



HAPPY Mother's Day from Jameson's Charhouse

Appetizers

Potato Skins	9.95
Buffalo Wings	11.95
Saganaki - Flaming Greek Cheese, Opa!	12.95
Stuffed Mushrooms	12.95
Spinach and Artichoke Dip	14.95
Fried Calamari	14.95
(12) Shrimp Cocktail	15.95
Grilled Calamari	16.95
Shrimp DeJonghe	16.95
(2) 3 oz. Crab Cakes	17.95
Grilled Octopus	18.95

Seafood Selections

Served with Homemade Soup Du Jour, House Salad, Rice Pilaf and Fresh Vegetable

Shrimp DeJonghe	27.95
Jumbo Fried Shrimp	27.95
Shrimp Kabob with Teriyaki Sauce	27.95
Cajun Style Mahi Mahi	29.95
Pan-Fried Walleye Pike	29.95
Parmesan Crusted Seabass	29.95
Greek Style Chilean Seabass	39.95
Char-Broiled Atlantic Salmon	29.95
Seabass Almondine	29.95
Panko Crusted Walleye Pike <i>Served with chipotle mayo</i>	29.95
Cedar Plank Roasted Salmon <i>Topped with roasted fennel, portabella mushroom, red onion, and tomato relish</i>	31.95
Greek Style Alaskan Halibut	36.95
Macadamia Crusted Halibut <i>In a lemon butter sauce</i>	38.95

Chicken Entrees

Served with Homemade Soup Du Jour, House Salad and Choice of Potato or Rice Pilaf and Fresh Vegetable

Breast of Chicken Picante <i>Chicken breast sauteed with white wine and mushrooms</i>	23.95
Breast of Chicken Marsala <i>Chicken breast sauteed with marsala wine and mushrooms</i>	23.95
Chicken Kabob <i>With onions, green peppers, tomatoes and mushrooms</i>	23.95
Marinated Char-Broiled Breast of Chicken <i>Chicken breast in olive oil and fine herbs with light lemon cream sauce</i>	23.95
Breast of Chicken Teriyaki <i>Chicken breast with glazed teriyaki sauce</i>	23.95
Chicken with Artichokes <i>Chicken breast sauteed with white wine, lemon & artichoke hearts</i>	26.95

Featured Items

10 oz. Lobster Tail & (2) 3 oz. Filet Mignon	59.95
Twin Lobster Tail	65.95
12 oz. Black Angus Prime Rib of Beef	39.95
16 oz. Black Angus Prime Rib of Beef	46.95

Steaks & Chops

All Steaks are Black Angus Beef aged between 21-28 days

Served with Homemade Soup Du Jour, House Salad and Choice of Potato or Rice Pilaf and Fresh Vegetable

6 oz. Filet Mignon	32.95
11 oz. Filet Mignon	44.95
(2) 3 oz. Filet Mignon Peppercorn	29.95
(2) 3 oz. Filet Mignon & 8 Grilled Shrimp	36.95
(2) 3 oz. Filet Mignon & (2) Crab Cakes	38.95
6 oz. New York & 8 Fried Shrimp	34.95
16 oz. New York Strip Steak	41.95
18 oz. Bone In New York Steak	39.95
16 oz. Rib Eye Steak	44.95
28 oz. Bone In Ribeye	59.95
24 oz. Porterhouse	49.95
32 oz. Pork Chops	26.95
Rack of Lamb with Dijon Mustard Crust	44.95
(2) ½ Slab BBQ Ribs	29.95
8 oz. Filet Mignon Beef Kabob <i>With onions, green peppers, tomatoes, & mushrooms</i>	28.95
London Broil <i>8oz. medallions of filet mignon topped with mushroom bordelaise sauce</i>	28.95

Pastas, Salads, Burgers & Sandwiches

Shrimp Alfredo <i>Served with homemade soup du jour & house salad</i>	27.95
Linguine Marinara with Shrimp <i>Served with homemade soup du jour & house salad</i>	27.95
Bloomingtondale Salad <i>Grilled Salmon over spring mix greens with cranberries, goat cheese & roasted walnuts, tossed in a balsamic vinaigrette</i>	23.95
Jameson's Burger <i>10 oz. Black Angus burger with sauteed onions and American cheese, served with soup du jour, steak fries, lettuce, tomato, pickles, and coleslaw</i>	16.95
Jameson's Cajun Chicken Sandwich <i>Cajun chicken with mozzarella cheese and bacon on a brioche bun, served with soup du jour, steak fries, lettuce, tomato, pickles, and coleslaw</i>	16.95
(3) Filet Mignon Sliders <i>Served with homemade soup du jour & steak fries</i>	22.95

Desserts

8.95

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





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

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

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	Imported	Craft & Non-Alcoholic
Miller Lite	Pilsner Urquell*	Sam Adams Boston Lager
Miller Genuine Draft	Peroni Nastro Azzuro*	Blue Moon*
Miller 64	Corona	Goose Island 312
High Life	Fat Tire*	George Kilian's Irish Red*
Coors Light	Modelo	Lagunitas - IPA*
Michelob Ultra	Heineken	Non-Alcoholic Heineken 0.0%
Budweiser	Heineken Light	
Bud Light	Amstel Light	Seltzer
	Stella Artois	Truly Hard Seltzer
	Guinness	

*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

www.Jamesons-Charhouse.com

