

DINE-IN  
CARRY-OUT

lets be friends

 @The Hale House

 @thehalehouse



10539 W. Forest Home Ave  
Hales Corners, WI 53130  
414.377.9392

**Open Daily** 11am - 10pm  
**Breakfast** Saturdays and Sundays  
9am - 12pm

APPETIZERS

**CHEESE CURDS** 12

Half pound of fresh fried queso blanco served with chipotle ranch dipping sauce.

**REUBEN ROLLS** 14

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

**CRAB RANGOON DIP** 13

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

**BANG BANG SHRIMP** 14

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

**ARANCINI** 14

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

**NACHOS** 14

Queso cheese, fresh pico de gallo, sour cream, choice of ground beef or pulled chicken.

WINGS

Bone-in wings come with your choice of sauce. Served with celery sticks and a choice of ranch or bleu cheese dressing. 6 for 11 • 12 for 19  
All drummies +1/+2 • All flats +1/+2

Sauces

- Atomic Hot (Ghost Pepper)  
*Order at your own risk, it's hot!*
- Raspberry Jalapeño
- Traditional Buffalo
- Hot Honey
- Bang Bang
- Louisiana Dry Rub
- Smoky Brown Sugar BBQ Dry Rub
- Garlic Parmesan

SANDWICHES

All sandwiches are served with your choice of side. French fries, chips, side salad, soup or veg of the day.  
*Upgrade sweet potato fries +2 • Upgrade to side wedge salad or baked French onion soup +3*

**HONEY BRIE GRILLED CHICKEN** 16

Grilled chicken breast topped with a creamy brie spread, arugula, tomatoes and a honey aioli on a toasted brioche bun.

**PRETZEL PHILLY CHEESE STEAK** 17

A half pound of slow roasted shaved beef smothered in mozzarella and provolone cheese with sautéed peppers and onions on a toasted pretzel hoagie bun.

**REUBEN** 16

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, applewood smoked bacon and basil aioli on toasted sourdough bread.

**B.L.T.T.A WRAP** 15

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

**CRISPY C.B.R.** 16

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

**OLD BAY SHRIMP WRAP** 16

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

SOUP & SALADS

**Dressings** Ranch, Thousand Island, Caesar, French, Italian Vinaigrette, Bleu Cheese, Citrus Vinaigrette, Chipotle Ranch, Honey Poppy Seed or Oil & Vinegar.

**BAKED FRENCH ONION** 8

**SOUP OF THE DAY** 6

**CHEF SALAD** 18

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

**STEAK 'N' BACON WEDGE SALAD** 18

Grilled tenderloin steak, bacon, diced tomatoes, and onions, on a wedge of romaine lettuce with bleu cheese dressing and drizzled with balsamic reduction.

**THE CARIBBEAN** 17

Field greens, grilled jerk chicken, roasted corn, mandarin oranges, fresh avocado, tomatoes and grilled red onion tossed in citrus vinaigrette.

**THE HARVEST** 17

Field greens, chicken breast, apples, bacon, bleu cheese, raisins and candied walnuts with side of honey poppy seed dressing.

**HALE CAESAR** 11

Romaine lettuce, shaved parmesan and homemade croutons with Caesar dressing.  
*Add Grilled or Crispy Chicken Breast or Shrimp +6  
Salmon or Steak +7*

**HOUSE SALAD** 11

Field greens, cucumbers, tomatoes, cheddar and croutons with choice of dressing.  
*Add Grilled or Crispy Chicken Breast or Shrimp +6  
Salmon or Steak +7*

 HOUSE FAVORITE

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

# BURGERS

All burgers are served with your choice of side.  
Side Options: French fries, chips, side salad, soup or fresh veg of the day.  
*Upgrade sweet potato fries +2 • Upgrade to side wedge salad or baked French onion soup +3*  
\*All Burgers are half pound grilled steakburgers served on toasted brioche buns.

