



### STARTERS

<b>Baked French Onion Soup</b>   Topped with Melted Gruyere Cheese in a Crock	<b>7.95</b>
<b>*Potato Skins</b>   Idaho Potato Skins with Melted Cheddar Cheese and Bacon Bits, Served with Sour Cream	<b>9.95</b>
<b>Buffalo Wings</b>   1 lb. Hot and Spicy They're Great	<b>12.95</b>
<b>Crispy Onion Strings</b>   With Homemade Batter	<b>8.95</b>
<b>Spinach and Artichoke Dip</b>   Served with Chips and a Side of Homemade Pico De Gallo	<b>11.95</b>
<b>Fried Calamari</b>   Lightly Breaded and Served with Cocktail Sauce	<b>15.95</b>
<b>Crab Cakes</b>   Served with Honey Chipotle Sauce	<b>16.95</b>
<b>Shrimp De Jonghe</b>   Shrimp with Garlic Butter, Baked to Perfection	<b>16.95</b>

### SALADS

<b>*Loaded Wedge</b>   Bacon, Tomato, and Creamy Blue Cheese Dressing Add Grilled Chicken Breast, 4.00 Add Steak 7.00	<b>10.95</b>
<b>Greek Salad</b>   Romaine Lettuce, Tomato Onions, Green Peppers, Yellow Peppers, Olives, and Crumbled Feta Cheese with Olive Oil and Red Wine Vinegar Add Grilled Chicken Breast, 4.00 Add Steak 7.00	<b>15.95</b>
<b>Caesar Salad with Grilled Chicken Breast</b>   Romaine Lettuce and Homemade Caesar Dressing with Parmesan Cheese and Croutons	<b>15.95</b>
<b>Chopped Salad</b>   Chopped Grilled Chicken, Chopped Tomato, Avocado, Corn, Cucumber, Crumbled Bleu Cheese and Bacon, over Chopped Romaine and Iceberg Lettuce	<b>17.95</b>
<b>*Steak Caesar Salad</b>   Romaine Lettuce with Parmesan Cheese, Croutons and Homemade Caesar Dressing	<b>18.95</b>
<b>Salmon Salad</b>   Grilled Salmon over Spring Mix with Cranberries, Goat Cheese and Candied Walnuts, Tossed in a Balsamic Vinaigrette	<b>18.95</b>

### DAILY COMFORTS

#### Monday

**Homemade Meat loaf** | Mashed Potatoes and Mushroom Gravy **16.95**

#### Tuesday

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

#### Wednesday

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

#### Thursday – Pepper Steak

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

#### Friday – Fish & Chips

**19.95**  
Beer Battered, Homemade Chips and Coleslaw  
**Saturday – Filet Peppercorn** | Twin Filet Mignon, Rolled Fresh Peppercorns, Topped with Peppercorn Sauce and Accompanied by Mashed Potatoes **29.95**

**Sunday – 10 oz. Prime Rib** | Served with Horseradish Cream and Mashed Potatoes (Limited Quantities) **29.95**

### 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*

<b>*Beef Burger</b>	<b>15.95</b>
<b>*Beef Cheeseburger</b>   Your Choice of American, Swiss or Cheddar	<b>16.95</b>
<b>*Patty Melt</b>   Grilled Rye with Grilled Onions and American Cheese	<b>16.95</b>
<b>*Crispy Onion Burger</b>   Cheddar Cheese and Crispy Onion Strings	<b>16.95</b>
<b>*Bacon Cheeseburger</b>   Crispy Bacon and American Cheese	<b>16.95</b>
<b>*Jameson's Burger</b>   Sautéed Onions and American Cheese	<b>16.95</b>
<b>*Black &amp; Bleu Burger</b>   Bleu Cheese	<b>16.95</b>
<b>*Mushroom Burger</b>   Smothered with Sautéed Mushrooms and Monterey Jack Cheese	<b>16.95</b>
<b>Jameson's Cajun Chicken Breast Sandwich</b>   Mozzarella Cheese and Bacon, Served with Lettuce and Tomato	<b>16.95</b>
<b>Chicken Philly</b>   Onions, Mushrooms, Green Peppers and Melted Mozzarella, Served on Ciabatta Bread	<b>16.95</b>
<b>*Grilled Chicken Club</b>   Grilled Chicken Breast, Bacon, Avocado, Monterey Jack Cheese, Mayo, Lettuce and Tomato on Toasted Whole Wheat Bread	<b>16.95</b>
<b>*Prime Rib Sandwich</b>   Slow Roasted Black Angus Prime Rib, Thinly Sliced with Monterey Jack Cheese, Served on Ciabatta Bread	<b>17.95</b>
<b>*Philly Steak (N.Y.)</b>   Onions, Mushrooms, Green Peppers and Melted Mozzarella, Served on Ciabatta Bread	<b>18.95</b>

### JAMESON'S SPECIALTIES

<b>Fettuccine Alfredo</b>   Fettuccine Tossed in Our Homemade Parmesan Cream Sauce	<b>17.95</b>
	<b>With Chicken 21.95 With Shrimp 23.95</b>
<b>Breast of Chicken Marsala</b>   Sautéed with Marsala Wine and Mushrooms	<b>18.95</b>
<b>Breast of Chicken Picante</b>   Sautéed with White Wine and Mushrooms	<b>18.95</b>
<b>Athenian 1/2 Chicken Or B.B.Q. Chicken</b>	<b>18.95</b>
<b>Chicken Kabob</b>   Onions, Green Peppers, Mushrooms and Tomatoes, with Light Lemon Cream Sauce, Served with Rice	<b>18.95</b>
<b>Chicken with Artichokes</b>   Sautéed with White Wine, Lemon and Artichoke Hearts	<b>20.95</b>
<b>French Fried Shrimp</b>   Served with Cocktail Sauce	<b>22.95</b>
<b>Shrimp De Jonghe</b>   Shrimp Served with Garlic Butter, Baked to Perfection	<b>23.95</b>
<b>*Beef Kabob – Filet Mignon</b>   Onions, Green Peppers, Mushrooms and Tomatoes, Served with Rice	<b>25.95</b>

### STEAKS & CHOPS

*Steaks are Black Angus Beef Aged between 21-28 Days.  
Served with Homemade Soup or Salad, Fresh Vegetable and (Choice of Potato or Rice)  
Baked Potato, Mashed Potato or Steak Fries.*

<b>*Broiled Chopped Steak</b>   Served with Grilled Onions	<b>16.95</b>
<b>*Pork Chop</b>   2 Double Cut Served with Applesauce	<b>17.95</b>
<b>*Prime Sirloin Steak</b>	<b>12 oz. 27.95</b>
<b>*London Broil</b>   Medallions of Filet Served with Bordelaise Sauce	<b>26.95</b>
<b>*Filet Mignon</b>	<b>6 oz. 33.95</b>
<b>*Rib Eye Steak</b>	<b>16 oz. 39.95</b>
<b>*New York Strip Steak</b>	<b>16 oz. 39.95</b>
<b>*Jameson's Special Cut</b>   Black Angus Bone-In Ribeye	<b>28 oz. 54.95</b>

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.        |                                 |

\*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

