

STARTERS

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

SALADS

GF	Loaded Wedge	16
	Bacon, Tomato, Crumbled Blue Cheese and Creamy Blue Cheese Dressing	
	Caesar	15
	Romaine, Parmesan, and Toasted Croutons	
GF	Chopped	17
	Mixed Greens, Tomato, Avocado, Corn, Applewood Smoked Bacon, Cucumber, Crumbled Blue Cheese, and Balsamic Vinaigrette	
GF	Chopped Greek	18
	Romaine, Tomato, Red Onion, Green Pepper, Kalamata Olives, Feta Cheese, and Greek Vinaigrette	
GF	Roasted Beet	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

ROOM SERVICE

22 % of the food and beverage will be added to your account as a gratuity and fully distributed to servers. An additional \$2.50 plus applicable state and local tax will be added to your account. Please notify any allergy or diet restrictions prior to ordering.

Monday - Friday 4 pm - 9:45 pm
Saturday 12 pm - 9:45 pm
Sunday 12 pm - 8:45 pm

1/2 LB. BURGERS & HANDCRAFTED SANDWICHES

All Burgers and Sandwiches are Accompanied by Fries
Add Bacon \$3.00 – Add Fried Egg \$3.00 – Gluten Free Bun Available \$3.00 – Truffle Fries \$4.00

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

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

CHICKEN & PASTA

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

JAMESON'S SPECIALTIES

GF	Filet Kabob Onions, Green Peppers, Mushrooms and Tomatoes, Accompanied by Rice Pilaf	29
GF	Chicken Kabob Onions, Green Peppers, Mushrooms and Tomatoes with Light Lemon Cream Sauce, Accompanied by Rice Pilaf	25
	French Fried Shrimp Steak Fries	27
	Baby Back Ribs Mashed Potatoes	Half 22 Full 33
	Country Fried Chicken Boneless Chicken Breast, Sweet Corn, Mashed Potatoes, and Gravy	26
	1/2 Charhouse Chicken* 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

	Upgrade Soup Baked French Onion	5
	Upgrade Salad Chopped, Greek, Wedge, Caesar	6
	Upgrade Side 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

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

Bottles & Cans

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

Bottles & Cans

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

Wine List

White Wines

Glass Bottle

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

Red Wines

Glass Bottle

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

Reserve Red Wines

Bottle

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

Zero-Proof Cocktails

Spike It: Choose your favorite spirit to make a cocktail

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



Skokie • Mount Prospect • Bloomingdale • 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.

www.Jamesons-Charhouse.com

