



Dinner Menu

APPETIZERS

<i>House Favorite</i> Saganaki Cheese	14.95
Sweet Potato Fries Served with Chipotle Mayo	8.95
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
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 (10) Shrimp Served with Garlic Butter, Baked to Perfection	17.95
(2) 3oz. Crab Cakes Served with Honey Chipotle Sauce	19.95
(12) Grilled Shrimp	18.95

(3) Filet Mignon Sliders 21.95 Topped with Parmesan Crust and Grilled Onions	(3) Salmon Sliders 15.95 Served with Fries
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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

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	16.95
Beef Cheeseburger Your Choice of American, Swiss or Cheddar	17.95
Patty Melt On Grilled Rye with Grilled Onions and American Cheese	17.95
BBQ Bacon Cheddar Burger Topped with BBQ Sauce, Crispy Bacon and Melted Cheddar Cheese	17.95
Bacon Cheeseburger Topped with Crispy Bacon and American Cheese	17.95
Jameson's Burger With Sautéed Onions and American Cheese	17.95
Black & Bleu Burger Topped with Bleu Cheese Crust	17.95
Mushroom Swiss Burger Sautéed Mushrooms and Melted Swiss Cheese	17.95
Avocado Bacon Swiss Burger Sliced Avocados, Crispy Bacon and Melted Swiss Cheese	18.95

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. (Loaded Mashed Potatoes or Loaded Baked Potatoes 4.95)

Marinated Char-Broiled Chicken Breast In Olive Oil and Fine Herbs with Light Lemon Cream Sauce	22.95
Breast of Chicken Marsala Sautéed with Marsala Wine and Mushrooms	24.95
Breast of Chicken Picante Sautéed with White Wine and Mushrooms	22.95
Breast of Chicken Teriyaki Char-Grilled and Glazed with Teriyaki Sauce	22.95
<i>House Favorite</i> Chicken with Artichokes Chicken Breast Sautéed with White Wine, Lemon and Artichoke Hearts	26.95

Chicken De Jonghe Chicken Breast Served with Garlic Butter	23.95
1/2 Athenian Chicken or 1/2 BBQ Chicken	22.95
Chicken Kabob Boneless Breast of Chicken, Onions, Green Peppers, Mushrooms and Tomatoes, with Light Lemon Cream Sauce	23.95

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	23.95
Filet Tips with Noodles Served with Parmesan Cheese, Mushrooms and Onions	29.95

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

New York Strip Steak All-Time Favorite	10 oz. 34.95	16 oz. 46.95
<i>House Favorite</i> (2) 4 oz. Filet Mignon Topped with Parmesan Crust	32.95	
(3) 3 oz. Filet Mignon With Choice of Crust	39.95	
Filet Mignon The Tenderest of Steaks	6 oz. 36.95	12 oz. 49.95
<i>House Favorite</i> Prime Sirloin Butt Steak Aged 28 Days	10 oz. 29.95	
London Broil 8 oz. Filet Mignon Medallions Served with Mushroom Bordelaise Sauce	31.95	
Beef Kabob 8oz. Filet Mignon Medallions with Onions, Green Peppers, Mushrooms and Tomatoes	31.95	
Rib Eye Steak Tender, Juicy, Full-Flavored and Well-Marbled	10 oz. 39.95	16 oz. 49.95
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	
Jameson's Special Cut Black Angus Bone-In Ribeye	28 oz. 63.95	
Black Angus Bone-In New York	18 oz. 44.95	
Black Angus Porterhouse Steak Combines the Tender Filet Mignon with the Meaty-Flavored New York Strip	24 oz. 54.95	

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)

Shrimp De Jonge (12) Shrimp Served with Garlic Butter, Baked to Perfection	24.95
Jumbo French Fried Shrimp (12) Shrimp Served with Cocktail Sauce	24.95

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
Canyon Road White Zinfandel, California
7.00 Glass

Blush & Sweet Wines

	Glass	Bottle
Pacific Rim Riesling, Columbia Valley, Washington	9.5	36
Allegro Moscato, California	8	30
Flours 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 | Tiramisu
New York Style Cheesecake | Tiramisu | Key Lime Pie

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.

