

## STARTERS

	<b>Baked French Onion Soup</b>	9
	Toasted Crouton and Melted Gruyere	
<b>GF</b>	<b>Potato Skins</b>	13
	Bacon and Cheddar	
	<b>Baked Spinach and Artichoke Dip</b>	15
	Tortilla Chips	
<b>GF</b>	<b>Buffalo Wings</b>	16
	Accompanied by Ranch or Blue Cheese Dressing	
	<b>Fried Calamari</b>	17
	Lemon and Cocktail Sauce	
	<b>Filet Mignon Sliders</b>	21
	Horseradish Sauce	
	<b>Shrimp De Jonghe</b>	22
	White Wine, Lemon and Garlic Butter Accompanied by Grilled Ciabatta	
	<b>Crab Cakes</b>	23
	Honey Chipotle	

## SALADS

<b>GF</b>	<b>Loaded Wedge</b>	16
	Bacon, Tomato, Crumbled Blue Cheese and Creamy Blue Cheese Dressing	
	<b>Caesar</b>	15
	Romaine, Parmesan, and Toasted Croutons	
<b>GF</b>	<b>Chopped</b>	17
	Mixed Greens, Tomato, Avocado, Corn, Applewood Smoked Bacon, Cucumber, Crumbled Blue Cheese, and Balsamic Vinaigrette	
<b>GF</b>	<b>Chopped Greek</b>	18
	Romaine, Tomato, Red Onion, Green Pepper, Kalamata Olives, Feta Cheese, and Greek Vinaigrette	
<b>GF</b>	<b>Roasted Beet</b>	19
	Mesclun Greens, Granny Smith Apples, Roasted Beets, Crumbled Goat Cheese, Toasted Almonds and Ginger Lemon Vinaigrette.	

### ADD TO YOUR SALAD: Choice of One

Chicken | 5    Calamari | 6    Salmon | 10  
N.Y. Strip | 11    Grilled Shrimp | 9    Vegan Patty | 7

## EVENTS

Private Parties 20-150 People

### OFFSITE CATERING

Pick Up or Delivery Available

Ask Your Host or Inquire Online

[www.Jamesons-Charhouse.com](http://www.Jamesons-Charhouse.com)

## 1/2 LB. BURGERS & HANDCRAFTED SANDWICHES

*All Burgers and Sandwiches are Accompanied by Fries and Homemade Soup (Substitute Salad for \$3)  
Add Bacon \$3.00 – Add Fried Egg \$3.00 – Gluten Free Bun Available \$3.00 – Truffle Fries \$4.00*

<b>GF</b>	<b>Cheeseburger</b>   American, Cheddar, or Swiss, Lettuce, and Tomato	19
<b>GF</b>	<b>Jameson's Burger</b>   Caramelized Onions and Aged Cheddar Cheese	20
<b>GF</b>	<b>Boulevard Burger</b>   Caramelized Onions, Swiss Cheese, Sliced Pickles, and Steakhouse Aioli	21
<b>GF</b>	<b>Impossible Burger</b>   Impossible Patty, Avocado, Spinach, Tomato, Balsamic Reduction	21
<b>GF</b>	<b>Cajun Chicken Breast Sandwich</b>   Provolone, Applewood Smoked Bacon, Chipotle Mayo, Lettuce, and Tomato	20
	<b>Country Fried Chicken Sandwich</b>   Sliced Pickles, Buttermilk Ranch, Lettuce, and Tomato	21
<b>GF</b>	<b>NY Strip Sandwich</b>   Caramelized Onions, Mushrooms and Provolone on a Toasted Roll	25
<b>GF</b>	<b>Prime Rib Sandwich</b>   Au Jus. Served on a Toasted Roll	27

## STEAKS & CHOPS

*Black Angus Beef Aged 21-28 Days, Hand Carved In House.*  
**Choice of:** Baked Potato, Homemade Mashed Potatoes, Roasted Potatoes, Rice Pilaf, Steak Fries, Fresh Vegetable  
**Add to your Steak \$3:** Parmesan, Blue Cheese, Horseradish Crust, Caramelized Onion or Sautéed Mushrooms  
**Sauce Your Steak \$3:** Bernaise, Chimichurri, Demi-Glacé

