



Fine eating establishments know the essence of the restaurant business, it isn't enough to merely provide good food. The truly memorable dining experience depends upon several other ingredients from the top food selections to the most dedicated people serving you.

We would like to lift your dining experience to a whole new level, a level of harmony which not only shows in our atmosphere, but in our philosophy to bring you an experience that is simply unparalleled in the restaurant industry . . .

Jameson's

EST. 1990

Huntley • Mount Prospect • Bloomingdale

Woodridge • Crystal Lake • Skokie

Just for Starters

Fried Calamari	8.95
Lightly Breaded and Served with Cocktail Sauce	
Buffalo Calamari	8.95
Our Award Winning Calamari Tossed with Spicy Buffalo Sauce, Served with Bleu Cheese Dressing	
Shrimp de Jonghe	10.95
Shrimp Served with Garlic Butter, Baked to Perfection	
Spinach Artichoke Dip	8.95
Served with Homemade Tortilla Chips, Salsa and Sour Cream	
Cheese Quesadilla	7.95
With Lettuce, Guacamole, Sour Cream and Our Homemade Salsa	
	With Chicken or Steak 9.95
Nachos	7.95
A Mound of Tortilla Chips Topped with Refried Beans, Cheddar Cheese, Tomatoes, Black Olives, Jalapenos, Sour Cream and Guacamole	
	With Chicken 9.95
Potato Skins	5.95
Idaho Potato Skins Loaded with Cheddar Cheese and Bacon Bits	
Buffalo Wings – Hot and Spicy	7.95
Served with Bleu Cheese Dressing	
Crispy Onion Strings	5.95
Our Homemade Hand-battered Onion Strings Golden Fried Served with Chipotle Sauce	
Chicken Strips	6.95
Hand Battered Served with Honey Mustard Sauce	
Baked French Onion Soup	4.95
Topped with Melted Gruyere Cheese in a Crock	
Soup du Jour	2.95
Side Salad	2.95

Salads

Soup, Salad and Bread **6.95**

Our Garden Salad, Choice of Homemade Soup & Warm Bread (Available until 3 p.m. Daily)

UNLIMITED REFILLS!

Greek Salad	7.95
Romaine Lettuce, Tomato, Onions, Olives and Crumbled Feta, Hand Tossed with Olive Oil and Red Wine Vinegar	
	With Chicken. 9.95
Chopped Salad	8.95
Chopped Grilled Chicken, Chopped Tomato, Avocado, Corn, Cucumber, Crumbled Bleu Cheese and Bacon, over Chopped Romaine and Iceberg Lettuce	
Caesar Salad with Grilled Chicken Breast	8.95
Romaine Lettuce and Homemade Caesar Dressing with Parmesan Cheese and Croutons	
Chicken Spinach Salad	9.95
Fresh Baby Spinach, Grilled Chicken Breast, Mushrooms, Crumbled Bacon and Hard Boiled Egg, Hand Tossed with Honey Bacon Dressing	
Jameson's Chicken Salad	8.95
Grilled Chicken Over Spring Mix with Cranberries, Goat Cheese and Roasted Walnuts, Tossed in a Balsamic Vinaigrette	

For a Healthier Lifestyle Our Cooking Oil Contains 0 Grams of Trans Fat

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.

Burgers

	½ lb. Black Angus, Hand Packed	
	Served with Homemade Soup, Cole Slaw, Pickle and Fries	
Beef Burger		7.95
½ lb. Black Angus Burger		
Cheeseburger		8.95
½ lb. Black Angus Burger with Your Choice of American, Swiss or Cheddar		
Patty Melt		8.95
On Grilled Rye with Grilled Onions and American Cheese		
Crispy Onion Burger		8.95
½ lb. Black Angus Burger Topped with Cheddar Cheese and Crispy Onion Strings		
Bacon Cheeseburger		8.95
½ lb. Black Angus Burger Topped with Crispy Bacon and American Cheese		
Black & Bleu Burger		8.95
½ lb. Black Angus Burger Topped with Bleu Cheese		
Mushroom Burger		8.95
½ lb. Black Angus Burger Smothered with Sautéed Mushrooms and Monterey Jack Cheese		
Club House Burger		8.95
½ lb. Black Angus Burger Topped with Tangy BBQ Sauce, Cheddar Cheese and Crispy Onion Strings		

