

Private Dining



Jameson's Charhouse Skokie

9525 Skokie Blvd.

Skokie, IL 60077

847.673.9700

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GOLF

– \$36 PER PERSON –

SALAD

Please select 1

CAESAR

Crisp Romaine, Parmesan
Cheese, Croutons, Homemade
Caesar Dressing

GREEK

Crisp Romaine, Tomato, Onion,
Green Pepper, Yellow Pepper,
Olives, Crumbled Feta, Olive
Oil & Vinegar

GARDEN GREEN

Mixed Greens, Cherry
Tomatoes, Shredded Carrots,
Choice of Dressing

ENTREES

Please select 3

All entrees are individually plated

LONDON BROIL

Medallions of Filet,
Topped with Bordelaise Sauce

NEW YORK STRIP

10 oz. Black Angus Beef Aged 21 -
28 Days, Hand Carved in House

DEJONGHE CRUSTED COD

Sauteed with White Wine, Lemon,
and Garlic Butter

MACADAMIA CRUSTED TILAPIA

Accompanied with a
Lemon Butter Sauce

LEMON PEPPER CHICKEN

Sauteed with White Wine and Garlic

CHICKEN ARTICHOKE

Sauteed with White Wine, Garlic,
and Artichoke Hearts

*Steak entrees are accompanied with mashed potatoes and fresh vegetables
Fish and chicken entrees are accompanied with rice pilaf and fresh vegetables*

DESSERT

Please select 1

New York Cheesecake

Served with a Strawberry
Coulis

Tiramisu

Espresso Soaked Ladyfingers,
Mascarpone Cheese

Chocolate Fudge Cake

Light, Fluffy, and Chocolatey

Jameson's Charhouse

SKOKIE

- \$46 PER PERSON -

HORS D'OEUVRES

Please select 2

FRIED CALAMARI

Wild Caught, Lightly Breaded,
Served with Cocktail Sauce

MINI CRAB CAKES

Served with Honey
Chipotle Sauce

MINI CHICKEN KABOBS

Chicken Breast Skewered
with Onion & Green Pepper

LOLLIPOP LAMB CHOPS

Thin-cut, grilled with EVOO and oregano
additional \$6 per person

BACON WRAPPED SHRIMP

Drizzled with a light BBQ sauce
additional \$4 per person

BRUSCHETTA

Fresh Tomatoes,
Roasted Garlic, Olive Oil,
Balsamic Vinegar

SALAD

Please select 1

CAESAR

Crisp Romaine, Parmesan
Cheese, Croutons, Homemade
Caesar Dressing

GREEK

Crisp Romaine, Tomato, Onion,
Green Pepper, Yellow Pepper,
Olives, Crumbled Feta, Olive
Oil & Vinegar

GARDEN GREEN

Mixed Greens, Cherry
Tomatoes, Shredded Carrots,
Choice of Dressing

ENTREES

Please select 3

All entrees are individually plated

LONDON BROIL

Medallions of Filet, Topped
with Bordelaise Sauce

NEW YORK STRIP

10 oz. Black Angus Beef Aged 21 -
28 Days, Hand Carved in House

DEJONGHE CRUSTED COD

Sauteed with White Wine,
Lemon, and Garlic Butter

MACADAMIA CRUSTED TILAPIA

Accompanied with a
Lemon Butter Sauce

LEMON PEPPER CHICKEN

Sauteed with White Wine and
Garlic

CHICKEN ARTICHOKE

Sauteed with White Wine, Garlic,
and Artichoke Hearts

*Steak entrees are accompanied with mashed potatoes and fresh vegetables
Fish and chicken entrees are accompanied with rice pilaf and fresh vegetables*