<b>GF</b>	<b>Broiled Chopped Steak</b>   Caramelized Onions and Mushrooms	23
<b>GF</b>	<b>Calves Liver</b> Crispy Bacon and Caramelized Onions	26
<b>GF</b>	<b>Pork Chop</b>   16 oz. Prepared; BBQ, Greek, or Broiled	27
<b>GF</b>	<b>London Broil</b>   Medallions of Filet Topped with Bordelaise Sauce	33
<b>GF</b>	<b>Ribeye</b>   16 oz. Well Marbled for Superb Flavor	48
<b>GF</b>	<b>New York Strip</b>   14 oz. A Classic Steakhouse Staple	46
<b>GF</b>	<b>Petite Filet Mignon</b>   6 oz. For the Lighter Appetite	36
<b>GF</b>	<b>Filet Mignon</b>   12 oz. The Most Tender of All Cuts	45

## CHICKEN & PASTA

	<b>Seafood Linguine</b>   Mussels, Shrimp, Calamari, Tomato-Basil Marinara	35
	<b>Fettuccine Alfredo</b> with Chicken 28 with Shrimp 33	
	<b>Chicken Marsala</b>   Marsala Wine and Mushrooms, Accompanied by Mashed Potatoes	24
	- Sub Linguine 6	
<b>GF</b>	<b>Roasted Artichoke Chicken</b>   Roasted Artichokes, Sun-Dried Tomatoes, and Lemon Butter over a Bed of Rice Pilaf - Sub Linguine 6	25
	<b>Mediterranean Chicken</b>   White Wine Lemon Cream, Spinach, Tomatoes, accompanied by Rice Pilaf - Sub Linguine 6	26
	<b>Jumbo Shrimp Scampi</b>   Sautéed Shrimp with Fresh Tomato, Basil, Garlic, and Onion in a White Wine Lemon Butter Sauce. Served over Linguine	31

## JAMESON'S SPECIALTIES

<b>GF</b>	<b>Filet Kabob</b>   Onions, Green Peppers, Mushrooms and Tomatoes, Accompanied by Rice Pilaf	29
<b>GF</b>	<b>Chicken Kabob</b>   Onions, Green Peppers, Mushrooms and Tomatoes with Light Lemon Cream Sauce, Accompanied by Rice Pilaf	25
	<b>French Fried Shrimp</b>   Steak Fries	27
	<b>Baby Back Ribs</b>   Mashed Potatoes	Half 22 Full 33
	<b>Country Fried Chicken</b>   Boneless Chicken Breast, Sweet Corn, Mashed Potatoes, and Gravy	26
	<b>1/2 Charhouse Chicken*</b>   Charcoal Grilled with EVOO, Fresh Lemon, and Oregano	27
	Accompanied by Roasted Red Potatoes	
	*1/2 Chicken May Take Up to 30 minutes	

## FINISHING TOUCHES

	<b>Upgrade Soup</b>   Baked French Onion	5
	<b>Upgrade Salad</b>   Chopped, Greek, Wedge, Caesar	6
	<b>Upgrade Side</b>   Loaded Baked, Loaded Mashed, Bacon Mac N Cheese, or Sautéed Spinach	4

**GF Indicates Gluten Free Option Available**

## Whiskey, Whisky, Aqua Vitae

With a selection of over 200 whiskeys from around the world behind our Bar, we will gladly pour you your favorite neat or on the rocks.  
Below is a list of some of our Hand Crafted Cocktails featuring Bourbon, Rye, and Irish Whiskey.

### Rocks

12

- Old Fashioned** – Rye, Angostura, Simple Syrup, Orange Peel
- Skokie Sour** – Bourbon, Fresh Lemon Juice, Simple Syrup, Filthy Dirty Cherry
- Dark and Stormy** – Gosling's Dark Rum, Ginger Beer, Angostura Bitters, Fresh Lime
- Spicy Margarita** – Ghost Tequila, Triple Sec, Sweet and Sour, Fresh Lime, Tajín Rim
- Paloma** – Tequila, Grapefruit Juice, Lime Juice, Splash of Sprite

### Up

14

- The Sazerac** – Sazerac Rye, Peychaud's, Herbsaint Absinthe, Simple Syrup, Lemon Peel
- Manhattan** – Rye, Carpano Antica Vermouth, Angostura Bitters, Filthy Dirty Cherry
- French 75** – Tanqueray Gin, J. Roget Champagne, Fresh Lemon, Simple Syrup
- Aviation** – Gin, Maraschino Liqueur, Crème de Violette, Filthy Dirty Cherry
- Espresso Martini** – Cognac, Espresso, Kahlua, Frangelico

