



## STARTERS

Baked French Onion Soup   Toasted Baguette and Melted Gruyere	5.95
*Potato Skins   Bacon and Cheddar	6.95
Crispy Onion Strings	7.95
Chicken Strips	7.95
Baked Spinach and Artichoke Dip Tortilla Chips	9.95
Cheese Quesadillas with Chicken or Steak	8.95 10.95
Nachos with Chicken or Steak	8.95 10.95
Fried Calamari   Lemon and Cocktail Sauce	9.95
Shrimp De Jonghe   White Wine, Lemon and Garlic Butter	11.95

## SALADS

*Loaded Wedge   Bacon, Tomato, and Creamy Blue Cheese Dressing	8.95
	Add Chicken 3.00
Greek   Romaine, Tomato, Red Onion, Green Pepper, Kalamata Olives, Feta Cheese, and Greek Vinaigrette	11.95
	Add Chicken 3.00
Chicken Caesar   Romaine Lettuce and Homemade Caesar Dressing with Parmesan Cheese, and Croutons	12.95
*Chopped   Chopped Grilled Chicken, Chopped Tomato, Avocado, Corn, Cucumber, Crumbled Bleu Cheese and Bacon, over Chopped Romaine and Iceberg Lettuce	12.95
Jameson's Chicken Salad   Grilled Chicken Over Spring Mix with Cranberries, Goat Cheese and Roasted Walnuts, Tossed in a Balsamic Vinaigrette	12.95

## DAILY COMFORTS

Monday	
*Parmesan Crusted Chopped Steak Mashed Potatoes	13.95
Tuesday – *Homemade Meatloaf Mashed Potatoes with Mushroom Gravy	13.95
Wednesday	14.95
*Pan Seared Boneless Pork Chops Lemon Wine Sauce and Mashed Potatoes	
Thursday – *Pepper Steak Filet with Red, Yellow and Green Peppers, Onions and Mushrooms over Fettucine	16.95
Friday – Fish & Chips Breaded Cod with Homemade Chips and Coleslaw	14.95
Saturday –	24.95
*Slow Roasted Black Angus Prime Rib (Limited Availability)	
Sunday –	14.95
*Roast Pork with Pinenut Dressing (Limited Availability)	

## STEAKS & CHOPS

All Steaks are USDA Black Angus. Served with Homemade Soup or Salad,  
(Choice of One) Potato, Rice or Fresh Vegetable

*Broiled Chopped Steak   Caramelized Onions and Mushrooms	13.95
*Pork Chops   Prepared; BBQ, Greek, or Broiled	18.95
*Jameson's Special Sirloin   Our Signature Sirloin is Seasoned with Spices and Char-grilled to Perfection	8 oz. 13.95 12 oz. 17.95
*London Broil   Medallions of Filet Topped with Bordelaise Sauce	20.95
*Marinated Skirt Steak   Seasoned and Char-grilled	10 oz. 21.95
*Filet Mignon   The Most Tender and Juicy Thick Cut Filet	6 oz. 24.95
*Ribeye   The Steak Lovers Steak, Well Marbled, Juicy and Flavorful	12 oz. 26.95
*New York Strip   Our Acclaimed Strip Steak is Seasoned to Perfection for the Ultimate Full Flavor Steak Experience	12 oz. 26.95

### STEAK TEMPERATURE GUIDE

- |                                    |                                 |
|------------------------------------|---------------------------------|
| 1. RARE-VERY RED, COLD CENTER      | 2. MEDIUM RARE-RED, WARM CENTER |
| 3. MEDIUM-REDDISH PINK, HOT CENTER | 4. MEDIUM WELL-PINK, HOT CENTER |
| 5. WELL-BROILED THROUGHOUT.        |                                 |

## JAMESON'S SPECIALTIES

Chicken Marsala   Marsala Wine and Mushrooms, Accompanied by Rice Pilaf	16.95
Chicken Picante   White Wine and Mushrooms, Accompanied by Rice Pilaf	16.95
Chicken with Artichokes   Chicken Breast Sautéed with White Wine, Lemon and Artichoke Hearts	17.95
½ Greek or ½ BBQ Chicken	14.95
*Chicken Kabob   Onions, Green Peppers, Mushrooms and Tomatoes with Light Lemon Cream Sauce, Accompanied by Rice Pilaf	16.95
*Filet Kabob   Onions, Green Peppers, Mushrooms and Tomatoes, Accompanied by Rice Pilaf	20.95
*Baby Calves Liver Topped with Sautéed Onions and Crispy Bacon, Served with Mashed Potatoes	16.95
*Baby Back Ribs   Slow Roasted with House-Made BBQ Sauce Accompanied by Mashed Potatoes	17.95
Fettucine Alfredo   Add Chicken 2.00 Add Shrimp 5.00	15.95
Jumbo French Fried Shrimp   Choice of Potato	18.95
Shrimp De Jonghe   White Wine, Lemon, Garlic Butter, Accompanied by Rice Pilaf	20.95

