

## STARTERS

<b>Baked French Onion Soup</b>	<b>9</b>
Toasted Crouton, Melted Gruyere	
<b>Spinach and Artichoke Dip</b>	<b>15</b>
Creamy Spinach and Artichoke Dip, Tortilla Chips	
<b>Potato Skins</b>	<b>13</b>
Crispy Potato Skins, Applewood Bacon, Melted Cheddar	
<b>Buffalo Wings</b>	<b>16</b>
Homemade Buffalo Sauce, Ranch or Blue Cheese Dressing	
<b>Fried Calamari</b>	<b>17</b>
Lightly Fried, Lemon, Cocktail Sauce	
 <b>Shrimp De Jonghe</b>	<b>22</b>
Baked in White Wine, Lemon, Garlic Butter, Grilled Ciabatta	
<b>Crab Cakes</b>	<b>23</b>
Served over Creamed Corn, Honey Chipotle Drizzle	
<b>Cheeseburger Sliders</b>	<b>17</b>
Three Mini Burgers, American Cheese, Steakhouse Aioli	
 <b>Filet Mignon Sliders</b>	<b>21</b>
Three Tender Filet Medallions, Creamy Horseradish	

## SALADS

<b>Loaded Wedge</b>	<b>16</b>
Crisp Iceberg, Bacon, Tomato, Crumbled Blue Cheese, Creamy Blue Cheese Dressing	
<b>Caesar</b>	<b>15</b>
Romaine, Parmesan, Toasted Croutons	
 <b>Chopped</b>	<b>17</b>
Mixed Greens, Tomato, Avocado, Corn, Applewood Smoked Bacon, Cucumber, Crumbled Blue Cheese, Balsamic Vinaigrette	
<b>Greek Beet</b>	<b>18</b>
Romaine, Roasted Beets, Tomato, Red Onion, Green Pepper, Kalamata Olives, Feta, Greek 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)


 **House Favorite**

## STEAKS & CHOPS

*Black Angus Beef • Aged 21-28 Days • Hand Cut In House.*

Served with a Choice of:

*Baked Potato, Homemade Mashed Potatoes, Roasted Potatoes, Rice Pilaf, Steak Fries, or Vegetable*

 <b>Ribeye</b> Well Marbled for Exceptional Flavor	<b>16 oz. 49</b>
<b>New York Strip</b> A Classic Steakhouse Cut	<b>16 oz. 47</b>
<b>Filet Mignon</b> The Most Tender of All Cuts	<b>6 oz. 38 12 oz. 47</b>
<b>London Broil</b> Medallions of Filet Topped with Bordelaise Sauce	<b>35</b>
<b>Liver and Onions</b> Crispy Bacon, Caramelized Onions	<b>29</b>
<b>Pork Chop</b> 16 oz. Prepared; BBQ, Greek, or Broiled	<b>27</b>

### STEAK ENHANCEMENTS

**ADD-ONS:** Fried Shrimp 8, Grilled Shrimp 9, Crab Cake 10  
**TOPPINGS:** Blue Cheese Crust 3, Horseradish Crust 3, Parmesan Crust 3  
Caramelized Onions 3. Sautéed Mushrooms 3  
**SAUCES:** Bearnaise Sauce 3, Chimichurri Sauce 3, Demi-Glace 3

## CHICKEN & PASTA ENTREES

 <b>Chicken Piccata</b> Lemon Caper Butter Sauce, Accompanied by Linguine	<b>29</b>
<b>Chicken Marsala</b> Marsala Wine and Mushrooms, Accompanied by Mashed Potatoes	<b>25</b>
- Sub Linguine <b>6</b>	
<b>Roasted Artichoke Chicken</b> Sun-Dried Tomatoes, Spinach, Lemon Butter over a Bed of Rice Pilaf - Sub Linguine <b>6</b>	<b>27</b>
<b>Lemon Pepper Chicken</b> White Wine Lemon Cream, Chopped Spinach	<b>24</b>
<b>Jumbo Shrimp Scampi</b> Sautéed Shrimp with Fresh Tomato, Basil, Garlic, and Onion in a White Wine Lemon Butter Sauce. Served over Linguine	<b>31</b>
<b>Fettuccine Alfredo</b> Fettuccine Tossed in Our Homemade Alfredo Sauce	with Chicken <b>28</b> with Shrimp <b>33</b>


## HOUSE SPECIALTIES

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

\*1/2 Chicken May Take Up to 30 minutes

## STEAKHOUSE BURGERS & SANDWICHES

*Accompanied by Fries and Homemade Soup*

<b>Cheeseburger</b> American, Cheddar, or Swiss, Lettuce, and Tomato	<b>19</b>
<b>Jameson's Burger</b> Caramelized Onions and Aged Cheddar	<b>20</b>
 <b>Boulevard Smash</b> Two (4 oz.) Patties, Onions, Swiss, Pickles, Steakhouse Aioli	<b>21</b>
<b>Impossible Burger</b> Impossible Patty, Avocado, Spinach, Tomato, Balsamic Reduction	<b>23</b>
<b>Cajun Chicken</b> Provolone, Bacon, Chipotle Mayo, Lettuce, Tomato	<b>20</b>
<b>Hot Honey Fried Chicken</b> Pickles, Hot Honey, Lettuce, Tomato	<b>21</b>
<b>NY Philly Sandwich</b> Diced NY, Onions, Mushrooms, Provolone	<b>25</b>

