



# Dinner Menu

## STEAKS & CHOPS

All Steaks are Black Angus Beef – Aged 28 Days, Served with House Salad and Soup of the Day, Fresh Vegetable and (Choice of One Side) Mashed Potato, Baked Potato, Rice Pilaf, Steak Fries or Coleslaw. (Loaded Mashed Potatoes or Loaded Baked Potatoes 3.95) S

### STEAK AND CHOPS TOPPINGS ADDITIONAL 2.00 EACH

Bleu Cheese Crust | Parmesan Crust | Peppercorn Sauce | Sautéed Mushrooms | Bearnaise Sauce

<b>Filet Mignon</b>   The Tenderest of Steaks	6 oz. 31.95	11 oz. 44.95	<b>2 Pork Chops</b>   Center Cut Served with Applesauce	26.95
<b>New York Strip Steak</b>   All-Time Favorite	10 oz. 31.95	16 oz. 41.95	<b>Baby Beef Liver</b>   Char-Broiled with Grilled Onions and Bacon	18.95
<b>Rib Eye Steak</b>   Tender, Juicy, Full-Flavored and Well-Marbled	10 oz. 34.95	16 oz. 44.95	<b>(2) 1/2 Slabs Barbecued Baby Back Ribs</b>	29.95
<b>Prime Sirloin Cut Steak</b>   Aged 28 Days		16 oz. 29.95	<b>Dijon Mustard Crusted Rack of Lamb</b>	44.95
<b>(3) 3 oz. Filet Mignon</b>   With Choice of Crust		39.95	<b>Broiled Lamb Chops</b>   Succulent and Tender	44.95
<b>London Broil</b>   8 oz. Filet Mignon Medallions Served with Mushroom Bordelaise Sauce		28.95	<b>Black Angus Bone-In New York</b>	18 oz. 39.95
<b>Broiled Chopped Steak</b>   Served with Grilled Onions		17.95	<b>Jameson's Special Cut</b>   Black Angus Bone-In Ribeye	28 oz. 59.95
			<b>Black Angus Porterhouse Steak</b>   Combines the Tender Filet Mignon with the Meaty-Flavored New York Strip	24 oz. 49.95

### 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.     |                                    |

## SURF & TURF COMBOS

Served with House Salad and Soup of the Day, Fresh Vegetable and (Choice of One Side) Mashed Potato, Baked Potato, Rice Pilaf, Steak Fries or Coleslaw. (Loaded Mashed Potatoes or Loaded Baked Potatoes 3.95)

<b>Half Slab of BBQ Ribs &amp; (8) French Fried Shrimp</b>	26.95
<b>8 oz. Prime Sirloin Steak &amp; (8) French Fried Shrimp</b>	32.95
<b>(2) 3oz. Filet Mignon &amp; (8) Grilled Shrimp</b>	34.95
<b>(2) 3oz. Filet Mignon &amp; (10) French Fried Shrimp</b>	36.95
<b>(2) 3oz. Filet Mignon &amp; (2) Crab Cake</b>	38.95

## KABOBS

Served with House Salad, Soup of the Day and Rice Pilaf

<b>Beef Kabob</b>   8oz. Filet Mignon Medallions with Onions, Green Peppers, Mushrooms and Tomatoes	26.95
<b>Chicken Kabob</b>   Boneless Breast of Chicken, Onions, Green Peppers, Mushrooms and Tomatoes, with Light Lemon Cream Sauce	21.95
<b>(2) Shrimp Kabob</b>   On Skewer, Jumbo Shrimp Marinated in Teriyaki Sauce, with Onions, Green Peppers & Tomatoes	24.95

## FISH & SEAFOOD

Served with House Salad and Soup of the Day, Fresh Vegetable and (Choice of One Side) Mashed Potato, Baked Potato, Rice Pilaf, Steak Fries or Coleslaw.. (Loaded Mashed Potatoes or Loaded Baked Potatoes 3.95)

