



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
1 lb. Buffalo Wings Hot and Spicy	11.95
1 lb. Sliced BBQ Ribs	11.95
Spinach and Artichoke Dip Served with Tortilla Chips Extra Chips \$2	12.95
Stuffed Mushrooms With Creamed Spinach and Topped with Hollandaise Sauce	12.95
Saganaki Cheese	14.95
Fried Calamari Wild Caught, Lightly Breaded and Served with Cocktail Sauce	16.95
(12) Shrimp Cocktail Served with Cocktail Sauce	14.95
Shrimp De Jonghe Shrimp Served with Garlic Butter, Baked to Perfection	16.95
(2) 3oz. Crab Cakes Served with Honey Chipotle Sauce	19.95
(16) Grilled Shrimp	19.95

SALADS

Chopped Salad Lettuce, Grilled Chicken, Chopped Tomato, Avocado, Corn, Cucumber and Bacon	16.95
Greek Salad Romaine Lettuce, Tomato, Green Peppers, Cucumbers, Onions, Olives, Oregano and Feta Cheese with Olive Oil and Red Wine Vinegar	13.95
W/ Chicken 16.95 W/ Steak 20.95 W/ Shrimp 22.95	
Caesar Salad Romaine Lettuce, Parmesan Cheese, Croutons and Homemade Caesar Dressing	11.95
W/ Chicken 16.95 W/ Steak 20.95 W/ Shrimp 22.95	
Bloomingdale Salad Grilled Salmon over Spring Mix with Cranberries, Goat Cheese and Seasoned Roasted Walnuts, Tossed in a Balsamic Vinaigrette	17.95
Village Salad Fresh Tomatoes, Cucumbers, Green Peppers, Onions, Olives, Oregano and Feta, with Olive Oil & Red Wine Vinegar	15.95
W/ Chicken 19.95 W/ Steak 22.95 W/ Shrimp 24.95	

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	14.95
Chicken Breast Sandwich Served with Lettuce and Tomato on a Bun	13.95
Philly Steak (N.Y.) With Onions, Mushrooms, Green Peppers and Melted Mozzarella Cheese, Served on Ciabatta Bread	20.95
Chicken Philly With Onions, Mushrooms, Green Peppers and Melted Mozzarella Cheese, Served on Ciabatta Bread	15.95
Char-Broiled N.Y. Steak Sandwich New York Strip Steak, Charbroiled and Served on Ciabatta Bread	19.95
Grilled Chicken Club Grilled Chicken Breast, Bacon, Avocado, Monterey Jack Cheese, Chipotle Mayonnaise, Lettuce and Tomato on Toasted Whole Wheat Bread	14.95
Cajun Mahi Mahi Fish Sandwich With Tartar Sauce and Homemade Chips, Served on a Bun	16.95

(3) Filet Mignon Sliders 21.95
With Garlic Aioli Sauce,
Served with Steak Fries and Soup

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.

Lunch Menu

STEAKS & CHOPS

All Steaks are Black Angus Beef – Aged 28 Days, Served with House Salad or Soup of the Day, and (Choice of One Side) Fresh Vegetable, Mashed Potato, Red Boiled Potatoes, Rice Pilaf, Fries or Coleslaw. (Loaded Mashed Potatoes or Loaded Baked Potatoes 4.95)

STEAK AND CHOPS TOPPINGS ADDITIONAL 2.00 EACH

Bleu Cheese Crust Parmesan Crust Peppercorn Sauce Sautéed Mushrooms Bearnaise Sauce	
Filet Mignon The Tenderest of Steaks	6 oz. 29.95
House Favorite (2) 4 oz. Filet Mignon	28.95
New York Strip Steak All-Time Favorite	10 oz. 29.95
Rib Eye Steak Tender, Juicy, Full-Flavored and Well-Marbled	10 oz. 34.95
Prime Sirloin Butt Steak Aged 28 Days	6 oz. 19.95
London Broil Medallions of Filet Served with Mushroom Bordelaise Sauce	24.95
Steak Teriyaki	8 oz. 19.95
(15 pc.) Sliced BBQ Ribs	19.95
(2) 3 oz. Filet Mignon With Choice of Crust	24.95
Broiled Chopped Steak Served with Grilled Onions	18.95
(2) Pork Chops Center Cut Served with Applesauce	23.95
Baby Beef Liver Char-Broiled with Grilled Onions and Bacon	18.95
(2) 1/2 Slab BBQ Ribs	24.95
Dijon Mustard Crusted Rack of Lamb	48.95
Greek Style Lamb Chops Succulent and Tender	48.95

CHICKEN ENTREES

Served with House Salad or Soup of the Day, and (Choice of One Side) Fresh Vegetable, Mashed Potato, Red Boiled Potatoes, Rice Pilaf, Steak Fries or Coleslaw. (Loaded Mashed Potatoes or Loaded Baked Potatoes 4.95)

Marinated Char-Broiled Chicken Breast Chicken Breast in Olive Oil and Fine Herbs with Light Lemon Cream Sauce	15.95
Breast of Chicken Marsala Chicken Breast Sautéed with Marsala Wine and Mushrooms	16.95
Breast of Chicken Picante Chicken Breast Sautéed with White Wine and Mushrooms	15.95
Breast of Chicken Teriyaki Chicken Breast Char-Grilled and Glazed with Teriyaki Sauce	15.95
House Favorite Chicken with Artichokes Chicken Breast Sautéed with White Wine, Lemon and Artichoke Hearts	19.95
Chicken De Jonghe Chicken Breast Served with Garlic Butter	16.95
1/2 Athenian Chicken or 1/2 B.B.Q. Chicken	17.95

