

# **TAKEOUT MENU**

(262) 241-3450





## SNACK-ATTIZERS

#### WI Cheese Curds 11.65

Breaded Cheddar cheese curds, Buttermilk Ranch dipping

Chicken Wings 14.95
Fresh drummies and paddles lightly breaded and fried. Choose your style: Buffalo, Cherry Root Beer BBQ or Sweet Honey

#### Mozzarella Wontons 11.25

Wisconsin Parmesan cheese, fresh basil and Marinara sauce.

#### Chicken Finger Crunch 12.95

Fresh chicken strips double panko breaded and fried, choice of dipping sauce.



Latin Egg Rolls (3) 11.25 Spicy chicken, black beans, sweet corn, Cheddar-Jack cheese, cilantro, jalapeño, Baja sour cream.

#### Lettuce Wraps 12.25

Sautéed chicken, pickled veggies, Korean BBQ sauce, cilantro, cashews. Substitute shrimp, add 2.00

Corn chips, shredded lettuce, black beans, chili con queso, Cheddar-Jack cheese, guacamole, sour cream, tomato relish, chicken or beef.

#### Artichoke Dip 11.75

Mixed cheeses, jalapeño, tomato relish, fresh baked bread.

Baja Quesadilla 11.75 Flour tortillas, black beans, Cheddar-Jack cheese, tomato relish, chicken or beef.

#### Onion Strings 9.95

Fresh cut onions dusted in seasoned flour with a Buttermilk Ranch dipping sauce.



### PASTA YOUR WAY

Garnished with local Parmesan cheese 18.45



#### **Choice of Pasta**

Penne · Cavatappi Fettuccine · Gluten Free



#### **Choice of Sauce**

Red · Wine Garlic Butter Alfredo · Pesto



#### **Choice of Meat**

Chicken • Italian Sausage Shrimp · Italian Meatballs

### Add Any 3 N/C

(Extra toppings just \$1.75 each)

Basil • Sun Dried Tomatoes • Mushrooms • Red Peppers • Broccoli • Black Olives • Scallions • Spinach • Tomato Trinity

## FRESH GREENS

### Chop 12.75 GF

Tomato, sweet corn, bacon, cucumber, red onion, crisp romaine, Gorgonzola cheese, Buttermilk Ranch dressing, onion strings and a fresh roll.

Chicken 17.75 Shrimp or Steak\* 19.75 Salmon\* 20.75

#### Honey Lime Avocado 13.25 GF

Fresh mixed greens, cilantro, grapefruit, orange, jicama, red onion, avocado and candied pecans with Honey Lime Vinaigrette and a fresh roll.

Chicken 18.25 Shrimp or Steak\* 20.25 Salmon\* 21.25

Caesar 12.45 Fresh Romaine, croutons, local Parmesan cheese, Caesar dressing and a fresh roll.

Chicken 17.45 Shrimp or Steak\* 19.45 Salmon\* 20.45

### Raspberry 17.95 GF

Fresh chicken breast broiled, mixed greens, sliced Mandarin orange, raspberries, tomato, sunflower seeds, Raspberry Vinaigrette and a fresh roll.

Crunch 17.95
Fresh chicken breast double toasted and fried, mixed greens, carrot, tomato, fresh pineapple, Honey Sesame dressing and a fresh roll.



#### Bottomless Soup + Salad 16.45

Fresh mixed greens, Sargento Parmesan cheese, croutons, Chef's Choice soup and a fresh roll. AVAILABLE UNTIL 3 PM DAILY.

## HOMEMADE SOUPS

### Baked French Onion 7.75

Three cheese from Wisconsin from scratch

## Chef's Choice 5.75

Changes daily.



Local Amber, Merkt's cheese and a soft salted pretzel.



GF - Are dishes made or can be modified to be gluten friendly

A 20% service charge will be added to all purchases for parties of 8 or more.

\*The State Department of Health wish to inform you that eating undercooked meat,a poultry or raw eggs pose a health risk to anyone.





\*\*\*All burgers, sandwiches and wraps are served with choice of side, choose:\*\*\*

Fresh cut Russet chips, waffle fries, sweet potato waffle fries, onion strings, fresh fruit, hot beans or fresh veggies.

## **PUB BURGERS**

Avocado 15.75 GF

Fresh lettuce, sliced tomato, Wisconsin Monterey-Jack cheese\*

Bucky 13.25 GF

Fresh lettuce, pickle, tomato, red onion.\* Cheese add \$2



Brunch Burger 15.75 GF

Fresh lettuce, pickle, tomato, red onion, bacon, fried egg.\* Cheese add \$2

Big Bacon BBQ 16.25 GF

Griddled bacon, Cherry Root Ber BBQ sauce, Wisconsin Cheddar cheese, smoky mayo\*

Patty Melt 15.75

Caramelized onion, Merkt's cheese, on griddled Marble rye. \*

Gorgonzola 15.75 GF

Caramelized onion, Wisconsin Swiss cheese, balsamic glaze.\*

Cheesehead Dream 16.25 GR

Grilled bacon, Wisconsin Cheddar cheese, sour cream, roasted garlic mayo.\*



French Kiss 15.75 GF

Wisconsin cheese spread with artichoke hearts, topped with sautéed mushrooms



(Fresh steak blend 1/3 lb.)

