



HAPPY Mother's Day from Jameson's Charhouse

Appetizers

Shrimp DeJonghe	18.95	Spinach and Artichoke Dip	13.95
Fried Calamari	17.95	Potato Skins	11.95
Crab Cakes	18.95		

Seafood Selections

Served with Rice Pilaf and Fresh Vegetable

Macadamia Crusted Halibut	38.95	Greek Halibut	38.95
Charred Salmon	27.95	Shrimp DeJonghe	26.95
Pan Fried Walleye <i>With white wine lemon sauce</i>	28.95	Jumbo Fried Shrimp	24.95
Parmesan Crusted Seabass	27.95	Cajun Mahi	28.95

Special Features

Rigatoni with Vodka Sauce ~ <i>Rigatoni pasta tossed in a tomato vodka sauce with fresh basil</i>	21.95
Baked Rigatoni with Meat Sauce ~ <i>Ground pork and beef braised in a tomato sauce and baked with rigatoni pasta and parmesan cheese</i>	21.95
Honey Glazed Ham ~ <i>Served with mashed sweet potatoes and a sweet fruit salad</i>	26.95
Cedar Plank Salmon ~ <i>Topped with portabella mushroom relish, served with rice pilaf and topped with balsamic glaze</i>	27.95
Leg of Lamb ~ <i>Served with rice pilaf and fresh vegetable</i>	28.95
Shrimp Alfredo ~ <i>Fettuccine tossed in our homemade parmesan sauce with jumbo shrimp</i>	28.95
8 oz. New York Strip and Fried Shrimp ~ <i>Served with baked potato and fresh vegetable</i>	34.95
6 oz. Filet and 6 Grilled Shrimp ~ <i>Served with baked potato and fresh vegetable</i>	39.95
BBQ Ribs and Fried Shrimp Combo ~ <i>Served with Steak Fries and Cocktail Sauce</i>	25.95
Roast Duck ~ <i>Served with a Grand Marnier sauce, baked potato and fresh vegetable</i>	34.95
2 (4 oz.) Filet Mignon ~ <i>Choice of parmesan or bleu cheese crust, served with mashed potatoes and fresh vegetable</i>	36.95
Prime Rib ~ <i>Limited Quantity Available</i>	38.95

Steaks and Chops

*All Steaks are Black Angus Beef aged between 21-28 days
Served with Homemade Soup, House Salad
and Choice of Potato and Fresh Vegetable*

Rib Eye Steak (16 oz.)	44.95
New York Strip (16 oz.)	41.95
Filet Mignon (6 oz.)	33.95
Filet Mignon (11 oz.)	44.95
Bone in New York Steak (16 oz.)	38.95
Parmesan Crusted Porterhouse (24 oz.)	47.95
Bone in Ribeye (28 oz.)	51.95
Pork Chops	26.95
B.B.Q. Ribs	27.95
Beef Kabob - Filet Mignon <i>With onions, green peppers, tomatoes and mushrooms, served with rice pilaf</i>	28.95

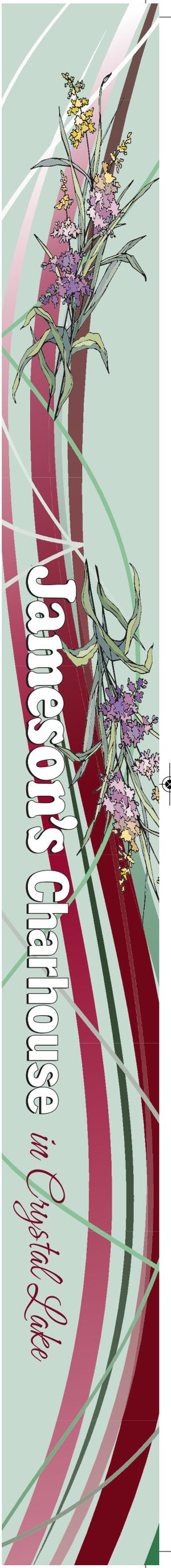
Entrees

*Served with Homemade Soup, House Salad
and Choice of Potato and Fresh Vegetable*

Breast of Chicken Picante	23.95
<i>Chicken breast sautéed with white wine and mushrooms</i>	
Breast of Chicken Marsala	23.95
<i>Chicken breast sautéed with Marsala wine and mushrooms</i>	
Chicken Kabob	23.95
<i>Chicken, onions, green peppers, mushrooms and tomatoes, served with rice pilaf</i>	
Chicken with Artichokes	24.95
<i>Chicken breast sautéed with white wine, lemon and artichoke hearts</i>	
London Broil	27.95
<i>Medallions of filet served with bordelaise sauce</i>	

Salads & Burgers

Jameson's Burger	18.95
<i>10 oz. black angus burger with sautéed onions and American cheese</i>	
Salmon Salad	20.95
<i>Grilled salmon over spring mix with cranberries, goat cheese and roasted walnuts, tossed in a balsamic vinaigrette</i>	



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.

Jameson's Charhouse in Crystal Lake

