Thanksgiving CL 202.qxp_Layout 1 11/2/26 11:37 AM Page 1

Jameson's Original Charhouse EST. 1990

HAPPY Thanksgiving from Jameson's Charhouse

Appetizers

Shrimp DeJonghe	19.95	Spinach and Artichoke Dip	14.95
Fried Calamari	18.95	Potato Skins	12.95
Crab Cakes	19.95		

Seafood Selections

Served with Rice Pilaf and Fresh Vegetable

Macadamia Crusted Halibut	38.95	Greek Halibut	38.95
Charred Salmon	28.95	Shrimp DeJonghe	28.95
Pan Fried Walleye *With white wine lemon sauce*	29.95	Jumbo Fried Shrimp	26.95
Parmesan Crusted Seabass	28.95	Cajun Mahi Mahi	29.95

Special Features

Roast Turkey with Homemade Stuffing ~ *Served with mashed potatoes and cranberry sauce* 27.95

Baked Ham with Fruit Sauce ~ *Served with mashed sweet potatoes and marshmallows* 27.95

Roast Duck ~ *Served with a Grand Marnier sauce, baked potato and fresh vegetable* 34.95

Rigatoni with Vodka Sauce ~ *Rigatoni pasta tossed in a tomato vodka sauce with fresh basil* 24.95

Baked Rigatoni with Meat Sauce ~ *Ground pork and beef braised in a tomato sauce and baked with rigatoni pasta and parmesan cheese* 24.95

Cedar Plank Salmon ~ *Topped with portabella mushroom relish, served with rice pilaf and topped with balsamic glaze* 28.95

Shrimp Alfredo ~ *Fettuccine tossed in our homemade parmesan sauce with jumbo shrimp* 29.95

8 oz. New York Strip and Fried Shrimp ~ *Served with baked potato and fresh vegetable* 35.95

6 oz. Filet and 6 Grilled Shrimp ~ *Served with baked potato and fresh vegetable* 42.95

BBQ Ribs and Fried Shrimp Combo ~ *Served with Steak Fries and Cocktail Sauce* 26.95

2 (4 oz.) Filet Mignon ~ *Choice of parmesan or bleu cheese crust, served with mashed potatoes and fresh vegetable* 39.95

Prime Rib ~ *Limited Quantity Available* 39.95

Steaks and Chops

All Steaks are Black Angus Beef aged between 21-28 days
Served with Homemade Soup, House Salad and Choice of Potato and Fresh Vegetable

Rib Eye Steak (16 oz.) 47.95

New York Strip (16 oz.) 45.95

Filet Mignon (6 oz.) 36.95

Filet Mignon (11 oz.) 47.95

Bone in New York Steak (16 oz.) 39.95

Parmesan Crusted Porterhouse (24 oz.) 48.95

Bone in Ribeye (28 oz.) 58.95

Pork Chops 28.95

B.B.Q. Ribs 28.95

Beef Kabob - Filet Mignon 29.95
With onions, green peppers, tomatoes and mushrooms, served with rice pilaf

Entrees

Served with Homemade Soup, House Salad and Choice of Potato and Fresh Vegetable

Breast of Chicken Picante 25.95
Chicken breast sautéed with white wine and mushrooms

Breast of Chicken Marsala 25.95
Chicken breast sautéed with Marsala wine and mushrooms

Chicken Kabob 25.95
Chicken, onions, green peppers, mushrooms and tomatoes, served with rice pilaf

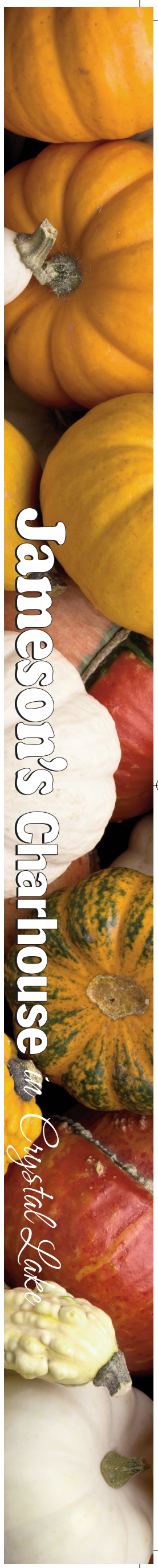
Chicken with Artichokes 26.95
Chicken breast sautéed with white wine, lemon and artichoke hearts

London Broil 29.95
Medallions of filet served with bordelaise sauce

Salads & Burgers

Jameson's Burger 19.95
10 oz. black angus burger with sautéed onions and American cheese

Salmon Salad 21.95
Grilled salmon over spring mix with cranberries, goat cheese and roasted walnuts, tossed in a balsamic vinaigrette



Thanksgiving CL 202.qxp_Layout 1 11/2/26 11:37 AM Page 2

Wine List

HOUSE WINES BY SALMON CREEK

Cabernet, Merlot, Chardonnay, White Zinfandel, Pinot Grigio

Sweet Wines

	Glass	Bottle
Leonard Kreusch Riesling, Germany	12	44
Seven Daughters Moscato, Italy	10	36

