Horseradish Cream and Mashed Potatoes (Limited Quantities)	29.95

STEAKS & CHOPS

*Steaks are Black Angus Beef Aged between 21-28 Days.
Served with Homemade Soup, Salad, Fresh Vegetable and (Choice of Potato or Rice)
Baked Potato, Mashed Potato, Sweet Potato or Steak Fries.*

*Broiled Chopped Steak Served with Grilled Onions	17.95
*London Broil Medallions of Filet Served with Bordelaise Sauce	25.95
*Pork Chops Double Cut Served with Applesauce	24.95
*Prime Sirloin Steak 12 oz.	27.95
*Barbecued Baby Back Ribs Slow Roasted with Our Own Homemade Sauce	Half Slab 18.95 Whole Slab 25.95
*Combo: Half Barbecued Chicken & Half Slab Barbecued Ribs	25.95
*Rib Eye Steak 16 oz.	42.95
*New York Strip Steak 16 oz.	39.95
*Filet Mignon 6 oz.	31.95 11 oz. 42.95
*Jameson's Special Cut Black Angus Bone-In Ribeye 28 oz.	49.95

Not Responsible for Meat Ordered Well-Done

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. | |

JAMESON'S SPECIALTIES

Fettuccine Alfredo Fettuccine Tossed in Our Homemade Parmesan Cream Sauce	21.95
With Chicken 24.95 With Shrimp 26.95	
Breast of Chicken Marsala Sautéed with Marsala Wine and Mushrooms	21.95
Breast of Chicken Picante Sautéed with White Wine and Mushrooms	21.95
Athenian 1/2 Chicken Or B.B.Q. Chicken	21.95
Chicken Kabob Onions, Green Peppers, Mushrooms and Tomatoes, with Light Lemon Cream Sauce, Served with Rice	21.95
Chicken with Artichokes Sautéed with White Wine, Lemon and Artichoke Hearts	22.95
*Beef Kabob – Filet Mignon Onions, Green Peppers, Mushrooms and Tomatoes, Served with Rice	26.95
French Fried Shrimp Served with Cocktail Sauce	22.95
Shrimp De Jonghe Shrimp Served with Garlic Butter, Baked to Perfection	24.95

1/2 LB. BURGERS & HANDCRAFTED SANDWICHES

Beef Burgers are Ground Fresh Daily and Hand-Packed Black Angus, Char-Broiled Burgers and Sandwiches Served with Homemade Soup, Cole Slaw, Pickle and Fries

*Beef Burger	15.95
*Beef Cheeseburger Your Choice of American, Swiss or Cheddar	16.95
*Patty Melt Grilled Rye with Grilled Onions and American Cheese	16.95
*Crispy Onion Burger Cheddar Cheese and Crispy Onion Strings	16.95
*Bacon Cheeseburger Crispy Bacon and American Cheese	16.95
*Jameson's Burger Sautéed Onions and American Cheese	16.95
*Black & Bleu Burger Bleu Cheese	16.95
*Mushroom Burger Smothered with Sautéed Mushrooms and Monterey Jack Cheese	16.95
Jameson's Cajun Chicken Breast Sandwich Mozzarella Cheese and Bacon, Served with Lettuce and Tomato	16.95
Chicken Philly Onions, Mushrooms, Green Peppers and Melted Mozzarella, Served on Ciabatta Bread	16.95
*Grilled Chicken Club Grilled Chicken Breast, Bacon, Avocado, Monterey Jack Cheese, Mayo, Lettuce and Tomato on Toasted Whole Wheat Bread	16.95
*Prime Rib Sandwich Slow Roasted Black Angus Prime Rib, Thinly Sliced with Monterey Jack Cheese, Served on Ciabatta Bread	17.95
*Philly Steak (N.Y.) Onions, Mushrooms, Green Peppers and Melted Mozzarella, Served on Ciabatta Bread	18.95

**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.*

Wine List

HOUSE WINES BY SALMON CREEK

Cabernet, Merlot, Chardonnay, White Zinfandel, Pinot Grigio

Blush & Sweet Wines

	Glass	Bottle
Seeker Rosé, France	9	36
Leonard Kreuzsch Riesling, Germany	11	44
Seven Daughters Moscato, Italy	9	36

