



Dinner Menu

SHARED

ARACINI BALLS | 9.95
house-made marinara

RHODE ISLAND FRIED CALAMARI | 11.95
cherry peppers & pepperoncini

COCONUT SHRIMP | 11.95
orange marmalade mayo

BUTTERMILK STEAKHOUSE ONION RINGS | 7.95
creamy horseradish sauce

PRIME RIB SLIDERS | 12.95
au jus & creamy horseradish sauce

FRIED BRUSSEL SPROUTS | 10.95
balsamic glaze & butternut squash

HOUSE WINGS | 13.95
chunky bleu cheese or house ranch & crudité

POTATO SKINS | 8.95
cheddar cheese, sugar-cured bacon, green onions

SEAFOOD & CHICKEN

AHI TUNA | 26.95
pan-seared, black & white sesame seeds
charred pineapple & choice of one side

NORTH CANADIAN SALMON | 24.95
pan-seared or chargrilled, peppercorn &
maple glazed, choice of starch & vegetable

PARMESAN-CRUSTED SEA BASS | 19.95
pan-seared, house parmesan butter
choice of starch and vegetable

HOUSE PASTA (V) | 18.95
pappardelle, butternut squash alfredo
spinach & brussel sprouts

enhancements: shrimp +6.95 | chicken +6.95

CHICKEN MARSALA | 18.95
mushroom, cream & marsala wine
choice of starch & vegetable

BURGERS

STEAKHOUSE BURGER | 13.95
lettuce, tomato, onion & brioche bun

TURKEY BURGER | 12.95
lettuce, tomato, onion & brioche bun

Enhancements + .95
american cheese; provolone; cheddar; swiss
sauteed mushrooms; sauteed onions; burger sauce

Enhancements +1.95
smoked sugar-cured bacon; bleu cheese
fresh sliced mozzarella

VEGETERIAN

IMPOSSIBLE STUFFED PEPPER | 18.95
plant-based beef, rice, mozzarella & marinara

PORTABELLA STACK | 18.95
chargrilled portabella, zucchini, yellow squash
sauteed spinach & black bean puree

SIDES

daily chef vegetable selection; baked potato; rice pilaf; creamed baby spinach; garlic whipped potatoes;
old bay house chips

SOUPS & SALADS

SOUP DU JOUR | 4.95/6.95 • BAKED FRENCH ONION | 6.95

STEAKHOUSE COBB | 14.95
chopped romaine hearts, chopped baby iceberg
roasted turkey, bourbon ridge ham, smoked
sugar-cured bacon, bleu cheese crumbles
cheddar cheese, egg & heirloom tomatoes

CAESAR | 10.95
romaine hearts, caesar dressing, shaved parmesan
& house house crostini

CAPRESE | 11.95
fresh mozzarella, fresh roma tomatoes, fresh basil
sea salt & balsamic drizzle

STRAWBERRY BURRATA | 12.95
artisan lettuce, fresh strawberries, burrata, fresh basil
balsamic drizzle & house crostini

Enhancements: anchovies **+1.95**
salmon, coastal shrimp, chicken **+6.95**; steak **+7.95**

Dressings: green goddess; raspberry vinaigrette
balsamic vinaigrette ; poppy seed vinaigrette
chunky bleu cheese; honey mustard; steakhouse ranch

HAND-CUT STEAKS & CHOPS

Served with choice of two sides

SIRLOIN 10oz 28.95	BONE-IN PORK CHOP 12oz 26.95
FILET 8oz 34.95	BBQ RIBS 25.95
NEW YORK STRIP 12oz 34.95	MEATLOAF 17.49

STEAKHOUSE COMPOUND BUTTERS +2.95
peppercorn; red wine herb

STEAKHOUSE SIDES | 4.95
daily chef vegetable selection; baked potato; rice pilaf
creamed baby spinach; garlic whipped potatoes

CHEF'S DAILY DINNER COMFORTS

**Limited Availability*

MONDAY | SMASH BURGER | 12.95
sauteed onions, lettuce, b&b pickles, burger sauce
house chips & cold beer

TUESDAY | PORK SCHNITZEL | 19.95
lemon wine reduction, thyme scalloped potatoes
& choice of one side

WEDNESDAY | CRAB CAKES | MKT PRICE

THURSDAY | STUFFED SALMON | MKT PRICE

FRIDAY | FISH & CHIPS | 19.95
canadian walleye, old bay house chips, coleslaw & tartar

SATURDAY | PRIME RIB | MKT PRICE
baked potato & one side

SUNDAY | PASTA NIGHT | MKT PRICE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Drink Menu

BEER

DRAFT

Miller Lite **4.00** | Yuengling **4.00** | Seasonal **4.75**

DOMESTIC BOTTLE | 4.00

Blue Moon
Bud Light
Budweiser
Bud Light Lime
Coors Light
Miller Lite
Michelob Ultra

IMPORT BOTTLE | 5.00

Wicked Weed Pernicious IPA
Corona
Corona Light
Guinness
Heineken
Heineken Zero

HOUSE WINES

Chardonnay **6.50** | Merlot **6.50**
Pinot Grigio **6.50** | Cabernet Sauvignon **6.50**
White Zinfandel **6.50** | Pinot Noir **6.50**

SPARKLING WINES

La Marca Prosecco-split **9.95**

WHITE WINES

Ecco Domani Pinot Grigio, Italy **8.95** | **29.95**
Evolution Riesling, Washington **8.95** | **29.95**
Whitehaven Sauvignon Blanc, New Zealand **9.95** | **30.95**
Kendall-Jackson Chardonnay, California **9.95** | **30.95**
Franciscan Chardonnay, California **8.95** | **29.95**

RED WINES

Raymond Vineyards Merlot, California **8.95** | **29.95**
Da Vinci Chianti, Italy **8.95** | **29.95**
Murphy Goode Red Blend, California **8.95** | **29.95**
Franciscan Cabernet Sauvignon, California **8.95** | **29.95**
Don Miguel Gascon Malbec, Argentina **8.95** | **29.95**
Mark West Pinot Noir, California **7.95** | **28.95**



HOUSE COCKTAILS & MARTINIS

SOUTHERN PEACH | 7.95

house bourbon, peach schnapps, sweet & sour
orange juice & grenadine

JAMESON'S DALY | 7.95

peach whiskey, peach simple syrup, lemon juice
& unsweet tea

THE SLICE | 7.95

pinnacle whipped vodka, rumchata & orange juice

SOUTHERN MULE | 8.95

Sweet tea vodka, lime juice & ginger beer

FLIRTINI | 8.95

house vodka, simple syrup, cranberry & pineapple juice

APPLE MARTINI | 8.95

house vodka & sour apple pucker

JAMESON'S MANHATTAN | 8.95

house whiskey, sweet vermouth & bitters

Jameson's Original Charhouse

(843) 705-8200

671 Cypress Hills Drive | Okatie, SC

 @JamesonsCharhouseSouthCarolina

Hours:

Monday - Friday 8:30-11:00 breakfast

Monday - Friday lunch 11:00-4:00

Monday night smash burgers 4:00-7:00 pm

Dinner Every night 4:00-8:00 pm

Friday & Saturday 11:00-8:30pm

Sunday 11:00-8:00pm



JAMESON'S AT HOME MENU

*These selections change often and can be found
on our blackboard in the dining room*

DESSERTS

CHOCOLATE CAKE | **8.98**
CHEESECAKE | **6.95**
BREAD PUDDING | **6.95**

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