<b>CAJUN CHEESE CURD BURGER</b> Cajun seasoned burger patty, fried cheese curd slice, lettuce, tomato and chipotle ranch dressing.	18
<b>SOUTH BY SOUTHWEST BURGER</b> Pepper jack cheese, house-made pico de gallo, avocado and jalapeño cilantro aioli.	16
<b>WHISKEY BURGER</b>  White cheddar cheese, whiskey braised onions, bacon and garlic aioli.	17
<b>BUTTER BURGER</b> Garlic herb butter, provolone cheese, sautéed butter onions, bacon, lettuce and tomatoes.	17
<b>GARDEN BURGER</b> 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.	16

## BUILD YOUR OWN

**Burger or Chicken Sandwich 12**  
Side options: French fries, chips, side salad, soup or fresh vegetable of the day.  
*Upgrade sweet potato fries +2*  
*Upgrade to side wedge salad or baked French onion soup +3*

**Cheese +2**  
American • Bleu • Cheddar • Gouda  
Brie Cheese Spread • Mozzarella White Cheddar • Pepper Jack • Provolone • Swiss

**Veggies +.50**  
Raw Onions • Sautéed Onions • Arugula  
Buttered Onions • Whiskey Onions  
Sautéed Peppers • Roasted Tomatoes  
Pickles • Jalapeños • Sauerkraut • Mushrooms  
Pico De Gallo • Pineapple Salsa

**Sauces +.50**  
Garlic Aioli • Jalapeño Cilantro Aioli  
Basil Aioli • Honey Aioli • Avocado Crema  
Marinara Sauce • Chipotle Ranch • Ranch  
Garlic Herb Butter Bleu Cheese Dressing

**Additional Items**  
Avocado +2 • Bacon +2 • Burger Patty +6  
Cheese Curd Patty +5 • Corned Beef +4  
Grilled or Crispy Chicken Breast +6

# KIDS MENU

Served with choice of chips, fries or kid’s side salad.

**NOODLES** 6  
Tossed with cheese sauce, marinara sauce or butter.

**CHEESEBURGER** 8  
Quarter pound burger with American cheese.

**GRILLED CHEESE** 7  
Toasted sourdough toast with American cheese.

**CHICKEN TENDERS** 7  
Served with choice of ranch or BBQ sauce.

# DESSERTS

**IRISH CAR BOMB CHEESECAKE** 9  
House-made cheesecake with Bailey’s Irish cream and chocolate chips, topped with a whiskey caramel sauce & whipped cream.

**CARROT CAKE** 10  
Triple layer carrot cake with craisins and walnuts covered in sweet cream cheese frosting.

**TRIPLE LAYER CHOCOLATE CAKE** 10  
A huge slice of our house-made triple layer chocolate cake topped with chocolate sauce and whipped cream.

# STEAKS

**MEATLOAF**  22  
10oz house-made meatloaf topped with bacon, served with garlic mashed potatoes and sautéed green beans, topped with red wine demi-glaze.

**MAC & CHEESE** 16  
Cavatappi pasta, gruyere and white cheddar cheese sauce, toasted breadcrumbs.  
*Add Grilled or Crispy Chicken Breast or Shrimp +6*  
*Salmon or Steak +7*

**TUSCAN SALMON** 22  
Pan seared salmon filet over garlic orzo pasta topped with blistered cherry tomatoes and sautéed spinach in a rich cream sauce served with grilled garlic bread.

**FISH TACOS** 17  
Fried cod topped with pineapple salsa, cabbage and jalapeño cilantro aioli in 3 flour tortillas. Served with tortilla chips and fresh pico de gallo.

**BANG BANG SHRIMP TACOS**  17  
Breaded shrimp tossed in a creamy spicy bang bang sauce in 3 flour tortillas with a citrus dressed cabbage slaw served with tortilla chips and fresh pico de gallo.

**STEAK TACOS** 17  
Marinated sautéed tenderloin in 3 flour tortillas topped with fresh cilantro, diced white onions and avocado crema served with tortilla chips and fresh pico de gallo.

# WEDNESDAY & FRIDAY FISH FRY

Served with coleslaw, tartar sauce, salted rye bread, and your choice of potato pancakes with fries, applesauce, chips, side salad, clam chowder or vegetable of the day.  
*Upgrade to Sweet Potato Fries +2 • Upgrade to Baked French Onion Soup or Side Wedge Salad +3*

**CLAM CHOWDER** 7  
**BAKED COD**  
12 oz baked cod loin topped with buttery breadcrumbs and herbs. 19  
**FRIED COD** 18

**BLUEGILL** 18  
**LAKE PERCH** 19  
**THE FISH MONGER**  
Combination plate of Fried Cod, Bluegill, and Perch. 21