



THE HALE HOUSE

HALES CORNERS, WI

Open daily
11am- 10pm
Breakfast served
Saturdays and Sundays
9am-12pm

Appetizers

Cheese Curds - 10

Fresh fried queso blanco served with chipotle ranch dipping sauce

Reuben Rolls - 11

House made corned beef, Swiss cheese and sauerkraut in a crispy wonton wrapper with 1000 island dipping sauce

Crab Rangoon Dip - 11

Cream cheese blend with surimi crab meat baked and garnished with scallions and a sweet chili sauce served with wonton chips

Crispy Fried Dill Pickles - 9

Tempura battered crispy fried dill pickle slices with a ranch dipping sauce

Bang Bang Shrimp - 13

Half pound of lightly breaded shrimp tossed in a creamy spicy bang bang sauce over a citrus asian sesame slaw

Arancini - 13

Parmesan risotto, stuffed with a fresh mozzarella croquette, rolled in Italian seasoned panko breadcrumbs over house marinara sauce and topped with garlic aioli

Whitnall Park Nachos - 12

Nacho cheese, fresh pico de gallo, sour cream, choice of ground beef, pulled pork or pulled chicken

Salads

Dressings - Ranch, Thousand Island, Balsamic Vinaigrette, Bleu Cheese, Caesar, Citrus Vinaigrette, French, Santa Fe, Honey Poppy Seed, Honey Mustard or Oil & Vinegar.

Chef Salad - 15

Field greens, roasted turkey, smoked ham, bacon, cheddar cheese, hard boiled eggs, diced tomatoes and cucumbers

The Caribbean - 15

Field greens, grilled jerk chicken, mandarin oranges, fresh avocado, roasted corn, Roma tomatoes and grilled red onion with citrus vinaigrette

House Salad - 10

Field greens, cucumbers, tomatoes, cheddar cheese and croutons with choice of dressing
Add Chicken Breast - 5, Add Shrimp - 6, or Salmon - 7

Wings

6 or 12 Bone-In Wings

Comes with your choice of sauce

Atomic Hot (Ghost Pepper)

Spicy Garlic

Bang Bang

Traditional Buffalo

Raspberry Jalapeño

Jamaican Jerk Dry Rub

Louisiana Dry Rub

Smoky Brown Sugar BBQ Dry Rub

St. Louis Bourbon BBQ

Garlic Parmesan

Celery sticks and a choice of ranch or bleu cheese dressing

6 for \$10 or 12 for \$17

Wednesday & Friday Fish Fry

Served with coleslaw, tartar sauce, salted rye bread, and your choice of potato pancakes with applesauce, fries, chips, side salad, haystack onions, clam chowder or vegetable of the day
Substitute waffle sweet potato fries for \$1

Clam Chowder - 6

Baked Cod - 16

12oz baked cod loin topped with a citrus cream sauce and a side of drawn butter

Fried Cod - 16

Bluegill - 18

Lake Perch - 18

The Fish Monger - 20

Two pieces of fried cod, two pieces of perch, and two pieces of bluegill

Friday's Only

Baked Cod Oscar - 20

12oz cod filet topped with lump crab meat and hollandaise sauce over sautéed asparagus and choice of side

Pretzel Walleye - 22

11oz pretzel crusted walleye topped with a dijonaise cream sauce served with fresh spaetzle and bacon roasted brussel sprouts

*Consuming raw or undercooked meat may increase your risk for foodborne illness

Burgers

All burgers and sandwiches are served with your choice of side
Side Options: French fries, haystack onions, chips, side salad, soup, coleslaw or fresh vegetable of the day.
Substitute waffle sweet potato fries for \$1. Gluten free buns available for \$1

*All Burgers are half pound grilled sirloin patties served on toasted brioche buns

Hale to the Bleu Burger - 15

Red onion marmalade, bleu cheese, bacon and haystack onions.

Cajun Cheese Curd Burger - 16

Cajun seasoned burger patty, fried cheese curd slice, lettuce, tomato and chipotle ranch dressing

South By Southwest Burger - 14

Pepper jack cheese, house made pico de gallo, avocado and roasted jalapeño cilantro aioli

Fried Pickle Burger - 16

Aged white cheddar cheese, bacon, sautéed onions, fried pickles and a honey dijon sauce

Whiskey Burger - 15

White cheddar cheese, whiskey braised onions, bacon and garlic aioli

Butter Burger - 15

Garlic herb butter, provolone cheese, sautéed butter onions, bacon, lettuce and tomatoes

Garden Burger - 13

House made black bean burger, roasted garlic & thyme tomatoes, caramelized onions, mushrooms and smoked gouda cheese with roasted garlic aioli on a toasted brioche bun

Sandwiches

Honey Brie Grilled Chicken - 14

Grilled chicken breast, topped with melted Brie, arugula, tomatoes and a honey aioli on a toasted brioche bun