White Wines

Chloe Pinot Grigio, Italy	9	32
Santa Margherita Pinot Grigio, Italy	16	60
Apothic White Blend, California	9	32
Rodney Strong Charlotte's Home Sauvignon Blanc, Sonoma County	12	44
Whitehaven Sauvignon Blanc, New Zealand	13	48
Dark Horse Chardonnay, California	9	32
Storypoint Chardonnay, California	11	40
Sterling Chardonnay, Napa Valley	10	36
St. Francis Chardonnay, Sonoma	12	44
Kendall Jackson Chardonnay, California	12	44
Sonoma Cutrer Chardonnay, Sonoma	16	60
Ferrari-Carano Chardonnay, Sonoma County	15	56

Red Wines

Villa Banfi Chianti Superior, Tuscany	10	36
Mirassou Pinot Noir, California	9	32
Le Grand Noir Pinot Noir, France	11	40
MacMurray Ranch Pinot Noir, Sonoma Coast	13	48
Meiomi Pinot Noir, California	14	52
Apothic Red Blend, California	9	32
Conundrum Red Blend, Wagner Family California	11	40
Unshackled Red Blend, Prisoner Wine Co. California	16	60
Ferrari-Carano Siena Red Blend, Sonoma County	18	68
Casillero Del Diablo Malbec, Chile	9	32
Gascon Malbec, Argentina	11	40
CK Mondavi Merlot, California	9	32
Kendall Jackson Merlot, California	12	44
Jacob's Creek Shiraz, Australia	9	32
Carnivor Red Zinfandel, California	11	40
Mirassou Cabernet Sauvignon, California	9	32
Josh Cellars Cabernet, California	11	40
Sterling Cabernet Sauvignon, Napa Valley	9	32
Louis M. Martini Cabernet Sauvignon, California	14	52
Rodney Strong Cabernet Sauvignon, Sonoma County	13	48
Kendall Jackson Cabernet Sauvignon, California	12	44
Oberon Cabernet Sauvignon, Napa	16	60
Michael David Freakshow Cabernet Sauvignon, Lodi, California	14	52
Michael David Freakshow Petit Syrah, Lodi, California	12	44

Champagne & Sparkling Wines

Korbel Brut, Splits	10
LaMarca Prosecco Brut, Splits, Italy	12
Korbel Brut, California	39
Domaine Carneros Brut by Taittinger	57
Piper Heidsieck Brut	129

Martinis

13.00

VITAMIN C MARTINI
Stolichnaya Ohranj Vodka, Grand Marnier, Triple Sec, Orange Juice and Sour Mix, Garnished with an Orange Wedge.

CHOCOLATE AND BERRIES MARTINI
Raspberry Vodka, Godiva White Chocolate Liqueur and White Crème de Cocoa, Served in a Chocolate Rimmed Glass.

LIQUID CAFFEINE MARTINI
Premium Espresso Vodka and Kahlua Mocha Liqueur with a Splash of Cream. Served in a Cinnamon Rimmer Glass.

POMEGRANATE MARTINI
Pomegranate Vodka, Pomegranate Liqueur and a Splash of Sour Mix. Garnished with a Twist of Lemon.

ABSOLUT MANGO MARTINI
Absolut Mango Vodka, Apricot Brandy, Orange Juice, Pineapple Juice and a Splash of Sour Mix.

FRENCH RASPBERRY MARTINI
Stolichnaya Razberi Vodka, Raspberry Liqueur and a Splash of Pineapple Juice, Garnished with a Twist of Lemon.

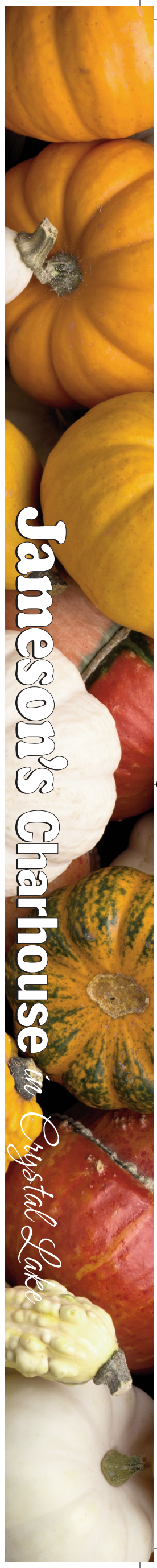
COSMOPOLITAN
Premium Citrus Vodka, Triple Sec, a Touch of Lime Juice and a Splash of Cranberry Juice. Decorated with a Twist of Lemon.

CHOCOLATE MARTINI
Stolichnaya Vanil Vodka, Godiva White Chocolate and Godiva Original Liqueur. Served in a Chocolate Rimmed Glass.

APPLE MARTINI
Premium Apple Vodka, Apple Pucker and a Splash of Sour Mix, Garnished with a Cherry.

WATERMELON MARTINI
Premium Melon Vodka, Watermelon Pucker, Peach Schnapps and a Splash of Sour Mix.

TIRAMISU MARTINI
(Jameson's Favorite)
Premium Espresso Vodka, Butterscotch Schnapps, Frangelico and a Splash of Cream. Served in a Cinnamon Rimmed Glass.



Jameson's Original Charhouse LUNCH–DINNER EST. 1990

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www.Jamesons-Charhouse.com