### Beer

**Whisky Back \$3:** Shot of whisky chosen by your bartender

#### Draughts

<b>Guinness, Stout, 4.2%</b> Dublin, Ireland	8
<b>Yuengling, Lager, 4.5%</b> Pottsville, Pennsylvania	6
<b>Blue Moon, Belgian White Ale, 5.4%</b> Denver, Colorado	7
<b>Alarmist, Le Jus IPA, 6.0%</b> Chicago, Illinois	8
<b>Revolution, Anti-Hero IPA, 6.5%</b> Chicago, Illinois	7

#### Bottles & Cans

<b>Bud Light, 4.2%</b> St. Louis, Missouri	5
<b>Coors Light, 4.2%</b> Golden, Colorado	5
<b>PBR, 4.7%</b> Milwaukee, Wisconsin	5
<b>Miller Lite, 4.7%</b> Milwaukee, Wisconsin	5
<b>Heineken, 5%</b> Amsterdam, Netherlands	5

#### Bottles & Cans

<b>Michelob Ultra, 4.2%</b> St. Louis, Missouri	5
<b>Modelo Especial, 4.4%</b> Mexico City, Mexico	6
<b>Corona Extra, 4.8%</b> Mexico City, Mexico	6
<b>Stella Artois, 5%</b> Jupile, Belgium	6
<b>Sam Adams, Boston Lager, 5%</b> Boston, Massachusetts	6

## Wine List

#### White Wines

Glass Bottle

<b>Bieler Cuvee Sabine Rose, France</b> Subtle Herbs, Fresh Strawberries, Grapefruit	10	40
<b>Terra d'Oro Moscato, California</b> White Peach, Honeysuckle, Pineapple, Lemon Zest	11	42
<b>Santa Margherita Pinot Grigio, Italy</b> Golden Delicious Apples, Citrus	14	48
<b>Kim Crawford Sauvignon Blanc, N.Z.</b> Passion Fruit, Melon, Grapefruit	12	46
<b>Sea Sun Chardonnay by Caymus, CA</b> Bright Citrus, Apricot, Toasted Oak, Honeysuckle	13	46
<b>Sonoma Cutrer Chardonnay, Sonoma</b> Ripe Peach, Apricot, Vanilla, Oak	14	48

#### Red Wines

Glass Bottle

<b>Meiomi Pinot Noir, Sonoma</b> Strawberry, Dark Berries, Toasted Mocha	12	48
<b>Terrazas Malbec, Argentina</b> Blackberry, Plum, Strawberry, Violet	11	42
<b>J Lohr Cabernet Sauvignon, Central Coast</b> Black Cherry, Currant, Toasted Pastry, Hazelnut, Vanilla	11	42
<b>Federalist Cabernet Sauvignon, Lodi</b> Blackberry, Black Cherry, Cassis, Cinnamon	13	46
<b>Bonanza Cabernet Sauvignon, CA</b> Dark Berries, Vanilla, Toasty Bread	14	48
<b>Conundrum Red Blend, California</b> Dark Chocolate, Ripe Plum, Blackberry, Cherry	14	48

#### Reserve Red Wines

Bottle

<b>Prisoner Red Blend, Napa</b>	75
<b>Jordan Cabernet Sauvignon, A. Valley</b>	110
<b>Chimney Rock Cabernet Sauvignon, Napa</b>	120
<b>Champagne, Sparkling and Water</b>	
<b>Domiane Chandon Brut, California</b> 187ml	14
<b>Bouvet Brut, France</b>	55
<b>Mionetto Prosecco, Italy</b> 187ml	12
<b>Vueve Clicquot Champagne, France</b>	108
<b>San Pellegrino, Italy</b> 330ml	5
<b>Evian, France</b> 330ml	5

## Zero-Proof Cocktails

**Spike It:** Choose your favorite spirit to make a cocktail

<b>Strawberry Crush</b> Berries, Mint, Simple Syrup, Ginger Beer	7	<b>Mint Basil Limeade</b> Fresh Mint, Lime Juice, Simple Syrup, Soda	6	<b>Cherry Lemonade</b> Lemonade, Dirty Cherry Syrup	6
<b>Ro Po So</b> Rosemary, Pomegranate Juice, Simple Syrup, Soda	6	<b>GTL</b> Grapefruit, Tonic, Lime	6	<b>Mockarita</b> Lime, Honey, Soda, Tajin	7



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

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.

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