

STARTERS

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

SALADS

Loaded Wedge	16
Crisp Iceberg, Bacon, Tomato, Crumbled Blue Cheese, Creamy Blue Cheese Dressing	
Caesar	15
Romaine, Parmesan, Toasted Croutons	
 Chopped	17
Mixed Greens, Tomato, Avocado, Corn, Applewood Smoked Bacon, Cucumber, Crumbled Blue Cheese, Balsamic Vinaigrette	
Greek Beet	18
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

ROOM SERVICE

22 % of the food and beverage will be added to your account as a gratuity and fully distributed to servers. An additional \$2.50 plus applicable state and local tax will be added to your account. Please notify any allergy or diet restrictions prior to ordering.

Monday - Friday	4 pm - 9:45 pm
Saturday	12 pm - 9:45 pm
Sunday	12 pm - 8:45 pm

 **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	25
- Sub Linguine 6	
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</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. While we take every precaution, there is a cross-contamination risk.

ORDER ROOM SERVICE ONLINE

ORDER ROOM SERVICE
Tap to order online

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

Yuengling, Lager, 4.5%, Pottsville, Pennsylvania

Blue Moon, Belgian White Ale, 5.4%, Denver, Colorado

Revolution, Anti-Hero IPA, 6.5%, Chicago, Illinois



Daisy Cutter, Half Acre APA, 5.2%, Chicago, Illinois

Solemn Oath, Small Wavy City Club, Hazy IPA, 6.9%, Naperville, Illinois

Modelo Especial, 4.4%, Mexico City, Mexico

Rotating Handle

8

7

7

8

8

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7

mkt

Bottles

Bud Light, 4.2%, St. Louis, Missouri

Coors Light, 4.2%, Golden, Colorado



Modelo Negra, 5.4%, Mexico City, Mexico

Miller Lite, 4.7%, Milwaukee, Wisconsin

Heineken, 5%, Amsterdam, Netherlands

Michelob Ultra, 4.2%, St. Louis, Missouri

Corona Extra, 4.8% Mexico City, Mexico

Stella Artois, 5%, Jupile, Belgium

Sam Adams, Boston Lager, 5%, Boston, Massachusetts

5

5

6

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Wine List

White Wines

Glass Bottle

Bieler Cuvee Sabine Rose, France 10 40
Subtle Herbs, Fresh Strawberries, Grapefruit

Terra d'Oro Moscato, California 11 42
White Peach, Honeysuckle, Pineapple, Lemon Zest

Santa Margherita Pinot Grigio, Italy 19 62
Golden Delicious Apples, Citrus

Kim Crawford Sauvignon Blanc, N.Z. 14 56
Passion Fruit, Melon, Grapefruit



Taft Street Chardonnay, CA 14 56
Green Apple, Lemon Curd, White Peach

Sonoma Cutrer Chardonnay, Sonoma 14 48
Ripe Peach, Apricot, Vanilla, Oak

Red Wines

Glass Bottle

Meiomi Pinot Noir, Sonoma 15 56
Strawberry, Dark Berries, Toasted Mocha

Terrazas Malbec, Argentina 11 42
Blackberry, Plum, Strawberry, Violet

J Lohr Cabernet Sauvignon, Central Coast 11 42
Black Cherry, Currant, Toasted Pastry, Hazelnut, Vanilla

Federalist Cabernet Sauvignon, Lodi 13 46
Blackberry, Black Cherry, Cassis, Cinnamon

Dancing Crow Cabernet Sauvignon, Lake County 13 52
Cherry, Plum, Raspberry

Conundrum Red Blend, California 14 48
Dark Chocolate, Ripe Plum, Blackberry, Cherry

Reserve Red Wines

Bottle

Prisoner Red Blend, Napa 75

Jordan Cabernet Sauvignon, A. Valley 110

Chimney Rock Cabernet Sauvignon, Napa 120

Champagne, Sparkling and Water

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



Strawberry Crush 7
Berries, Mint, Simple Syrup, Ginger Beer

Ro Po So 6
Rosemary, Pomegranate Juice, Simple Syrup, Soda

Pom 75 8
Pom Juice, Simple Syrup, Non-Alcoholic Rose

Tropical Punch 7
Mango Puree, Sprite, Pom Juice

Coconut Kiss 7
Cranberry, Pineapple, Grenadine, Coconut Cream, Soda

Rosé Berry Fizz 8
Non-Alcoholic Rose, Strawberry Puree, Lemon Juice, Simple Syrup, Soda



Mint Basil Limeade 7
Fresh Mint, Lime Juice, Simple Syrup, Soda

Leitz Eins Zwei Zero Pinot Noir, Germany 10 40
Alcohol-Removed, Bright Cherry & Raspberry

Giesen 0% Rose Spritz, New Zealand 10 40
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 an

www.Jamesons-Charhouse.com

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