<b>(12) French Fried Shrimp</b>   Served with Cocktail Sauce	24.95	<b>Ginger Glazed Salmon</b>	26.95
<b>Shrimp De Jonghe</b>   Shrimp Served with Garlic Butter, Baked to Perfection	24.95	<b>Mahi Mahi Cajun Style</b>	26.95
<b>Fresh Fried Fish &amp; Chips</b>	21.95	<b>Pan-Fried Walleye Pike</b>   with White Wine Lemon Sauce	26.95
<b>Pan-Fried South Pacific Seabass</b>   with White Wine Lemon Sauce	22.95	<b>Panko Crusted Walleye Pike</b>   with Chipotle Mayonnaise	26.95
<b>South Pacific Seabass Almondine</b>	23.95	<b>Cedar Plank Roasted Salmon</b>   with Roasted Fennel, Portabella Mushroom, Red Onion and Tomato Relish, Topped with Balsamic Glaze	28.95
<b>Macadamia Crusted Seabass</b>   with Lemon Butter Sauce	24.95	<b>Greek Style Alaskan Halibut</b>   with Lemon Butter Sauce	34.95
<b>Parmesan Crusted Seabass</b>	24.95	<b>Macadamia Crusted Halibut</b>   with Lemon Butter Sauce	35.95
<b>Char-Broiled Atlantic Salmon</b>	26.95	<b>Broiled Chilean Seabass</b>	39.95

## CHICKEN ENTREES

Served with House Salad and Soup of the Day, Fresh Vegetable and (Choice of One Side) Mashed Potato, Baked Potato, Rice Pilaf, Steak Fries or Coleslaw.. (Loaded Mashed Potatoes or Loaded Baked Potatoes 3.95)

<b>Marinated Char-Broiled Chicken Breast</b>   Chicken Breast in Olive Oil and Fine Herbs with Light Lemon Cream Sauce	21.95	<b>Breast of Chicken Teriyaki</b>   Chicken Breast Char-Grilled and Glazed with Teriyaki Sauce	21.95
<b>Breast of Chicken Marsala</b>   Chicken Breast Sautéed with Marsala Wine and Mushrooms	22.95	<b>Chicken with Artichokes</b>   Chicken Breast Sautéed with White Wine, Lemon and Artichoke Hearts	24.95
<b>Breast of Chicken Picante</b>   Chicken Breast Sautéed with White Wine and Mushrooms	21.95	<b>Chicken De Jonghe</b>   Chicken Breast Served with Garlic Butter	21.95
		<b>1/2 Athenian Chicken or 1/2 BBQ Chicken</b>	21.95

## PASTA

Served with House Salad and Soup of the Day

<b>Fettuccine Alfredo</b>   Fettuccine Tossed in Our Homemade Parmesan Cream Sauce	18.95	<b>Linguine Marinara</b>   Pasta with a Blend of Ripe Tomatoes, Onions and Herbs	18.95
With Chicken 22.95   With Shrimp 25.95		With Chicken 21.95   With Shrimp 24.95	
<b>Mediterranean Pasta</b>   Shrimp Sautéed with Olive Oil, Garlic, White Wine and Herbs	23.95	<b>Chicken Parmesan</b>   Chicken Breast Topped with Parmesan Cheese and Marinara Sauce, Served with Linguine	20.95
<b>Pasta Primavera</b>   Fresh Sautéed Vegetables with Garlic and Olive Oil, Served with Linguine	19.95	<b>Pan-Seared Salmon over Fettuccine Vodka Sauce</b>	26.95

## BURGERS

All Beef Burgers are Ground Fresh Daily and Hand-Packed Black Angus, Char-Broiled. Burgers are Served with Soup of the Day, Cole Slaw, Pickle and Steak Fries. Substitute Sweet Potato Fries 3.95

<b>Beef Burger</b>   Black Angus Burger Served on a Bun	15.95	<b>Jameson's Burger</b>   With Sautéed Onions and American Cheese	16.95
<b>Beef Cheeseburger</b>   Your Choice of American, Swiss or Cheddar	16.95	<b>Black &amp; Bleu Burger</b>   Topped with Bleu Cheese Crust	16.95
<b>Patty Melt</b>   On Grilled Rye with Grilled Onions and American Cheese	16.95	<b>Mushroom Swiss Burger</b>   Sautéed Mushrooms and Melted Swiss Cheese	16.95
<b>BBQ Bacon Cheddar Burger</b>   Topped with BBQ Sauce, Crispy Bacon and Melted Cheddar Cheese	16.95	<b>Avocado Bacon Swiss Burger</b>   Sliced Avocados, Crispy Bacon and Melted Swiss Cheese	17.95
<b>Bacon Cheeseburger</b>   Topped with Crispy Bacon and American Cheese	16.95		

