



STARTERS

Baked French Onion Soup Toasted Baguette and Melted Gruyere	7.95
Potato Skins Bacon and Cheddar	7.95
Crispy Onion Strings	7.95
Chicken Strips	9.95
Baked Spinach and Artichoke Dip Tortilla Chips	11.95
Cheese Quesadillas	8.95
with Chicken or Steak	12.95
Nachos	8.95
with Chicken or Steak	12.95
Fried Calamari Lemon and Cocktail Sauce	13.95
Shrimp De Jonghe White Wine, Lemon and Garlic Butter	13.95

SALADS

Loaded Wedge Bacon, Tomato, and Creamy Blue Cheese Dressing	10.95
Add Chicken	4.00
Greek Romaine, Tomato, Red Onion, Green Pepper, Kalamata Olives, Feta Cheese, and Greek Vinaigrette	12.95
Add Chicken	4.00
Chopped Chopped Grilled Chicken, Chopped Tomato, Avocado, Corn, Cucumber, Crumbled Bleu Cheese and Bacon, over Chopped Romaine and Iceberg Lettuce	15.95
Chicken Caesar Romaine Lettuce and Homemade Caesar Dressing with Parmesan Cheese, and Croutons	14.95
Jameson's Chicken Salad Grilled Chicken Over Spring Mix with Cranberries, Goat Cheese and Roasted Walnuts, Tossed in a Balsamic Vinaigrette	15.95

DAILY COMFORTS

Tuesday – Homemade Meatloaf Mashed Potatoes with Mushroom Gravy	15.95
Wednesday	16.95
Pan Seared Boneless Pork Chops Lemon Wine Sauce and Mashed Potatoes	
Thursday – Pepper Steak Filet with Red, Yellow and Green Peppers, Onions and Mushrooms over Fettucine	16.95
Friday – Fish & Chips Breaded Cod with Homemade Chips and Coleslaw	17.95
Saturday –	29.95
Slow Roasted Black Angus Prime Rib (Limited Availability)	
Sunday –	18.95
Roast Pork with Pinenut Dressing (Limited Availability)	

1/2 LB. BURGERS & HANDCRAFTED SANDWICHES

*½ lb. Black Angus, Hand Packed
Served with Homemade Soup, Cole Slaw, Pickle and Fries*

Cheeseburger American, Cheddar, or Swiss	15.95
Bacon Cheeseburger Bacon and American Cheese	15.95
Crispy Onion Burger Black Angus Burger Topped with Cheddar Cheese and Crispy Onion Strings	15.95
Patty Melt On Grilled Rye with Grilled Onions and American Cheese	15.95
Mushroom Swiss Burger Smothered with Sautéed Mushrooms and Swiss Cheese	15.95
Cajun Chicken Breast Sandwich Mozzarella, Bacon, Lettuce, and Tomato	15.95
Chicken Philly Onions, Mushrooms, Green Peppers and Melted Mozzarella, Served on French Roll	15.95
Grilled Chicken Club Grilled Chicken Breast, Bacon, Avocado, Monterey Jack Cheese, Mayo, Lettuce and Tomato on Toasted Whole Wheat Bread	15.95
Club House Smoked Turkey Breast Piled High with Bacon, Lettuce, Tomato, Sliced Avocado and Chipotle Mayo on Toasted Whole Wheat Bread	15.95
Pulled Pork Pulled Pork in Our Tangy BBQ Sauce, Topped with Crispy Onion Strings	15.95
Reuben Corned Beef Sandwich, Thousand Island Dressing, Melted Swiss Cheese and Sauerkraut on Grilled Rye Bread	16.95
Prime Rib Sandwich Slow Roasted Black Angus Prime Rib, Thinly Sliced with Monterey Jack Cheese, Served on French Roll	16.95

STEAKS & CHOPS

*All Steaks are USDA Black Angus. Served with Homemade Soup or Salad,
(Choice of One) Potato, Rice or Fresh Vegetable*

Broiled Chopped Steak Caramelized Onions and Mushrooms	17.95
Pork Chops 2 Double Cut prepared: BBQ, Greek or Broiled	23.95
Jameson's Special Sirloin Our Signature Sirloin is Seasoned with Spices and Char-grilled to Perfection	8 oz. 17.95 12 oz. 24.95
London Broil Medallions of Filet Topped with Bordelaise Sauce	26.95
Filet Mignon The Most Tender and Juicy Thick Cut Filet	8 oz. 34.95
Ribeye The Steak Lovers Steak, Well Marbled, Juicy and Flavorful	12 oz. 38.95
New York Strip Our Acclaimed Strip Steak is Seasoned to Perfection for the Ultimate Full Flavor Steak Experience	12 oz. 36.95