Sandwiches

Served with Homemade Soup, Cole Slaw, Pickle and Fries

Prime Rib Sandwich	9.95
Slow Roasted Black Angus Prime Rib, Thinly Sliced with Monterey Jack Cheese, Served on Ciabatta Bread	
Pulled Pork	8.95
Pulled Pork in Our Tangy BBQ Sauce, Topped with Crispy Onion Strings	
Fish Sandwich	8.95
Cajun Fish Filet with Lettuce and Tomato on a Fresh Baked Roll	
Grilled Chicken Club	8.95
Grilled Chicken Breast, Bacon, Avocado, Monterey Jack Cheese, Mayo, Lettuce and Tomato on Toasted Whole Wheat Bread	
Club House	8.95
Smoked Turkey Breast Piled High with Bacon, Lettuce, Tomato, Sliced Avocado and Chipotle Mayo on Toasted Whole Wheat Bread	
Chicken Philly	8.95
With Onions, Mushrooms and Green Peppers, Melted Mozzarella Cheese, Served on a Fresh Baked Roll	
Jameson's Cajun Chicken Sandwich	8.95
With Mozzarella Cheese and Bacon, Served with Mayonnaise, Lettuce and Tomato on a Fresh Baked Roll	
Corned Beef on Rye	8.95
Reuben	8.95
Corned Beef Sandwich, Thousand Island Dressing, Melted Swiss Cheese and Sauerkraut on Grilled Rye Bread	
Honey Baked Ham	8.95
Thinly Sliced with Lettuce, Tomato, Mayo and Swiss Cheese on Ciabatta Bread	

Hand Cut Steaks

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

Jameson's Special Sirloin . . . 8 oz. **12.95** 12 oz. **15.95**

Our Signature Sirloin is Seasoned with Spices and Char-grilled to Perfection

Filet Mignon 6 oz. **22.95**

The Most Tender and Juicy Thick Cut Filet

Ribeye 12 oz. **22.95**

The Steak Lovers Steak, Well Marbled, Juicy and Flavorful

New York Strip 12 oz. **22.95**

Our Acclaimed Strip Steak is Seasoned to Perfection for the Ultimate Full Flavor Steak Experience

Porterhouse 20 oz. **24.95**

This Porterhouse is Like Two Steaks in One, A Flavorful Strip and Filet Tenderloin Together, Char-grilled for a Juicy Taste

Marinated Skirt Steak 10 oz. **17.95**

Skirt Steak Marinated, Seasoned and Char-grilled

Not Responsible for Meat Ordered Well-Done

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.

Ribs & Pork Chops

Served with Homemade Soup or Salad,
(Choice of One) Potato, Rice or Fresh Vegetable

Barbecued Baby Back Ribs **15.95**

Slow Roasted with Our Own Homemade Sauce

Pork Chops **14.95**

BBQ or Char-Broiled

BBQ Baby Back Ribs & BBQ Chicken **18.95**

Ribs and BBQ Chicken Breast

BBQ Baby Back Ribs & BBQ Chop **19.95**

Ribs and One Pork Chop

BBQ Chicken & BBQ Chop **16.95**

BBQ Chicken Breast and BBQ Pork Chop

Seafood

Served with Homemade Soup or Salad,
(Choice of One) Potato, Rice or Fresh Vegetable