White Wines

Chloe Pinot Grigio, Italy	8	32
Santa Margherita Pinot Grigio, Italy	15	60
Apothic White Blend, California	8	32
Rodney Strong Charlotte's Home Sauvignon Blanc, Sonoma County	11	44
Whitehaven Sauvignon Blanc, New Zealand	12	48
Dark Horse Chardonnay, California	8	32
Storypoint Chardonnay, California	10	40
Sterling Chardonnay, Napa Valley	9	36
St. Francis Chardonnay, Sonoma	11	44
Kendall Jackson Chardonnay, California	11	44
Sonoma Cutrer Chardonnay, Sonoma	15	60
Ferrari-Carano Chardonnay, Sonoma County	14	56

Red Wines

Villa Banfi Chianti Superior, Tuscany	9	36
Mirassou Pinot Noir, California	8	32
Le Grand Noir Pinot Noir, France	10	40
MacMurray Ranch Pinot Noir, Sonoma Coast	12	48
Meiomi Pinot Noir, California	13	52
Apothic Red Blend, California	8	32
Conundrum Red Blend, Wagner Family California	10	40
Unshackled Red Blend, Prisoner Wine Co. California	15	60
Ferrari-Carano Siena Red Blend, Sonoma County	17	68
Casillero Del Diablo Malbec, Chile	8	32
Gascon Malbec, Argentina	10	40
CK Mondavi Merlot, California	8	32
Kendall Jackson Merlot, California	11	44
Jacob's Creek Shiraz, Australia	8	32
Carnivor Red Zinfandel, California	10	40
Mirassou Cabernet Sauvignon, California	8	32
Josh Cellars Cabernet, California	10	40
Sterling Cabernet Sauvignon, Napa Valley	8	32
Louis M. Martini Cabernet Sauvignon, California	13	52
Rodney Strong Cabernet Sauvignon, Sonoma County	12	48
Kendall Jackson Cabernet Sauvignon, California	11	44
Oberon Cabernet Sauvignon, Napa	15	60
Michael David Freakshow Cabernet Sauvignon, Lodi, California	13	52
Michael David Freakshow Petit Syrah, Lodi, California	11	44

Champagne & Sparkling Wines

Korbel Brut, Splits	10
LaMarca Prosecco Brut, Splits, Italy	10
Korbel Brut, California	39
Domaine Carneros Brut by Taittinger	57
Piper Heidsieck Brut	129

Martinis

13.00

VITAMIN C MARTINI

Stolichnaya Ohranj Vodka, Grand Marnier, Triple Sec, Orange Juice and Sour Mix, Garnished with an Orange Wedge.

CHOCOLATE AND BERRIES MARTINI

Raspberry Vodka, Godiva White Chocolate Liqueur and White Crème de Cocoa, Served in a Chocolate Rimmed Glass.

LIQUID CAFFEINE MARTINI

Premium Espresso Vodka and Kahlua Mocha Liqueur with a Splash of Cream. Served in a Cinnamon Rimmer Glass.

POMEGRANATE MARTINI

Pomegranate Vodka, Pomegranate Liqueur and a Splash of Sour Mix. Garnished with a Twist of Lemon.

ABSOLUT MANGO MARTINI

Absolut Mango Vodka, Apricot Brandy, Orange Juice, Pineapple Juice and a Splash of Sour Mix.

FRENCH RASPBERRY MARTINI

Stolichnaya Razberi Vodka, Raspberry Liqueur and a Splash of Pineapple Juice, Garnished with a Twist of Lemon.

COSMOPOLITAN

Premium Citrus Vodka, Triple Sec, a Touch of Lime Juice and a Splash of Cranberry Juice. Decorated with a Twist of Lemon.

CHOCOLATE MARTINI

Stolichnaya Vanil Vodka, Godiva White Chocolate and Godiva Original Liqueur. Served in a Chocolate Rimmed Glass.

APPLE MARTINI

Premium Apple Vodka, Apple Pucker and a Splash of Sour Mix, Garnished with a Cherry.

WATERMELON MARTINI

Premium Melon Vodka, Watermelon Pucker, Peach Schnapps and a Splash of Sour Mix.

TIRAMISU MARTINI

(Jameson's Favorite)

Premium Espresso Vodka, Butterscotch Schnapps, Frangelico and a Splash of Cream. Served in a Cinnamon Rimmed Glass.



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

www.Jamesons-Charhouse.com