Fresh chicken breast, add \$1.00

Beyond Burger (Plant based) add \$1.00

## SANDWICHES

Cherry Root Beer BBQ 15.25

Braised pulled pork, fried onion strings, on a griddled Ciabatta bun.

Cuban Panini 15.95

Shaved Pit ham, braised pulled pork, Wisconsin Swiss cheese, pickles, yellow mustard on a griddled Hoagie.

Cajun Shrimp Avocado BLT 16.75

Red chili mayo on griddled Sourdough.

Teriyaki Pita 15.95

Fresh sautéed chicken, squash, broccoli, red pepper, carrot, pea pod, teriyaki sauce, Monterey-Jack cheese on Pita bread.



Greek Pita 15.95

Fresh chicken breast broiled, cucumber, tomato, red onion, feta, Mediterranean dressing and creamy cucumber yogurt on Pita bread.







**Freddie's Chicken** 15.95 Fresh chicken breast double panko breaded and fried, garlic mayo, lettuce, tomato on a griddled Ciabatta bun. Prefer broiled or Cajun? Just ask!



French Dip Melt 15.95 Shaved roast beef, Wisconsin Provolone cheese, au jus, on a griddled Hoagie.\*



Granny Smith Apple + Cranberry Panini 15.75 Oven roasted shaved turkey breast, Wisconsin Pepper-Jack & Monterey cheese, honey and sunflower seed on griddled Wheat

Reuben Panini 15.95 Shaved Corned Beef sliced thin, local Swiss cheese, sauerkraut and 1000 Island dressing on griddled Marble Rye.

Wisconsin Cheese Steak 17.25

Sautéed steak bites with mushrooms and onions, Wisconsin Provolone cheese, roasted garlic mayo, fried onion strings on a griddled Hoagie.

## WRAPS

Hayden's 15.95
Fresh chicken breast sliced, double toasted and fried, bacon,
Wisconsin Cheddar-Jack cheese, shredded lettuce, tomato with Buttermilk Ranch dressing in a flour tortilla.

King Louie 16.75

Fresh chicken breast double panko breaded and fried, shaved Pit ham, Wisconsin Swiss cheese, zesty honey mustard sauce, shredded lettuce.



California 15.95

Oven roasted shaved turkey breast, griddled bacon, fresh avocado, crisp fresh lettuce, red onion, tomato, and mayo in a flour tortilla.

A 20% service charge will be added to all purchases for parties of 8 or more.



We happily try to accommodate any special dietary requests when you relay them to your server, however, please be aware that during normal kitchen operations involv-ing shared cooking and preparation areas, including common fryer oil, the possibility exists for food items to come in contact with other food products. Due to these circumstances, we are unable to guarantee that any menu entrée can be completely free of allergens. We respectfully suggest that if an item is in question that may cause you discomfort that you choose a different selection.

## **SEAFOOD**

#### Fresh Salmon 20.75 GF

Fresh vegetables, choice of side and a fresh roll.

Cajun spiced tilapia fillets, red chili mayo, shredded Iceberg lettuce, Pico de Gallo and pineapple salsa in a hard corn tortilla with cilantro rice and Mayan beans.

#### Pan Seared Cod \$18.25 GF

Wine-garlic butter, fresh vegetable, jasmine rice and a fresh

#### Chancery's Famous Fish Fry 17.95

Beer dipped and hand breaded, Cole slaw, tartar sauce, choice of side and Marble rye.

Campfire Tilapia 17.95 Canadian-grill seasoned fillets, sun-dried tomatoes, wine garlic butter, caramelized onion, crisp red potato, fresh baby spinach and a fresh roll.

## FISH FRIDAY

#### Hard to Find Perch 19.75

Cornflake crusted, cole slaw, tartar sauce, fries or potato pancakes.

### Wally Canadian Walleye 19.75

Broiled or beer battered, cole slaw, choice of side.

## **SIGNATURES**

#### Veggie Fajitas 18.95

Fresh sautéed pepper, onion, squash, carrot, broccoli and pea pod with local shredded Cheddar and Jack cheese, shredded lettuce, Pico de Gallo, sour cream, salsa and flour tortillas.