French Fried Shrimp . . . **16.95** **Shrimp De Jonghe** **17.95**

Served with Cocktail Sauce

Shrimp Served with Garlic Butter, Baked to Perfection

Fresh Fish Available Daily – Ask your Server

Pasta

Served with Homemade Soup or Salad

Fettuccine Alfredo **12.95**

Fettuccine Tossed in Our Homemade Parmesan Cream Sauce

With Chicken **14.95** With Shrimp **17.95**

Linguine Marinara **11.95**

Pasta with a Blend of Ripe Tomatoes, Onions and Herbs

With Chicken **13.95** With Shrimp **16.95**

Jameson's Specials

Served with Homemade Soup or Salad,
(Choice of One) Potato, Rice or Fresh Vegetable

Breast of Chicken Marsala **11.95**

Chicken Breast Sautéed with Marsala Wine and Mushrooms

Breast of Chicken Picante **11.95**

Chicken Breast Sautéed with White Wine and Mushrooms

Chicken with Artichokes **11.95**

Chicken Breast Sautéed with White Wine, Lemon and Artichoke Hearts

1/2 Greek Chicken or 1/2 BBQ Chicken **11.95**

Chicken Kabob **11.95**

Boneless Breast of Chicken, Onions, Green Peppers, Mushrooms and Tomatoes, with Light Lemon Cream Sauce, Served with Rice

Beef Kabob – Filet Mignon **14.95**

With Onions, Green Peppers, Mushrooms and Tomatoes, Served with Rice

Shrimp Kabob **13.95**

On Skewer, Jumbo Shrimp Marinated in Teriyaki Sauce, with Onions, Green Peppers, Mushrooms and Tomatoes, Served with Rice

London Broil **14.95**

Medallions of Filet, Served with Bordelaise Sauce

Broiled Chopped Steak **10.95**

Served with Grilled Onions and Sauteed Mushrooms

Baby Calves Liver **11.95**

Topped with Sauteed Onions and Crispy Bacon, Served with Mashed Potatoes

Daily Comforts

Served with Homemade Soup or Salad,
(Choice of One) Potato, Rice or Fresh Vegetable

Monday **9.95**

Parmesan Crusted Chopped Steak with Mashed Potatoes

Tuesday **9.95**

Homemade Meatloaf with Mashed Potatoes

Wednesday **10.95**

Pan Seared Boneless Pork Chops with Mashed Potatoes

Thursday **10.95**

Pepper Steak - Filet with Red, Yellow and Green Peppers, Onions, and Mushrooms over Fettuccine

Friday **10.95**

Fish & Chips - Breaded Cod with Homemade Chips and Coleslaw

Saturday **22.95**

Slow Roasted Black Angus Prime Rib
Limited Availability

Sunday **13.95**

Roast Pork with Pine Nut Dressing
Limited Availability

Wine List

HOUSE WINES BY SALMON CREEK
Cabernet, Merlot, Chardonnay, White Zinfandel

Blush & Sweet Wines

	Glass	Bottle
Fetzer White Zinfandel, California	6.00	23.00
Leonard Kreuzsch Riesling, Germany	7.00	26.00
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	8.50	32.00
Dark Horse Chardonnay, California	7.00	26.00
Storypoint Chardonnay, California	8.00	31.00
St. Francis Chardonnay, Sonoma	8.50	33.00
Kendall Jackson Chardonnay, California	9.50	36.00
Sonoma Cutrer Chardonnay, Sonoma	11.00	43.00

Red Wines

	Glass	Bottle
Villa Banfi Chianti Superior, Tuscany	7.50	28.00
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	8.50	32.00
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
Red Rock Merlot, California	7.50	28.00
Kendall Jackson Merlot, California	9.50	36.00
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	10.00	38.00
Kendall Jackson Cabernet Sauvignon, California	10.00	38.00
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	4.00 Imports
Tuesday – Margaritas – Choose Your Flavor.		5.50
Wednesday – Island Tropics – Mai Tai – Bahama Mama – Rum Runner		5.50
Thursday – Martinis.		5.50
Friday – Mojitos – Passion Fruit – Mango – Traditional.		5.50
Saturday – House Wine – Cabernet – Merlot – White Zinfandel – Chardonnay – Pinot Grigio.		4.50
Sunday – Bloody Mary – Mimosa.		5.50

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