



Dinner Menu

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
House Favorite Saganaki Cheese	14.95
Fried Calamari Wild Caught, Lightly Breaded and Served with Cocktail Sauce	16.95
(12) Shrimp Cocktail Served with Cocktail Sauce	16.95
Shrimp De Jonghe Shrimp Served with Garlic Butter, Baked to Perfection	17.95
(2) 3oz. Crab Cakes Served with Honey Chipotle Sauce	19.95
(16) Grilled Shrimp	19.95

(3) Filet Mignon Sliders 21.95
Topped with Parmesan Crust and Grilled Onions

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. (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	22.95
Breast of Chicken Marsala Chicken Breast Sautéed with Marsala Wine and Mushrooms	22.95
Breast of Chicken Picante Chicken Breast Sautéed with White Wine and Mushrooms	22.95
Breast of Chicken Teriyaki Chicken Breast Char-Grilled and Glazed with Teriyaki Sauce	22.95
House Favorite Chicken with Artichokes Chicken Breast Sautéed with White Wine, Lemon and Artichoke Hearts	26.95
Chicken De Jonghe Chicken Breast Served with Garlic Butter	22.95
1/2 Athenian Chicken or 1/2 BBQ Chicken	21.95

KABOBS

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

Beef Kabob 8oz. Filet Mignon Medallions with Onions, Green Peppers, Mushrooms and Tomatoes	28.95
Chicken Kabob Boneless Breast of Chicken, Onions, Green Peppers, Mushrooms and Tomatoes, with Light Lemon Cream Sauce	22.95

PASTA

Served with House Salad and Soup of the Day

Fettuccine Alfredo Fettuccine Tossed in Our Homemade Parmesan Cream Sauce With Chicken 24.95 With Shrimp 26.95	21.95
Mediterranean Pasta Shrimp Sautéed with Olive Oil, Garlic, White Wine and Herbs	23.95
Pasta Primavera Fresh Sautéed Vegetables with Garlic and Olive Oil, Served with Linguine	22.95
Linguine Marinara Pasta with a Blend of Ripe Tomatoes, Onions and Herbs With Chicken 23.95 With Shrimp 26.95	21.95
Chicken Parmesan Chicken Breast Topped with Parmesan Cheese and Marinara Sauce, Served with Linguine	21.95
Filet Tips with Noodles Served with Parmesan Cheese, Mushrooms and Onions	28.95

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. (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. 33.95	11 oz. 46.95
House Favorite (2) 4 oz. Filet Mignon Topped with Parmesan Crust	31.95	
New York Strip Steak All-Time Favorite	10 oz. 32.95	16 oz. 46.95
Rib Eye Steak Tender, Juicy, Full-Flavored and Well-Marbled	10 oz. 36.95	16 oz. 46.95
House Favorite Prime Sirloin Butt Steak Aged 28 Days	10 oz. 29.95	
(3) 3 oz. Filet Mignon With Choice of Crust	39.95	
London Broil 8 oz. Filet Mignon Medallions Served with Mushroom Bordelaise Sauce	31.95	
Broiled Chopped Steak Served with Grilled Onions	12 oz. 19.95	
(2) Pork Chops Center Cut Served with Applesauce	26.95	
Baby Beef Liver Char-Broiled with Grilled Onions and Bacon	22.95	
(2) 1/2 Slabs Barbecued Baby Back Ribs	29.95	
Dijon Mustard Crusted Rack of Lamb	48.95	
Greek Style Lamb Chops Succulent and Tender	48.95	
Black Angus Bone-In New York	18 oz. 39.95	
Jameson's Special Cut Black Angus Bone-In Ribeye	28 oz. 59.95	
Black Angus Porterhouse Steak Combines the Tender Filet Mignon with the Meaty-Flavored New York Strip	24 oz. 49.95	

Slow Roasted Black Angus Prime Rib 10 oz. 35.95 16 oz. 46.95
Available Friday, Saturday, Sunday

SURF & TURF COMBOS

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. (Loaded Mashed Potatoes or Loaded Baked Potatoes 4.95)

Half Slab of BBQ Ribs & (8) French Fried Shrimp	32.95
House Favorite Prime Sirloin Butt Steak 6oz. & (8) French Fried Shrimp	32.95
(2) 3oz. Filet Mignon & (8) Grilled Shrimp	34.95
(2) 3oz. Filet Mignon & (10) French Fried Shrimp	36.95
(2) 3oz. Filet Mignon & (2) Crab Cake	38.95

FISH & SEAFOOD

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. (Loaded Mashed Potatoes or Loaded Baked Potatoes 4.95)

House Favorite

Fresh Fried Fish & Chips Served with Tartar Sauce	21.95
(12) Jumbo French Fried Shrimp Served with Cocktail Sauce	24.95
Shrimp De Jonghe Shrimp Served with Garlic Butter, Baked to Perfection	24.95
Pan-Fried South Pacific Seabass with White Wine Lemon Sauce	22.95
South Pacific Seabass Almondine	23.95
Macadamia Crusted Seabass with Lemon Butter Sauce	24.95
Parmesan Crusted Seabass	24.95
Char-Broiled Atlantic Salmon	26.95
Mahi Mahi Cajun Style Cajun Spice, So Nice	28.95
Pan-Fried Walleye Pike with White Wine Lemon Sauce	29.95
Panko Crusted Walleye Pike with Chipotle Mayonnaise	29.95
Cedar Plank Roasted Salmon with Roasted Fennel, Portabella Mushroom, Red Onion and Tomato Relish, Topped with Balsamic Glaze	28.95
Greek Style Alaskan Halibut with Lemon Butter Sauce	34.95
Macadamia Crusted Halibut with Lemon Butter Sauce	36.95
House Favorite Broiled Chilean Seabass with Olive Oil, Lemon and Herbs	36.95

Jameson's Charhouse

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	22.95
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 Served on a bun	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	15.95
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

BEER & SELTZER

Domestic	Imported	Craft & Non-Alcoholic
Miller Lite	Pilsner Urquell*	Yuengling*
Miller Genuine Draft Light	Peroni Nastro Azzuro*	Sam Adams Boston Lager
Miller Extra Light	Corona	Blue Moon*
High Life	Fat Tire	Goose Island 312*
Coors Light	Modelo*	George Killian's Irish Red
Michelob Ultra	Heineken	Lagunitas – IPA*
Budweiser	Heineken Light	Founders*
Bud Light	Amstel Light	Non-Alcoholic Heineken 0%
	Stella Artois*	Seltzer
	Guinness	Truly Hard Seltzer

*Select locations and/or on draft

DESSERTS

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

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

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

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

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.



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