#### Chicken Fajitas 20.45

Fresh sautéed bell pepper and onion, Wisconsin shredded Cheddar and Jack cheese, shredded lettuce, Pico de Gallo, sour cream, salsa with flour tortillas. Shrimp or Steak\* 22.45

### Asian Stir Fry 14.25 GF

Fresh vegetables over tender jasmine rice with black sesame seeds and crunchy cashews.

Chicken 19.25 Shrimp or Steak\* 21.25



## Hey Curly, Where's Moe?

Sautéed Chinese vegetables and fresh chicken in a sweet and tangy sauce over Asian noodles. Substitute Shrimp\*, add 2.00



#### Zach's Three Cheese Mac

Fresh Cavatappi noodles, local Cheddar, Jack and Parmesan cheese, herb bread crumbs and a fresh roll. Sautéed Chicken 18.45 Freddie's Crunch 18.95

Buffalo Freddie's Chicken Crunch 19.45

Chicken, Bacon and Gorgonzola Cheese 19.95 Shrimp\* 20.45

### Kickin' Chicken 18.95

Sautéed andouille sausage, fresh chicken and red bell peppers in a spicy Alfredo cream sauce with cavatappi noodles and a fresh roll. Substitute Shrimp\*, add 2.00



### Jambalaya 19.45 GF

Sautéed chicken, shrimp, andouille sausage and red bell pepper in a spicy creole sauce with jasmine rice and a fresh roll.



### Chancery Fried Chicken Dinner 17.95

1/2 Fresh chicken hand breaded in our signature breading, fresh vegetable, mash potato w/gravy, cole slaw and a fresh roll. **All white meat, add** 6.00







## WOODFIRE

Gluten Friendly Crust Available Upon Request

#### PIZZA

#### Artichoke Florentine Pizza 11.75 | 18.25

We build this with our legendary artichoke dip, top it with fresh baby spinach, mushrooms, local Wisconsin shredded mozzarella, Tuscan relish and local Parmesan cheese.

#### Margherita Pizza 11.75 | 18.25

Fresh sliced Roma tomatoes, fresh basil, classic red sauce, local Wisconsin shredded Mozzarella and Parmesan cheese.

The Works Pizza 13.75 | 20.25
Italian sausage, pepperoni, classic red sauce, black olives, fresh mushrooms, scallions and red peppers, on a layer of local Wisconsin shredded Mozzarella.

#### FLATBREAD

Caribbean Pork 12.75 Sweet BBQ sauce, pulled pork, WI shredded Mozzarella, pickled red onion, pineapple salsa, cilantro, red chili aioli.

### Caprese Flatbread 11.75

Pesto, Mozzarella cheese, rusted tomatoes, balsamic glaze.

### Kicken Chicken Avocado Flatbread 13.25

Spicy cream sauce, bacon, Mozzarella cheese, chipotle ranch, cilantro.

#### CALZONE

#### Chicken Parmesan Calzone 11.75 | 18.25

Our signature crunch chicken, classic red sauce, with local Wisconsin shredded Mozzarella and Parmesan cheese.

Caprese Calzone 11.25 | 17.75 Creamy pesto sauce, local Wisconsin shredded Mozzarella, seasoned Roma tomatoes, arugula, spinach, sliced mushrooms and basil.

#### Fully Loaded Calzone 13.75 | 20.25

Sausage, pepperoni, fresh mushrooms, red peppers, black olives, scallions, classic red sauce with local Wisconsin shredded Mozzarella.

## DIG-IN DESSERT

### Brother Bob's Ridiculously Good Carrot Cake 5.95 GF

Pecans, coconut, raisins, cinnamon, and cream cheese frosting.

### Betty's Insane Bread Pudding 6.45

Whisky raisins, candied pecans with vanilla bean ice cream and

#### Granny Smith Apple Cobbler 6.45

Crumble topping, Vanilla bean ice cream, rum caramel sauce.

#### Fresh Baked Cookie in a Cast Iron Skillet 5.95

Semi-sweet chocolate chips, vanilla bean ice cream.

Tempting Turtle Brownie 5.95 GF Flour-less baked brownie, candied pecans, vanilla bean ice cream, caramel.

#### Peanut Butter Cup 6.45 GF

Vanilla bean ice cream, crunchy peanut butter, chocolate and whipped cream.

## FIRED YOUR WAY

PIZZA FLATBREAD\* CALZONE

Personal 14.45 Sharing 20.45



#### **Choose Your Sauce**

Classic Red · Artisan Alfredo · BBQ Marifredo · Creamy Pesto · Artichoke Spread



#### **Choose Your Meat**

Italian Sausage · Pepperoni · Bacon Smokehouse Ham · Chicken · Shrimp



#### Add Any 4 Ingredients N/C

(Extra ingredients just 1.5 each)

Green Pepper · Mushrooms · Scallions Red Pepper · Red Onion · Black Olives Green Olives • Sun-dried Tomatoes Fresh Basil · Tomato Relish · Baby Spinach Jalapenos • Sliced Pineapple

\* Personal Size Only

## S&S BRUNCH

#### SATURDAY'S + SUNDAYS 11:00am - 2:00pm

#### Veggie Omelet 12.95

Bell peppers, onions, mushrooms, tomatoes, cheese, hash browns, toast or buttermilk pancakes.