# Jameson's Charhouse

## APPETIZERS

Sweet Potato Fries   Served with Chipotle Mayo	7.95
Baked French Onion Soup   Topped with Melted Gruyere Cheese in a Crock	7.95
Potato Skins   Baked Idaho Potato Skins Served with Melted Cheddar Cheese and Bacon Bits	9.95
Chicken Tenders   With Honey Mustard or Ranch	9.95
Spinach and Artichoke Dip   Served with Tortilla Chips Extra Chips \$2	11.95
Stuffed Mushrooms   With Creamed Spinach and Topped with Hollandaise Sauce	11.95
1 lb. Buffalo Wings   Hot and Spicy	11.95
1 Lb. Sliced BBQ Ribs	11.95
Saganaki Cheese	12.95
Fried Calamari   Wild Caught, Lightly Breaded and Served with Cocktail Sauce	13.95
(12) Shrimp Cocktail   Served with Cocktail Sauce	15.95
Shrimp De Jonghe   Shrimp Served with Garlic Butter, Baked to Perfection	16.95
(2) 3oz. Crab Cakes   Served with Honey Chipotle Sauce	18.95
Grilled Octopus	19.95
(16) Grilled Shrimp	18.95
*(5) Jumbo Oysters Rockefeller	24.95

## SALADS

Chopped Salad   Lettuce, Grilled Chicken, Chopped Tomato, Avocado, Corn, Cucumber and Bacon	18.95
Greek Salad   Romaine Lettuce, Tomato, Green Peppers, Cucumbers, Onions, Olives, Oregano and Feta Cheese with Olive Oil and Red Wine Vinegar W/ Chicken 17.95 W/ Steak 21.95 W/ Shrimp 23.95	14.95
Caesar Salad   Romaine Lettuce, Parmesan Cheese, Croutons and Homemade Caesar Dressing W/ Chicken 17.95 W/ Steak 21.95 W/ Shrimp 23.95	12.95
Bloomingdale Salad   Grilled Salmon over Spring Mix with Cranberries, Goat Cheese and Seasoned Roasted Walnuts, Tossed in a Balsamic Vinaigrette	18.95
Village Salad   Fresh Tomatoes, Cucumbers, Green Peppers, Onions, Olives, Oregano and Feta, with Olive Oil & Red Wine Vinegar W/ Chicken 20.95 W/ Steak 23.95 W/ Shrimp 25.95	16.95

## SANDWICHES

All Sandwiches are Served with Soup of the Day, Cole Slaw, Pickle and Steak Fries. Substitute Sweet Potato Fries 3.95

Jameson's Cajun Chicken Breast Sandwich With Mozzarella Cheese, Bacon, Lettuce and Tomato, Served on a Bun	16.95
Chicken Breast Sandwich   Served with Lettuce and Tomato on a Bun	15.95
Philly Steak (N.Y.)   With Onions, Mushrooms, Green Peppers and Melted Mozzarella Cheese, Served on Ciabatta Bread	21.95
Chicken Philly   With Onions, Mushrooms, Green Peppers and Melted Mozzarella Cheese, Served on Ciabatta Bread	16.95
Char-Broiled N.Y. Steak Sandwich New York Strip Steak, Charbroiled and Served on Ciabatta Bread	21.95
Grilled Chicken Club   Grilled Chicken Breast, Bacon, Avocado, Monterey Jack Cheese, Chipotle Mayonnaise, Lettuce and Tomato on Toasted Whole Wheat Bread	16.95
Cajun Mahi Mahi Fish Sandwich   With Tartar Sauce and Homemade Chips	19.95

(3) Filet Mignon Sliders   Served with Steak Fries Topped with Parmesan Crust & Grilled Onions and Soup of the Day	19.95
---	-------

## BEER & SELTZER

Domestic	Imported	Craft & Non-Alcoholic
Miller Lite	Pilsner Urquell*	Sam Adams Boston Lager
Miller Genuine Draft	Peroni Nastro Azzuro*	Blue Moon*
Miller 64	Corona	Goose Island 312
High Life	Fat Tire*	George Kilian's Irish Red*
Coors Light	Modelo	Lagunitas - IPA*
Michelob Ultra	Heineken	Non-Alcoholic Heineken 0.0%
Budweiser	Heineken Light	
Bud Light	Amstel Light	<b>Seltzer</b>
	Stella Artois	Truly Hard Seltzer
	Guinness	

