



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	10.95
Add Grilled Chicken Breast, 4.00 Add Steak 7.00	
Greek Salad   Romaine Lettuce, Tomato Onions, Green Peppers, Yellow Peppers, Olives, and Crumbled Feta Cheese with Olive Oil and Red Wine Vinegar	15.95
Add Grilled Chicken Breast, 4.00 Add Steak 7.00	
Caesar Salad with Grilled Chicken Breast	15.95
Romaine Lettuce and Homemade Caesar Dressing with Parmesan Cheese and Croutons	
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
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Tuesday

Parmesan Chopped Steak   Mashed Potatoes	16.95
BBQ Ribs & Fried Shrimp Combo	19.95
Served with Steak Fries & Cocktail Sauce	

Wednesday

Full Slab of Baby Back Ribs	19.95
Mashed Potatoes	
Pan Seared Boneless Pork Chops	18.95
Lemon Wine Sauce and Mashed Potatoes	

Thursday – Pepper Steak

Filet Mignon, Bell Peppers, Onions, and Mushrooms over Fettuccine	19.95
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BBQ Ribs & Country Fried Chicken Combo	19.95
Mashed Potatoes	

Friday – Fish & Chips

Beer Battered, Homemade Chips and Coleslaw	19.95
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Saturday – Filet Peppercorn

Twin Filet Mignon, Rolled Fresh Peppercorns, Topped with Peppercorn Sauce and Accompanied by Mashed Potatoes	29.95
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Sunday – 10 oz. Prime Rib

Served with Horseradish Cream and Mashed Potatoes (Limited Quantities)	29.95
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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	18.95
*London Broil   Medallions of Filet Served with Bordelaise Sauce	27.95
*Pork Chops   2 Double Cut Served with Applesauce	25.95
*Prime Sirloin Steak	12 oz. 27.95
*Barbecued Baby Back Ribs	Half Slab 18.95 Whole Slab 25.95
Slow Roasted with Our Own Homemade Sauce	
*Combo: Half Barbecued Chicken & Half Slab Barbecued Ribs	26.95
*Rib Eye Steak	16 oz. 44.95
*New York Strip Steak	16 oz. 42.95
*Filet Mignon	6 oz. 33.95 11 oz. 44.95
*Jameson's Special Cut   Black Angus Bone-In Ribeye	28 oz. 54.95

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	22.95
With Chicken 25.95 With Shrimp 27.95	
Breast of Chicken Marsala   Sautéed with Marsala Wine and Mushrooms	22.95
Breast of Chicken Picante   Sautéed with White Wine and Mushrooms	22.95
Athenian 1/2 Chicken Or B.B.Q. Chicken	22.95
Chicken Kabob   Onions, Green Peppers, Mushrooms and Tomatoes, with Light Lemon Cream Sauce, Served with Rice	22.95
Chicken with Artichokes   Sautéed with White Wine, Lemon and Artichoke Hearts	23.95
*Beef Kabob – Filet Mignon   Onions, Green Peppers, Mushrooms and Tomatoes, Served with Rice	27.95
French Fried Shrimp   Served with Cocktail Sauce	23.95
Shrimp De Jonghe   Shrimp Served with Garlic Butter, Baked to Perfection	25.95

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	16.95
*Beef Cheeseburger   Your Choice of American, Swiss or Cheddar	17.95
*Patty Melt   Grilled Rye with Grilled Onions and American Cheese	17.95
*Crispy Onion Burger   Cheddar Cheese and Crispy Onion Strings	17.95
*Bacon Cheeseburger   Crispy Bacon and American Cheese	17.95
*Jameson's Burger   Sautéed Onions and American Cheese	17.95
*Black & Bleu Burger   Bleu Cheese	17.95
*Mushroom Burger   Smothered with Sautéed Mushrooms and Monterey Jack Cheese	17.95
Jameson's Cajun Chicken Breast Sandwich   Mozzarella Cheese and Bacon, Served with Lettuce and Tomato	17.95
Chicken Philly   Onions, Mushrooms, Green Peppers and Melted Mozzarella, Served on Ciabatta Bread	17.95
*Grilled Chicken Club   Grilled Chicken Breast, Bacon, Avocado, Monterey Jack Cheese, Mayo, Lettuce and Tomato on Toasted Whole Wheat Bread	17.95
*Prime Rib Sandwich   Slow Roasted Black Angus Prime Rib, Thinly Sliced with Monterey Jack Cheese, Served on Ciabatta Bread	18.95
*Philly Steak (N.Y.)   Onions, Mushrooms, Green Peppers and Melted Mozzarella, Served on Ciabatta Bread	19.95

\*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	10	36
Leonard Kreusch Riesling, Germany	12	44
Seven Daughters Moscato, Italy	10	36

### White Wines

Chloe Pinot Grigio, Italy	9	32
Santa Margherita Pinot Grigio, Italy	16	60
Apothic White Blend, California	9	32
Rodney Strong Charlotte's Home Sauvignon Blanc, Sonoma County	12	44
Whitehaven Sauvignon Blanc, New Zealand	13	48
Dark Horse Chardonnay, California	9	32
Storypoint Chardonnay, California	11	40
Sterling Chardonnay, Napa Valley	10	36
St. Francis Chardonnay, Sonoma	12	44
Kendall Jackson Chardonnay, California	12	44
Sonoma Cutrer Chardonnay, Sonoma	16	60
Ferrari-Carano Chardonnay, Sonoma County	15	56

### Red Wines

Villa Banfi Chianti Superior, Tuscany	10	36
Mirassou Pinot Noir, California	9	32
Le Grand Noir Pinot Noir, France	11	40
MacMurray Ranch Pinot Noir, Sonoma Coast	13	48
Meiomi Pinot Noir, California	14	52
Apothic Red Blend, California	9	32
Conundrum Red Blend, Wagner Family California	11	40
Unshackled Red Blend, Prisoner Wine Co. California	16	60
Ferrari-Carano Siena Red Blend, Sonoma County	18	68
Casillero Del Diablo Malbec, Chile	9	32
Gascon Malbec, Argentina	11	40
CK Mondavi Merlot, California	9	32
Kendall Jackson Merlot, California	12	44
Jacob's Creek Shiraz, Australia	9	32
Carnivor Red Zinfandel, California	11	40
Mirassou Cabernet Sauvignon, California	9	32
Josh Cellars Cabernet, California	11	40
Sterling Cabernet Sauvignon, Napa Valley	9	32
Louis M. Martini Cabernet Sauvignon, California	14	52
Rodney Strong Cabernet Sauvignon, Sonoma County	13	48
Kendall Jackson Cabernet Sauvignon, California	12	44
Oberon Cabernet Sauvignon, Napa	16	60
Michael David Freakshow Cabernet Sauvignon, Lodi, California	14	52
Michael David Freakshow Petit Syrah, Lodi, California	12	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 • Skokie • Mount Prospect • Bloomingdale • Woodridge • Huntley

www.Jamesons-Charhouse.com

