Thanksgiving MP BL 2026.qxp_Layout 1 11/8/26 1:40 PM Page 1

Jameson's Original Charhouse
LUNCH–DINNER
EST. 1990

HAPPY Thanksgiving

Appetizers

Saganaki - Flaming Greek Cheese, Opa!	14.95
Spinach and Artichoke Dip	14.95
Stuffed Mushrooms	12.95
Fried Calamari	16.95
Shrimp DeJonghe	17.95
(12) Shrimp Cocktail	16.95
(2) 3 oz. Crab Cakes	19.95

Seafood Selections

Served with Homemade Soup Du Jour, House Salad and Choice of One: Potato, Rice Pilaf or Fresh Vegetable.

Shrimp DeJonghe	27.95
Jumbo Fried Shrimp	27.95
Cajun Style Mahi Mahi	29.95
Pan-Fried Walleye Pike	29.95
Parmesan Crusted Seabass	29.95
Char-Broiled Atlantic Salmon	29.95
Seabass Almondine	29.95
Panko Crusted Walleye Pike *Served with chipotle mayo*	29.95
Greek Style Alaskan Halibut	36.95
Macadamia Crusted Halibut *In a lemon butter sauce*	38.95
Greek Style Chilean Seabass	39.95

Chicken Entrees

Served with Homemade Soup Du Jour, House Salad and Choice of One: Potato, Rice Pilaf or Fresh Vegetable.

Breast of Chicken Picante *Chicken breast sauteed with white wine and mushrooms*	25.95
Breast of Chicken Marsala *Chicken breast sauteed with marsala wine and mushrooms*	25.95
Chicken Kabob *With onions, green peppers, tomatoes and mushrooms*	25.95
Marinated Char-Broiled Breast of Chicken *Chicken breast in olive oil and fine herbs with light lemon cream sauce*	25.95
Breast of Chicken Teriyaki *Chicken breast with glazed teriyaki sauce*	25.95
Chicken with Artichokes *Chicken breast sauteed with white wine, lemon & artichoke hearts*	26.95

Special Features

Traditional Turkey Dinner 28.95
Served with homemade stuffing with chestnuts and pine nuts, mashed potatoes, turkey gravy and cranberry sauce

Baked Ham Dinner 28.95
Baked Virgina ham with fruit sauce, served with sweet mashed potatoes and vegetable

16 oz. Prime Rib of Beef 49.95
A classic steak cut delight!
Flavorful, juicy and marbled with beauty.

Steaks & Chops

All Steaks are Black Angus Beef aged between 21-28 days. Served with Homemade Soup Du Jour, House Salad and Choice of One: Potato, Rice Pilaf or Fresh Vegetable.

6 oz. Filet Mignon	34.95
12 oz. Filet Mignon	49.95
(2) 3 oz. Filet Mignon & (8) Grilled Shrimp	36.95
(2) 3 oz. Filet Mignon & (2) Crab Cakes	39.95
6 oz. New York & 8 Fried Shrimp	36.95
6 oz. Prime Sirloin Steak & (8) Fried Shrimp	34.95
16 oz. New York Strip Steak	47.95
18 oz. Bone In New York Steak	45.95
16 oz. Rib Eye Steak	49.95
28 oz. Bone In Ribeye	59.95
24 oz. Porterhouse	49.95
(2) Pork Chops 32 oz.	28.95
Rack of Lamb with Dijon Mustard Crust	49.95
(2) ½ Slab BBQ Ribs	29.95
8 oz. Filet Mignon Beef Kabob *With onions, green peppers, tomatoes, & mushrooms*	32.95
London Broil *8oz. medallions of filet mignon topped with mushroom bordelaise sauce*	32.95

Pastas, Salads, Burgers & Sandwiches

Shrimp Alfredo *Served with Homemade Soup du Jour & House Salad*	27.95
Linguine Marinara with Shrimp *Served with Homemade Soup du Jour & House Salad*	27.95
Bloomingdale Salad *Grilled Salmon over spring mix greens with cranberries, goat cheese & roasted walnuts, tossed in a balsamic vinaigrette*	23.95
(3) Filet Mignon Sliders *Topped with caramelized grilled onions and parmesan cheese crust, served with soup du jour and steak fries*	22.95
Jameson's Burger *10 oz. Black Angus burger with sauteed onions and American cheese, served with soup du jour, steak fries, lettuce, tomato, pickles, and coleslaw*	18.95
Jameson's Cajun Chicken Sandwich *Cajun chicken with mozzarella cheese and bacon on a brioche bun, served with soup du jour, steak fries, lettuce, tomato, pickles, and coleslaw*	18.95

Desserts

8.95

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



Thanksgiving MP BL 2026.qxp_Layout 1 11/8/26 1:40 PM Page 2

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 & White Zinfandel

7.00 Glass

Blush & Sweet Wines

	Glass	Bottle
Pacific Rim Riesling, Columbia Valley, Washington	9.5	36
Alegro 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

	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
Miller Extra Light
High Life
Coors Light
Michelob Ultra
Budweiser
Bud Light

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

*Select locations and/or on draft

DESSERTS

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

Mount Prospect • Bloomingdale • Crystal Lake • Huntley • Skokie

www.Jamesons-Charhouse.com