\*Select locations and/or on draft

## DESSERTS

Chocolate Flourless Cake | Carrot Cake  
New York Style Cheesecake | Tiramisu | Key Lime Pie

## MARTINIS

Tiramisu   Espresso Vodka, Butterscotch Schnapps, Frangelico and a Splash of Cream
French Raspberry   Raspberry Vodka, Chambord and a Splash of Pineapple Juice Garnished with a Twist of Lemon
Pomegranate   Pomegranate Vodka, Pomegranate Liqueur and a Splash of Sour Mix Garnished with a Twist of Lemon
Lemon Blueberry   Caravella Lemoncello, Premium Citrus Vodka and Blueberry Vodka
Cucumber   Cucumber Vodka, Elderflower Liqueur and a Splash of Sour Mix
Vitamin C   Orange Vodka, Grand Marnier, Orange Juice and Sour Mix Garnished with Orange Peel
Melon Ball   Orange Vodka, Melon Schnapps and a Splash of Orange Juice
Chocolate Truffle   Caramel Vodka, Baileys Irish Cream, Godiva Dark Chocolate Liqueur and Amaretto
Espresso   Coffee Liqueur, Espresso Vodka, a Dash of Whipped Cream
Cosmo   Premium Citrus Vodka, Triple Sec, Splash of Rose's Lime Juice, Splash of Cranberry Juice
Mango   Premium Mango Vodka, Rose's Lime Juice, Splash of Sprite

## COCKTAILS

Old Fashion   Premium Bourbon, Simple Syrup, Dash of Bitters and Garnished with Orange Peel
Gin Vacation   The Botanist Gin, Cointreau and Pineapple Juice
The Rye Manhattan   Premium Rye Whiskey, Sweet Vermouth with a Dash of Bitters and Orange Peel
American Mule   Tito's Vodka, Ginger Beer and Fresh Lime
Benchmark Sour   Benchmark Bourbon, Fresh Lemon Juice, Simple Syrup Garnished with a Cherry
Royal Sidecar   Remy Martin 1738 Accord Royal Cognac, Cointreau and Lemon Juice
El Diablo   Avion Silver Tequila, Creme de Cassis, Lime Juice and Ginger Beer



## WINE LIST

### HOUSE WINES BY SALMON CREEK

Cabernet, Merlot, Chardonnay, Pinot Grigio, Pinot Noir & White Zinfandel  
7.00 Glass

### Blush & Sweet Wines

	Glass	Bottle
Leonard Kreuz Riesling, Germany	9.5	36
Mirassou Moscato, California	8	30
Fleurs De Prairie Languedoc Rose 2022, France	12	46
<b>White Wines</b>		
Ecco Domani Pinot Grigio, Italy	8	30
Chloe Pinot Grigio Valdadice, Italy	9.5	34
Santa Margherita Pinot Grigio, Italy		58
Kim Crawford Sauvignon Blanc, New Zealand	12	46
Simi Sauvignon Blanc, California	13	50
Rodney Strong Charlotte's Home Sauvignon Blanc, Sonoma	10	38
Josh Cellars Chardonnay, Napa	9	34
Clos De Bois Chardonnay, France	8.5	33
Sonoma-Cutrer Chardonnay, Sonoma	12	45
Napa Cellars Chardonnay, Napa Valley	11.5	44
Decoy Chardonnay, California	13	50

### Champagne & Sparkling Wines

Korbel Brut, Splits	10	
LaMarca Prosecco Brut, Splits, Italy	11	
Korbel Brut, California		44

### Red Wines

Ruffino Chianti, Italy	9	34
Estancia Pinot Noir, California	10	38
Meiomi Pinot Noir, California	13	50
Belle Glos Las Alturas Pinot Noir, California		78
Apothic Red Blend, California	8	30
Unshackled Red Wine (Prisoner), California	16	62
Gascon Malbec, Argentina	9	34
Sonoros Velvet Red Blend, Italy	9	34
Rodney Strong Cabernet Sauvignon, Sonoma	12	46
Josh Cellars Cabernet Sauvignon, California	10	38
Joel Gott Cabernet Sauvignon, California	13	50
Oberon Cabernet Sauvignon, Napa		50
Unshackled Cabernet Sauvignon Prisoner, California	15	58
Rodney Strong Merlot, Sonoma	12	46
Rutherford Hill Merlot, Napa		62

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.