STEAK TEMPERATURE GUIDE

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|------------------------------------|---------------------------------|
| 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

Chicken Marsala Marsala Wine and Mushrooms, Accompanied by Rice Pilaf	18.95
Chicken Picante White Wine and Mushrooms, Accompanied by Rice Pilaf	18.95
Chicken with Artichokes Chicken Breast Sautéed with White Wine, Lemon and Artichoke Hearts	19.95
½ Greek or ½ BBQ Chicken	18.95
Chicken Kabob Onions, Green Peppers, Mushrooms and Tomatoes with Light Lemon Cream Sauce, Accompanied by Rice Pilaf	18.95
Filet Kabob Onions, Green Peppers, Mushrooms and Tomatoes, Accompanied by Rice Pilaf	26.95
Baby Calves Liver Topped with Sauteed Onions and Crispy Bacon, Served with Mashed Potatoes	19.95
Baby Back Ribs Slow Roasted with House-Made BBQ Sauce, Accompanied by Mashed Potatoes	19.95
Fettucine Alfredo Add Chicken 4.00 Add Shrimp 6.00	18.95
Jumbo French Fried Shrimp Choice of Potato	22.95
Shrimp De Jonghe White Wine, Lemon, Garlic Butter, Accompanied by Rice Pilaf	22.95

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 COPPER RIDGE

Cabernet, Merlot, Chardonnay, White Zinfandel, Pinot Grigio

Blush & Sweet Wines

	Glass	Bottle
Seeker Rosé, France	9.00	36.00
Leonard Kreusch Riesling, Germany	11.00	44.00
Movendo Moscato, Italy	8.00	32.00

White Wines

Ecco Domani Pinot Grigio, Italy	8.00	32.00
Chloe Pinot Grigio, Italy	8.00	32.00
Apothic White Blend, California	8.00	32.00
Rodney Strong Charlotte's Home Sauvignon Blanc, Sonoma County	11.00	44.00
Nobilo Sauvignon Blanc, Australia	8.00	32.00
Dark Horse Chardonnay, California	8.00	32.00
Storypoint Chardonnay, California	10.00	40.00
Sterling Chardonnay, Napa Valley	9.00	36.00
St. Francis Chardonnay, Sonoma	11.00	44.00
Kendall Jackson Chardonnay, California	11.00	44.00
Sonoma Cutrer Chardonnay, Sonoma	15.00	60.00

Red Wines

Villa Banfi Chianti Superior, Tuscany	9.00	36.00
Mirassou Pinot Noir, California	8.00	32.00
Meiomi Pinot Noir, California	13.00	52.00
MacMurray Ranch Pinot Noir, Sonoma Coast	12.00	48.00
Apothic Red Blend, California	8.00	32.00
Casillero Del Diablo Malbec, Chile	8.00	32.00
Gascon Malbec, Argentina	10.00	40.00
CK Mondavi Merlot, California	8.00	32.00
Kendall Jackson Merlot, California	11.00	44.00
Jacob's Creek Shiraz, Australia	8.00	32.00
Carnivor Red Zinfandel, California	10.00	40.00
Michael David Freakshow Petit Syrah, Lodi California	11.00	44.00
Mirassou Cabernet Sauvignon, California	8.00	32.00
Sterling Cabernet Sauvignon, Napa Valley	8.00	32.00
Louis M. Martini Cabernet Sauvignon, California	13.00	52.00
Rodney Strong Cabernet Sauvignon, Sonoma County	13.00	52.00
Kendall Jackson Cabernet Sauvignon, California	13.00	52.00
Oberon Cabernet Sauvignon, Napa	15.00	60.00

Champagne & Sparkling Wines

Korbel Brut, Splits	10.00
LaMarca Prosecco Brut, Splits, Italy	11.00
Korbel Brut, California	39.00

DAILY DRINK SPECIALS

Tuesday – Margaritas – Choose Your Flavor	7.00
Wednesday – Island Tropics – Mai Tai – Bahama Mama – Rum Runner.	7.00
Thursday – Well Martinis	7.00
Friday – Mojitos – Passion Fruit – Traditional	7.00
Saturday – House Wine – Cabernet – Merlot – White Zinfandel – Chardonnay – Pinot Grigio	5.50
Sunday – Bloody Mary – Mimosa	7.00

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.

X's & O's

Korbel XS Brandy with Grenadine, Orange Juice, Soda
and a Splash of Sour Mix.



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

We Reserve the Right to Seat Our Patrons. Available Private Parties 15-300 Guests

www.Jamesons-Charhouse.com