### ADD-ONS

Bacon 3 • Fried Egg 3 • Gluten Free Bun 3 • Truffle Fries 4

### UPGRADES

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


*Gluten-free options are available. Please ask your server  
While we take every precaution, there is a cross-contamination risk as our kitchen handles a variety of common allergens.*

# 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

14

-  **Old Fashioned** – Rye, Angostura, Simple Syrup, Orange Peel
- Skokie Sour** – Bourbon, Fresh Lemon Juice, Simple Syrup, Filthy Dirty Cherry
- Negroni** – No. 3 Gin, Campari, Sweet Vermouth
- Spicy Margarita** – Ghost Tequila, Triple Sec, Sweet and Sour, Fresh Lime, Tajin Rim
- Paloma** – Tequila, Grapefruit Juice, Lime Juice, Splash of Sprite

## Up

16

- The Sazerac** – Sazerac Rye, Peychaud's, Herbsaint Absinthe, Simple Syrup, Lemon Peel
- Manhattan** – Rye, Carpano Antica Vermouth, Angostura Bitters, Filthy Dirty Cherry
-  **French 75** – Drumshanbo Gunpowder Gin, J. Roget Champagne, Fresh Lemon, Simple Syrup
- Aviation** – No. 3 Gin, Maraschino Liqueur, Crème de Violette, Filthy Dirty Cherry
- Espresso Martini** – Vanilla Vodka, 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 7
- Blue Moon, Belgian White Ale, 5.4%, Denver, Colorado 7
- Revolution, Anti-Hero IPA, 6.5%, Chicago, Illinois 8
-  Daisy Cutter, Half Acre APA, 5.2%, Chicago, Illinois 8
- Solemn Oath, Small Wavy City Club, Hazy IPA, 6.9%, Naperville, Illinois 9
- Modelo Especial, 4.4%, Mexico City, Mexico 7
- Rotating Handle mkt

### Bottles


- Bud Light, 4.2%, St. Louis, Missouri 5
- Coors Light, 4.2%, Golden, Colorado 5
-  Modelo Negra, 5.4%, Mexico City, Mexico 6
- Miller Lite, 4.7%, Milwaukee, Wisconsin 5
- Heineken, 5%, Amsterdam, Netherlands 5
- Michelob Ultra, 4.2%, St. Louis, Missouri 5
- 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<br>Subtle Herbs, Fresh Strawberries, Grapefruit   | 10    | 40     |
| Terra d'Oro Moscato, California<br>White Peach, Honeysuckle, Pineapple, Lemon Zest   | 11    | 42     |
| Santa Margherita Pinot Grigio, Italy<br>Golden Delicious Apples, Citrus  | 19    | 62     |
| Kim Crawford Sauvignon Blanc, N.Z.<br>Passion Fruit, Melon, Grapefruit   | 14    | 56     |
|  Taft Street Chardonnay, CA<br>Green Apple, Lemon Curd, White Peach | 14    | 56     |
| Sonoma Cutrer Chardonnay, Sonoma<br>Ripe Peach, Apricot, Vanilla, Oak  | 14    | 48     |

### Red Wines

- |  | Glass | Bottle |
|--|-------|--------|
| Meiomi Pinot Noir, Sonoma<br>Strawberry, Dark Berries, Toasted Mocha   | 15    | 56     |
| Terrazas Malbec, Argentina<br>Blackberry, Plum, Strawberry, Violet   | 11    | 42     |
| J Lohr Cabernet Sauvignon,<br>Central Coast<br>Black Cherry, Currant, Toasted Pastry,<br>Hazelnut, Vanilla   | 11    | 42     |
| Federalist Cabernet Sauvignon, Lodi<br>Blackberry, Black Cherry, Cassis, Cinnamon  | 13    | 46     |
|  Dancing Crow Cabernet Sauvignon,<br>Lake County<br>Cherry, Plum, Raspberry | 13    | 52     |
| Conundrum Red Blend, California<br>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    |
| <b>Champagne, Sparkling and Water</b>  |        |
| 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 & Wine

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

- |   | Glass | Bottle |
|---|-------|--------|
|  <b>Strawberry Crush</b><br>Berries, Mint, Simple Syrup, Ginger Beer       | 7     |        |
| <b>Ro Po So</b><br>Rosemary, Pomegranate Juice, Simple Syrup, Soda  | 6     |        |
| <b>Pom 75</b><br>Pom Juice, Simple Syrup, Non-Alcoholic Rose  | 8     |        |
| <b>Tropical Punch</b><br>Mango Puree, Sprite, Pom Juice   | 7     |        |
| <b>Coconut Kiss</b><br>Cranberry, Pineapple, Grenadine, Coconut Cream, Soda   | 7     |        |
| <b>Rosé Berry Fizz</b><br>Non-Alcoholic Rose, Strawberry Puree, Lemon Juice, Simple Syrup, Soda   | 8     |        |
|  <b>Mint Basil Limeade</b><br>Fresh Mint, Lime Juice, Simple Syrup, Soda |       | 7      |
| <b>Leitz Eins Zwei Zero Pinot Noir, Germany</b><br>Alcohol-Removed, Bright Cherry & Raspberry   | 10    | 40     |
| <b>Giesen 0% Rose Spritz, New Zealand</b><br>De-Alcoholized, Strawberry, Citrus   | 10    | 40     |

**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.