DESSERT

Please select 1

New York Cheesecake

Served with a Strawberry
Coulis

Tiramisu

Espresso Soaked Ladyfingers,
Mascarpone Cheese

Chocolate Fudge Cake

Light, Fluffy, and Chocolatey

Jameson's Charhouse

BOULEVARD

- \$52 PER PERSON -

HORS D'OEUVRES

Please select 3

FRIED CALAMARI

Wild Caught, Lightly Breaded,
Served with Cocktail Sauce

MINI CRAB CAKES

Served with Honey
Chipotle Sauce

MINI CHICKEN KABOBS

Chicken Breast Skewered
with Onion & Green Pepper

LOLLIPOP LAMB CHOPS

Grilled with EVOO and oregano
additional \$6 per person

BACON WRAPPED SHRIMP

Drizzled with a light BBQ sauce
additional \$4 per person

BRUSCHETTA

Fresh Tomatoes,
Roasted Garlic, Olive Oil,
Balsamic Vinegar

SALAD

Please select 1

CAESAR

Crisp Romaine, Parmesan
Cheese, Croutons, Homemade
Caesar Dressing

GREEK

Crisp Romaine, Tomato, Onion,
Green Pepper, Yellow Pepper,
Olives, Crumbled Feta, Olive
Oil & Vinegar

GARDEN GREEN

Mixed Greens, Cherry
Tomatoes, Shredded Carrots,
Choice of Dressing

ENTREES

Please select 3

All entrees are individually plated

FILET MIGNON

6 oz. Black Angus Beef Aged 21 -
28 Days, Hand Carved in House
10 oz. additional \$8 per order

NEW YORK STRIP

10 oz. Black Angus Beef Aged 21 -
28 Days, Hand Carved in House
14 oz. additional \$8 per order

CHAR-GRILLED SALMON

Faroe Island, Drizzled with
Olive Oil and Lemon

GREEK STYLE HALIBUT

Sauteed in White Wine,
Lemon, Oregano, Cream

ARTICHOKE CHICKEN

Sauteed with White Wine,
Garlic, and Artichoke Hearts

CHICKEN MARSALA

Sauteed with Marsala Wine
and Mushrooms

Steak entrees are accompanied with mashed potatoes and fresh vegetables

Fish and chicken entrees are accompanied with rice pilaf and fresh vegetables

DESSERT

Please select 1

New York Cheesecake

Served with a Strawberry
Coulis

Tiramisu

Espresso Soaked Ladyfingers,
Mascarpone Cheese

Chocolate Fudge Cake

Light, Fluffy, and Chocolatey

Jameson's Charhouse

DRINKS

DELUXE BAR

LIQUOR

SMIRNOFF
BEEFEATER
CAPTAIN MORGAN
BENCHMARK
LAUDER'S
JOSE CUERVO

WINE

HOUSE RED
HOUSE WHITE

2 HOUR - \$20
3 HOUR - \$25
4 HOUR - \$35

BEER

MILLER LITE
BUD LIGHT
COORS LIGHT
MODELO ESPECIAL
SAM ADAMS
MICHELOB ULTRA

PREMIUM BAR

LIQUOR

ABSOLUT
TANQUERAY
BACARDI
JACK DANIEL'S
DEWARS
CENTENARIO

WINE

HOUSE RED
HOUSE WHITE

2 HOUR - \$25
3 HOUR - \$30
4 HOUR - \$35

BEER

MILLER LITE
BUD LIGHT
COORS LIGHT
MODELO ESPECIAL
SAM ADAMS
MICHELOB ULTRA

EXECUTIVE BAR

LIQUOR

GREY GOOSE
HENDRICK'S
BRUGAL
WOODFORD RESERVE
JOHNNIE WALKER BLACK
PATRON SILVER

WINE

HOUSE RED
HOUSE WHITE

2 HOUR - \$35
3 HOUR - \$40
4 HOUR - \$45

BEER

MILLER LITE
BUD LIGHT
COORS LIGHT
MODELO ESPECIAL
SAM ADAMS
MICHELOB ULTRA

NON-ALCOHOLIC PACKAGE \$4 PER GUEST

Jameson's Charhouse

INFO



RESTAURANT INFO

Our Private Dining Room is completely private, accommodating events from 20 to 50 guests, perfect for all types of functions.

A deposit of \$200 is required to secure your event.
Deposits are non-refundable for cancellations within 7 days of event.

The Guarantee number of guests must be received no later than 3 business days prior to the event. If the final guest count given is less than the guaranteed number, you will be charged based on the latest guest count given.

Outside food: Store or bakery-bought cakes or desserts may be brought in for private events with a \$30 service fee.

Food and beverages are subject to all state and local taxes, along with a gratuity of 20%.

Decorations are permitted, with the exception of confetti, candles, and open flames.

Prices are subject to change



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