PASTA

Served with House Salad or Soup of the Day

Fettuccine Alfredo Fettuccine Tossed in Our Homemade Parmesan Cream Sauce	15.95
With Chicken 19.95 With Shrimp 21.95	
Mediterranean Pasta Shrimp Sautéed with Olive Oil, Garlic, White Wine and Herbs, Served with Linguine	19.95
Pasta Primavera Fresh Sautéed Vegetables with Garlic and Olive Oil, Served with Linguine	15.95
Linguine Marinara Pasta with a Blend of Ripe Tomatoes, Onions and Herbs	14.95
With Chicken 17.95 With Shrimp 19.95	
Chicken Parmesan Chicken Breast Topped with Parmesan Cheese and Marinara Sauce, Served with Linguine	15.95
Filet Tips with Noodles Served with Parmesan Cheese, Mushrooms and Onions	24.95

KABOBS

Served with House Salad or Soup of the Day

Chicken Kabob Boneless Breast of Chicken, Onions, Green Peppers, Mushrooms and Tomatoes, with Light Lemon Cream Sauce, Served with Rice Pilaf	16.95
Beef Kabob – Filet Mignon With Onions, Green Peppers, Mushrooms and Tomatoes, Served with Rice Pilaf	26.95

FISH & SEAFOOD

Served with House Salad or Soup of the Day, and (Choice of One Side) Fresh Vegetable, Mashed Potato, Red Boiled Potatoes, Rice Pilaf, Steak Fries or Coleslaw. (Loaded Mashed Potatoes or Loaded Baked Potatoes 4.95)

(10) Jumbo French Fried Shrimp Served with Cocktail Sauce	19.95	Mahi Mahi Cajun Style Cajun Spice	19.95
Shrimp De Jonghe Jumbo Shrimp Served with Garlic Butter, Baked to Perfection	21.95	Pan-Fried Walleye Pike with White Wine Lemon Sauce	24.95
Fresh Fried Fish & Chips with Tartar Sauce	15.95	Panko Crusted Walleye Pike with Chipotle Mayonnaise	24.95
Pan-Fried South Pacific Seabass with White Wine Lemon Sauce	16.95	Cedar Plank Roasted Salmon with Roasted Fennel, Portabella Mushroom, Red Onion and Tomato Relish, Topped with Balsamic Glaze	24.95
South Pacific Seabass Almondine	17.95	Greek Style Alaskan Halibut with Lemon Butter Sauce	26.95
Parmesan Crusted South Pacific Seabass	17.95	Macadamia Crusted Halibut with Lemon Butter Sauce	28.95
Char-Broiled Atlantic Salmon	19.95		

BURGERS

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

Beef Burger Black Angus Burger	15.50
Beef Cheeseburger Your Choice of American, Swiss or Cheddar	16.95
Patty Melt On Grilled Rye with Grilled Onions and American Cheese	16.95
BBQ Bacon Cheddar Burger Topped with BBQ Sauce, Crispy Bacon and Melted Cheddar Cheese	16.95
Bacon Cheeseburger Topped with Crispy Bacon and American Cheese	16.95
Jameson's Burger With Sautéed Onions and American Cheese	16.95
Black & Bleu Burger Topped with Bleu Cheese Crust	16.95
Mushroom Swiss Burger Sautéed Mushrooms and Melted Swiss Cheese	16.95
Avocado Bacon Swiss Burger Sliced Avocados, Crispy Bacon and Melted Swiss Cheese	17.95

Jameson's Charhouse

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
- Melon Ball** | Orange Vodka, Melon Schnapps and a Splash of Orange Juice
- Chocolate Truffle** | Caramel Vodka, Baileys Irish Cream, Trader Vic's Chocolate Liqueur and Amaretto
- Perfect Espresso** | Freshly Brewed Espresso, Premium Vodka, and Coffee Liqueur
- 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
- Mexican Mule** | Tequila, Ginger Beer, and Fresh Lime.
- 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 Kreuzsch Riesling, Germany	9.5	36
Mirassou Moscato, California	8	30
Fleurs De Prairie Languedoc Rose 2022, France	12	46

White Wines

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

	Glass	Bottle
Ruffino Chianti, Italy	9	34
Estancia Pinot Noir, California	10	38
Meiomi Pinot Noir, California	13	50
Apothic Red Blend, California	8	30
Unshackled Red Wine (Prisoner), California	16	62
Gascon Malbec, Argentina	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

BEER & SELTZER

Domestic

- Miller Lite
- Miller Genuine Draft Light
- Miller Extra Light
- High Life
- Coors Light
- Michelob Ultra
- Budweiser
- Bud Light

*Select locations and/or on draft

Imported

- Pilsner Urquell*
- Peroni Nastro Azzuro*
- Corona
- Fat Tire
- Modelo*
- Heineken
- Heineken Light
- Amstel Light
- Stella Artois*
- Guinness

Craft & Non-Alcoholic

- Yuengling*
- Sam Adams Boston Lager
- Blue Moon*
- Goose Island 312*
- George Killian's Irish Red
- Lagunitas - IPA*
- Founders*
- Non-Alcoholic Heineken 0%

Seltzer

- Truly Hard Seltzer

DESSERTS

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



Mount Prospect • Bloomingdale • Crystal Lake • Huntley • Skokie

www.Jamesons-Charhouse.com