### Western Omelet 12.95

Bell peppers, onions, ham, cheese, hash browns, toast or buttermilk pancakes.

#### Eggs Benedict 14.45

English muffin, ham, poached eggs, hollandaise sauce, hash browns, fresh fruit.

### Chancery Cakes 11.45

Blueberry, Chocolate Chip, or Buttermilk, Wisconsin butter,

#### Big Breakfast 15.45

Two buttermilk pancakes, two eggs, two bacon strips, two sausages, hash browns

#### Belgian Waffle w/ Strawberries + Bananas 11.95 Homemade whipped cream, powdered sugar.

### Flatlander Skillet 14.95

Hash browns, sausage, bell pepper, onions, two eggs, chili con queso, toast or buttermilk pancakes.

### Simple Two Eggs 10.95

Hash browns, toast or buttermilk pancakes

Florentine Salmon Eggs Benedict 20.95 English muffin, salmon, baby spinach, poached eggs, hollandaise sauce, hash browns, fresh fruit.



# We're Celebrating the 50-Year Anniversary of DeRosa Corporation. Cheers to you, Joe!

In 1972, Joseph DeRosa opened the first Chancery Pub & Restaurant on Highway 20 in Racine, Wisconsin. The atmosphere was friendly and fun, characterized by the stained glass tiffanies, copper bar, and peanut shells on the floor. Encouraged by the success of the first restaurant and the urging of Chancery customers, Joe built seven more Chancery locations from 1975-1998. Each of these restaurants was unique in décor and personality.

Since EVERYONE asks where the name "Chancery" came from... Joe says he pulled it right out of Roget's Thesaurus because "The name just sounded good. It means 'the king's conscience'." He said marketing people have tried to make something out of it, but it means nothing. To all of us, "Chancery" simply means " Home."

### A Timeline of Innovation and Historical Highlights



The DeRosa Corporation's second Chancery Restaurant & Pub became the first casual dining restaurant in Waukesha to feature hamburgers and sandwiches with frozen mug beer.



981 - 2015

Expanded the fourth Chancery Restaurant & Pub to what would become known as Historic Highway 41 in Milwaukee, on South 27th Street.



Became among the first Wisconsin restaurants to feature its own brewery, Smith Brothers, in Port Washington, Wisconsin.



1994-2005

Brought the seventh Chancery Restaurant & Pub next to a hotel on Racine's lakefront. Then opened the adjoining outdoor, dog-friendly tiki bar, Freddie's Friki Tiki, in 2007.

**DeRosa Catering** 

1998 - 2019

Established the eighth Chancery Restaurant & Pub next to the Radisson Hotel and Conference Center in Pleasant Prairie. Launched DeRosa Catering from this location.



**2006 - 2021** 

Brought unexpected Mexican dining to Brookfield's Bluemound Road with its second Jose's Blue Sombrero.



Continued growing with its third Jose's Blue Sombrero located in Fox Point, Wisconsin, complete with an outdoor Salsa Garden.



Opened the first Chancery Restaurant & Pub in Racine, Wisconsin. It became the first Wisconsin restaurant and pub to feature complimentary peanuts.

1978



Completed renovation and conversion of the Wauwatosa Village bank property to the third Chancery Restaurant & Pub.

1987 - 2007



Opened the fifth Chancery Restaurant & Pub, Downer Avenue, on Milwaukee's east side.

1991



Introduced the sixth Chancery Restaurant & Pub to Meguon on Milwaukee's north shore, with the advent of a brick oven prominent in the dining room.



Branched into fine dining with the opening of Eddie Martinis, a 1940's style steak house. It opened in Wauwatosa and won the prestigious Zagat Award. Seven Sisters Cafe also opens near Children's Hospital.

2001



STICKS & STONES

Established its first Mexican restaurant, Jose's Blue Sombrero, near the original Racine Chancery, where old and new came together. Sticks and Stones (another fine dining experience) also was born in Brookfield.

2010

PARKSIDE TWENTY THREE

Opened Parkside 23 in Brookfield, Wisconsin. Became the only Wisconsin restaurant to feature its own farm on the premises. Instituted true local farm-to-table dining.



Flipped Wauwatosa Chancery to the fourth Jose's Blue Sombrero

Want the full story? Scan the QR code!

