

STARTERS

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

SALADS

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

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

 **House Favorite**

STEAKS & CHOPS

<i>Black Angus Beef • Aged 21-28 Days • Hand Cut In House.</i>		
Served with a Choice of:		
<i>Baked Potato, Homemade Mashed Potatoes, Roasted Potatoes, Rice Pilaf, Steak Fries, or Vegetable</i>		
 Ribeye Well Marbled for Exceptional Flavor	16 oz.	49
New York Strip A Classic Steakhouse Cut	16 oz.	47
Filet Mignon The Most Tender of All Cuts	6 oz. 38	12 oz. 47
London Broil Medallions of Filet Topped with Bordelaise Sauce		35
Liver and Onions Crispy Bacon, Caramelized Onions		29
Pork Chop 16 oz. Prepared; BBQ, Greek, or Broiled		27

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

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

HOUSE SPECIALTIES

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

*1/2 Chicken May Take Up to 30 minutes

STEAKHOUSE BURGERS & SANDWICHES

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

ADD-ONS

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

UPGRADES

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	

*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.*

GET DIRECTIONS

MAKE A RESERVATION

Whiskey, Whisky, Aqua Vitae

With a selection of over 200 whiskies 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

Up

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

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

Bottles

Guinness, Stout, 4.2%, Dublin, Ireland	8	Bud Light, 4.2%, St. Louis, Missouri	5
Yuengling, Lager, 4.5%, Pottsville, Pennsylvania	7	Coors Light, 4.2%, Golden, Colorado	5
Blue Moon, Belgian White Ale, 5.4%, Denver, Colorado	7	 Modelo Negra , 5.4%, Mexico City, Mexico	6
Revolution, Anti-Hero IPA, 6.5%, Chicago, Illinois	8	Miller Lite, 4.7%, Milwaukee, Wisconsin	5
 Daisy Cutter , Half Acre APA, 5.2%, Chicago, Illinois	8	Heineken, 5%, Amsterdam, Netherlands	5
Solemn Oath, Small Wavy City Club, Hazy IPA, 6.9%, Naperville, Illinois	9	Michelob Ultra, 4.2%, St. Louis, Missouri	5
Modelo Especial, 4.4%, Mexico City, Mexico	7	Corona Extra, 4.8% Mexico City, Mexico	6
Rotating Handle	mkt	Stella Artois, 5%, Jupile, Belgium	6
		Sam Adams, Boston Lager, 5%, Boston, Massachusetts	6

Wine List

White Wines			Red Wines			Reserve Red Wines	
	Glass	Bottle		Glass	Bottle		Bottle
Bieler Cuvee Sabine Rose, <i>France</i>	10	40	Meiomi Pinot Noir, <i>Sonoma</i>	15	56	Prisoner Red Blend, <i>Napa</i>	75
Subtle Herbs, Fresh Strawberries, Grapefruit			Strawberry, Dark Berries, Toasted Mocha			Jordan Cabernet Sauvignon, <i>A. Valley</i>	110
Terra d’Oro Moscato, <i>California</i>	11	42	Terrazas Malbec, <i>Argentina</i>	11	42	Chimney Rock Cabernet Sauvignon, <i>Napa</i>	120
White Peach, Honeysuckle, Pineapple, Lemon Zest			J Lohr Cabernet Sauvignon, <i>Central Coast</i>	11	42	Champagne, Sparkling and Water	
Santa Margherita Pinot Grigio, <i>Italy</i>	19	62	Black Cherry, Currant, Toasted Pastry, Hazelnut, Vanilla			Domiane Chandon Brut, <i>California</i> 187ml	14
Golden Delicious Apples, Citrus			Federalist Cabernet Sauvignon, <i>Lodi</i>	13	46	Bouvet Brut, <i>France</i>	55
Kim Crawford Sauvignon Blanc, <i>N.Z.</i>	14	56	Blackberry, Black Cherry, Cassis, Cinnamon			Mionetto Prosecco, <i>Italy</i> 187ml	12
Passion Fruit, Melon, Grapefruit			 Dancing Crow Cabernet Sauvignon , <i>Lake County</i>	13	52	Vueve Clicquot Champagne, <i>France</i>	108
 Taft Street Chardonnay , <i>CA</i>	14	56	Cherry, Plum, Raspberry			San Pellegrino, <i>Italy</i> 330ml	5
Green Apple, Lemon Curd, White Peach			Conundrum Red Blend, <i>California</i>	14	48	Evian, <i>France</i> 330ml	5
Sonoma Cutrer Chardonnay, <i>Sonoma</i>	14	48	Dark Chocolate, Ripe Plum, Blackberry, Cherry				
Ripe Peach, Apricot, Vanilla, Oak							

Zero-Proof Cocktails & Wine

Spike It: Choose your favorite spirit to make a cocktail

Glass Bottle

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

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

3/2026

GET DIRECTIONS

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