







SNACK-ATTIZERS

WI Cheese Curds 11.45
Beer-battered White Cheddar cheese curds, Buttermilk Ranch dipping sauce.

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

Mozzarella Wontons 10.95

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) 10.95

Spicy chicken, black beans, sweet corn, Cheddar-Jack cheese, cilantro, jalapeno, Baja sour cream.

Lettuce Wraps 11.95

Sautéed chicken, pickled veggies, Korean BBQ sauce, cilantro, cashews. Substitute shrimp, add 2.50

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

Artichoke Dip 11.45

Mixed cheeses, jalapeno, tomato relish, fresh herb bread.

Baja Quesadilla 11.45

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 17.95



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 12.45 GF

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

Shrimp 18.45 Chicken 17.45 Steak* or Salmon* 19.45

Honey Lime Avocado 12.95 GF

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

Chicken 17.95 Shrimp 18.95 Steak* or Salmon* 19.95

Caesar 11.95 Fresh Romaine, croutons, Sargento Parmesan cheese, Caesar dressing and a fresh roll.

Chicken 16.95 Shrimp 17.95 Steak* or Salmon* 18.95

Raspberry 17.45 GF

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

Crunch 17.45

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



Bottomless Soup + Salad 15.95

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 7.45

Three cheese from Wisconsin from scratch

Chef's Choice 5.45

Changes daily.

Wisconsin Beer Cheese 7.95

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 15.45 GF

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

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



Brunch Burger 15.45 GF

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

Big Bacon BBQ 15.95 GF

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

Patty Melt 15.45

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

Gorgonzola 15.45 GF

Caramelized onion, Wisconsin Swiss cheese, balsamic glaze.*

Cheesehead Dream 15.95 GF

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



French Kiss 15.45 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 14.95

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

Cuban Panini 15.95

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

Cajun Shrimp Avocado BLT 16.45

Iceburg lettuce and 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 15.45Oven roasted shaved turkey breast, Wisconsin HabaneroJack & Monterey cheese, honey and sunflower seed on griddled Wheat bread.

Reuben Panini 15.95

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

Wisconsin Cheese Steak 16.95

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 16.45

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 wh<mark>en</mark> you relay them to your server, however, please be aware that during normal kitchen operations involving 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 20.45 GF

Sea Salt and pepper broiled, fresh vegetable, 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 \$17.95 GF

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

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 19.45

Cornfake crusted, cole slaw, tartar sauce, fries or potato

Wally Canadian Walleye 19.45

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

Unlimited Fish Fry 16.95

Beer breaded cod, cole slaw, tartar sauce, fries or potato pancakes.

We do not offer takeaway boxes for unlimited specials offered



SIGNATURES

Veggie Fajitas 18.95Fresh 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 21.45 Steak* 22.45

Cashew Stir Fry 13.95 GF

Fresh Chinese vegetables over tender jasmine

rice with crunchy cashews.

Chicken 18.95 Shrimp 19.95 Steak* 20.95



Hey Curly, Where's Moe? 17.45

Sautéed Chinese vegetables and fresh chicken in a sweet and tangy sauce over Asian



Zach's Three Cheese Mac 12.95 Fresh Cavatappi noodles, local Cheddar, Jack and Parmesan cheese, herb bread crumbs and a fresh roll.

Sautéed Chicken 17.95 Freddie's Crunch 18.45 Buffalo Freddie's Chicken Crunch 18.95

Chicken, Bacon and Gorgonzola Cheese 19.45 Shrimp 20.45

Kickin' Chicken 18.45

Sautéed Klement's hot sausage, fresh chicken and red bell peppers in a spicy Alfredo cream sauce with cavatappi noodles and a fresh roll.



Jambalava 18.95 GF

Sautéed chicken, shrimp, Klement's hot 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

Artichoke Florentine Pizza 11.45 | 17.95 We build this with our legendary artichoke dip, top it with fresh baby spinach, mushrooms, local Wisconsin shredded mozzarella, Tuscan relish and Sargento parmesan cheese.

Margherita Pizza 11.45 | 17.95

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

The Works Pizza 13.45 | 19.95
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 11.95 Sweet BBQ sauce, pulled pork, WI shredded Mozzarella, pickled red onion, pineapple salsa, cilantro, red chili aioli.

Caprese Flatbread 11.45

Pesto, mozzarella cheese, rusted tomatoes, balsamic glaze.

Kicken Chicken Avocado Flatbread 12.95

Spicy cream sauce, bacon, mozzarella cheese, chipotle ranch,

CALZONE

Chicken Parmesan Calzone 11.45 | 17.95

Our signature crunch chicken, classic red sauce, with local Wisconsin shredded mozzarella and Sargento parmesan cheese.

Caprese Calzone 10.95 | 17.45 Creamy pesto sauce, local Wisconsin shredded Mozzarella, seasoned Roma tomatoes, arugula, spinach, sliced mushrooms and basil.

Fully Loaded Calzone 13.45 | 19.95

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 5.95

Whisky raisins, candied pecans with vanilla bean ice cream and

Door County Cherry Rhubarb Cobbler 5.95

Almond crumble topping, Vanilla bean ice cream.

Vanilla Bean Pecan Bar 5.95

Shortbead crust baked with warm caramel & pecan, vanilla bean ice cream, chocolate 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 13.95 Sharing 19.95



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 12.45

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

Western Omelet 12.45

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

Eggs Benedict 13.95

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

Chancery Cakes 11.45

Blueberry, Chocolate Chip, or Buttermilk, Wisconsin butter,

Big Breakfast 14.95

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

Belgian Waffle w/ Strawberries + Bananas 11.45 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 10.45

Hash browns, toast or buttermilk pancakes

Florentine Salmon Eggs Benedict 19.95

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



1975 - 2019

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.



1981 - 2015

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



1988 - 1994

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.



2013

Continued growing with its third Jose's Blue Sombrero located in Fox Point, Wisconsin, complete with an outdoor Salsa Garden. 1972



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 Mequon on Milwaukee's north shore, with the advent of a brick oven prominent in the dining room.

1995 - 2012



Seven Sisters

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.

2018



Flipped Wauwatosa Chancery to the fourth Jose's Blue Sombrero

Want the full story? Scan the QR code!

