



# HAPPY Mother's Day from Jameson's Charhouse

## Appetizers

Potato Skins	9.95
Saganaki - Flaming Greek Cheese, Opa!	14.95
Stuffed Mushrooms	12.95
Spinach and Artichoke Dip	14.95
Fried Calamari	16.95
(12) Shrimp Cocktail	16.95
Shrimp DeJonghe	17.95
(2) 3 oz. Crab Cakes	19.95

## Seafood Selections

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

Shrimp DeJonghe	27.95
(12) Jumbo Fried Shrimp	27.95
Cajun Style Mahi Mahi	29.95
Pan-Fried Walleye Pike	29.95
Parmesan Crusted Seabass	29.95
Greek Style Chilean Seabass	39.95
Char-Broiled Atlantic Salmon	29.95
Seabass Almondine	29.95
Panko Crusted Walleye Pike <i>Served with chipotle mayo</i>	29.95
Cedar Plank Roasted Salmon <i>Topped with roasted fennel, portabella mushroom, red onion, and tomato relish</i>	31.95
Greek Style Alaskan Halibut	36.95
Macadamia Crusted Halibut <i>In a lemon butter sauce</i>	38.95

## Chicken Entrees

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

Breast of Chicken Picante <i>Chicken breast sauteed with white wine and mushrooms</i>	25.95
Breast of Chicken Marsala <i>Chicken breast sauteed with marsala wine and mushrooms</i>	25.95
Chicken Kabob <i>With onions, green peppers, tomatoes and mushrooms</i>	25.95
Marinated Char-Broiled Breast of Chicken <i>Chicken breast in olive oil and fine herbs with light lemon cream sauce</i>	25.95
Breast of Chicken Teriyaki <i>Chicken breast with glazed teriyaki sauce</i>	25.95
Chicken with Artichokes <i>Chicken breast sauteed with white wine, lemon &amp; artichoke hearts</i>	26.95

## Featured Items

### Slow Roasted Black Angus Prime Rib

10 oz. 35.95 16 oz. 46.95

**(2) 4oz. Wild Lobster Tail & (2) 3oz. Filet Mignon**  
49.95 (Mt. Prospect Only)

## Steaks & Chops

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

6 oz. Filet Mignon	34.95
11 oz. Filet Mignon	49.95
(2) 3 oz. Filet Mignon Peppercorn	29.95
(2) 3 oz. Filet Mignon & 8 Grilled Shrimp	36.95
(2) 3 oz. Filet Mignon & (2) Crab Cakes	39.95
6 oz. New York & 8 Fried Shrimp	36.95
16 oz. New York Strip Steak	45.95
16 oz. Rib Eye Steak	46.95
28 oz. Bone In Ribeye	59.95
24 oz. Porterhouse	49.95
32 oz. Pork Chops	28.95
Rack of Lamb with Dijon Mustard Crust	49.95
(2) ½ Slab BBQ Ribs	29.95
8 oz. Filet Mignon Beef Kabob <i>With onions, green peppers, tomatoes, &amp; mushrooms</i>	32.95
London Broil <i>8oz. medallions of filet mignon topped with mushroom bordelaise sauce</i>	32.95

## Pastas, Salads, Burgers & Sandwiches

Shrimp Alfredo <i>Served with homemade soup du jour &amp; house salad</i>	27.95
Linguine Marinara with Shrimp <i>Served with homemade soup du jour &amp; house salad</i>	27.95
Bloomingtondale Salad <i>Grilled Salmon over spring mix greens with cranberries, goat cheese &amp; roasted walnuts, tossed in a balsamic vinaigrette</i>	23.95
Jameson's Burger <i>10 oz. Black Angus burger with sauteed onions and American cheese, served with soup du jour, steak fries, lettuce, tomato, pickles, and coleslaw</i>	18.95
Jameson's Cajun Chicken Sandwich <i>Cajun chicken with mozzarella cheese and bacon on a brioche bun, served with soup du jour, steak fries, lettuce, tomato, pickles, and coleslaw</i>	18.95
(3) Filet Mignon Sliders <i>Parmesan cheese crust and grilled onions, served with homemade soup du jour &amp; steak fries</i>	22.95

## Desserts

8.95

New York Style Cheesecake

Chocolate Flourless Cake | Key Lime Pie | Carrot Cake | Tiramisu





# 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
Allegro 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



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