Pretzel Philly Cheese Steak - 15

A half pound of slow roasted shaved beef tossed in a white cheddar provolone cheese sauce with sautéed peppers and onions on a toasted pretzel hoagie bun

Beaufort Pulled Pork - 13

A half-pound of house smoked pulled pork, aged Wisconsin cheddar topped with house made coleslaw on a toasted brioche bun. Traditional Carolina, Memphis style or St. Louis BBQ sauce on the side

New York Hot Pastrami Sandwich - 15

A half pound of house made pastrami with Swiss cheese and a spicy stone ground mustard on toasted dark rye bread

Devine Reuben - 15

A half pound of house made corned beef, sauerkraut, Swiss cheese and 1000 Island dressing on toasted rye bread

Crabcake B.L.T. - 17

House made Maryland lump crab cake, lettuce, tomato, apple wood smoked bacon and basil aioli on toasted sourdough bread

Summer Club - 14

Turkey, ham, bacon, lettuce, tomatoes, cucumbers, white cheddar cheese and an avocado aioli on toasted rustic sourdough bread

B.L.T.T.A Wrap - 13

Bacon, lettuce, smoked turkey breast, tomato, avocado and basil aioli in a spinach wrap

Crispy C.B.R. - 15

Buttermilk fried chicken breast, bacon, pepper jack cheese, lettuce, tomato, avocado and ranch dressing on a toasted brioche bun

Old Bay Shrimp Wrap - 15

Old Bay seasoned sautéed shrimp, lettuce, tomato, cheddar cheese and Santa Fe dressing in a chipotle wrap

Build Your Own Burger/Chicken Sandwich - 11

Cheese - 2

American, Bleu, Cheddar, Gouda, Brie, White Cheddar, Mozzarella, Pepper Jack, Provolone, Swiss

Veggies - .50

Raw onion, sautéed onions, buttered onions, whisky onions, sautéed peppers, roasted tomatoes, arugula, cucumbers, pickles, jalapeños, sauerkraut, mushrooms, pico de gallo, pineapple salsa

Sauces - .50

Garlic aioli, jalapeño cilantro aioli, basil aioli, honey aioli, avocado aioli, honey dijon sauce, marinara sauce, Santa Fe, chipotle ranch, honey mustard, Carolina BBQ, Memphis BBQ, red onion marmalade, garlic herb butter, spicy stone ground mustard, ranch, bleu cheese dressing, or any wing sauce

Additional Items

Avocado \$2, bacon \$2, coleslaw \$1, cheese curd patty \$4, haystack onions \$1, eggs to order \$1, fried pickles \$3, Italian sausage patty \$5, burger patty \$5, corned beef \$4, grilled or crispy chicken breast \$5

*Consuming raw or undercooked meat may increase your risk of foodborne illness

Entrées

Meatloaf - 20

10oz meatloaf topped with bacon, served with garlic mashed potatoes, sautéed green beans, topped with red wine demi-glace

Mac & Cheese - 15

Cavatappi pasta, gruyere, white cheddar cheese sauce, toasted breadcrumbs
Add Chicken - \$4

Tuscan Salmon - 21

8oz pan seared Salmon filet over garlic orzo pasta topped blistered cherry tomatoes and sautéed spinach in a rich cream sauce served with grilled garlic bread

Deconstructed Chicken Pot Pie - 17

Buttermilk soaked fried chicken breast on top of country style buttermilk biscuits topped with a creamy chicken gravy with carrots, green beans, corn, potatoes, onions and herbs

Fish Tacos- 16

Baked cod topped with pineapple salsa, cabbage and jalapeño cilantro aioli in flour tortillas. Served with tortilla chips and fresh pico de gallo

Bang Bang Shrimp Tacos - 15

Breaded shrimp tossed in a creamy spicy bang bang sauce in flour tortillas with a citrus sesame dressed cabbage slaw served with tortilla chips and fresh pico de gallo

Steak Tacos - 15

Marinated sautéed tenderloin in flour tortillas topped with fresh cilantro, diced white onions and fresh limes served with tortilla chips and fresh pico de gallo

Soup

Baked French Onion - 7

Soup of the Day - 5

Kids Menu

*All kids menu items come with choice of chips or fries

Kids Noodles - 6

Noodles tossed with Cheese sauce, marinara sauce or butter

Kids Cheeseburger - 7

Grilled ¼ pound burger with choice of cheese

Grilled Cheese - 5

Toasted Texas toast with choice of cheese

Chicken Tenders - 6

House made chicken tenders with choice of ranch or BBQ sauce

Desserts

Irish Car Bomb Cheesecake - 7

House made cheesecake with Bailey's Irish cream and chocolate chips. Topped with a whiskey caramel sauce and whipped cream

Carrot Cake - 8

Triple layer carrot cake with raisins and walnuts covered in sweet cream cheese frosting

Triple Layer Chocolate Cake - 8

A huge slice of our house made triple layer chocolate cake topped with chocolate sauce and whipped cream