## 1/2 LB. BURGERS & HANDCRAFTED SANDWICHES

½ lb. Black Angus, Hand Packed

Served with Homemade Soup, Cole Slaw, Pickle and Fries

*Cheeseburger   American, Cheddar, or Swiss	12.95
*Bacon Cheeseburger   Bacon and American Cheese	12.95
*Crispy Onion Burger   Black Angus Burger Topped with Cheddar Cheese and Crispy Onion Strings	12.95
*Patty Melt   On Grilled Rye with Grilled Onions and American Cheese	12.95
*Mushroom Swiss Burger   Smothered with Sautéed Mushrooms and Swiss Cheese	12.95
Cajun Chicken Breast Sandwich   Mozzarella, Bacon, Mayo, Lettuce, and Tomato	12.95
*Grilled Chicken Club   Grilled Chicken Breast, Bacon, Avocado, Monterey Jack Cheese, Mayo, Lettuce and Tomato on Toasted Whole Wheat Bread	12.95
*Club House   Smoked Turkey Breast Piled High with Bacon, Lettuce, Tomato, Sliced Avocado and Chipotle Mayo on Toasted Whole Wheat Bread	12.95
*Pulled Pork   Pulled Pork in Our Tangy BBQ Sauce, Topped with Crispy Onion Strings	12.95
*Reuben   Corned Beef Sandwich, Thousand Island Dressing, Melted Swiss Cheese and Sauerkraut on Grilled Rye Bread	13.95
*Prime Rib Sandwich   Slow Roasted Black Angus Prime Rib, Thinly Sliced with Monterey Jack Cheese, Served on Ciabatta Bread - (Limited Availability)	13.95

\*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.

# Wine List

## HOUSE WINES

Cabernet, Merlot, Chardonnay, White Zinfandel

### Blush & Sweet Wines

	Glass	Bottle
Leonard Kreusch Riesling, Germany	7.00	28.00
Mirassou Moscato, California	7.00	26.00

### White Wines

	Glass	Bottle
Ecco Domani Pinot Grigio, Italy	7.00	26.00
Santa Margherita Pinot Grigio, Italy	12.00	48.00
Apothic White Blend, California	7.50	28.00
Rodney Strong Charlotte's Home Sauvignon Blanc, Sonoma	9.00	36.00
Dark Horse Chardonnay, California	7.00	26.00
Storypoint Chardonnay, California	8.00	31.00
St. Francis Chardonnay, Sonoma	10.00	40.00
Kendall Jackson Chardonnay, California	9.50	38.00
Sonoma Cutrer Chardonnay, Sonoma	11.00	43.00

### Red Wines

	Glass	Bottle
Villa Banfi Chianti Superior, Tuscany	7.50	30.00
Little Black Dress Pinot Noir, California	7.00	27.00
Le Grand Noir Pinot Noir, France	7.50	28.00
Bridlewood Estate Pinot Noir, California	10.00	40.00
MacMurray Ranch Pinot Noir, Sonoma Coast	11.00	44.00
Apothic Red Blend California	7.50	28.00
Casillero Del Diablo Malbec, Chile	7.00	27.00
Gascon Malbec, Argentina	8.50	32.00
Kendall Jackson Merlot, California	11.00	44.00
McWilliam's Shiraz, Australia	7.50	28.00
Jacob's Creek Shiraz, Australia	7.50	28.00
Rancho Zabaco Zinfandel, Sonoma	9.00	34.00
Mirassou Cabernet Sauvignon, California	7.00	26.00
Liberty School Cabernet Sauvignon, California	9.00	34.00
Louis M. Martini Cabernet Sauvignon, California	9.50	36.00
Rodney Strong Cabernet Sauvignon, Sonoma County	11.00	44.00
Kendall Jackson Cabernet Sauvignon, California	11.00	44.00
Oberon Cabernet Sauvignon, Napa		49.00

### Champagne & Sparkling Wines

	Bottle
Korbel Brut, Splits	8.50
LaMarca Prosecco Brut, Splits, Italy	9.50
Korbel Brut, California	39.00

## DAILY DRINK SPECIALS

Monday – Draft Beer	3.00 Domestic. . . . 4.25 Imports
Tuesday – Margaritas – Choose Your Flavor	6.00
Wednesday – Island Tropics – Mai Tai – Bahama Mama – Rum Runner	6.00
Thursday – Well Martinis	6.00
Friday – Mojitos – Passion Fruit – Traditional	6.00
Saturday – House Wine – Cabernet – Merlot – White Zinfandel – Chardonnay – Pinot Grigio	5.00
Sunday – Bloody Mary – Mimosa	6.00



Huntley • Vernon Hills • Skokie • Mount Prospect • Bloomingdale • Woodridge • Crystal Lake

We Reserve the Right to Seat Our Patrons. Available Private Parties 15-300 Guests

