



## *Appetizers*

### **CHEF'S DAILY SOUP**

Made fresh daily | 6.5

### **SCHULER'S BARBEQUE MEATBALLS**

A famous tradition | 10

### **CRISPY BRUSSELS SPROUTS**

Bacon and honey, sriracha sauce | 10

Available without bacon **GF**

### **GULF SHRIMP COCKTAIL**

Lemon, cocktail sauce | 13.5 **GF**

### **WHITEFISH SPREAD**

A creamy blend of smoked Whitefish, cream cheese and garlic aioli served with Naan bites | 13

### **APPETIZER SAMPLER PLATTER**

Crispy Brussels sprouts, whitefish spread with naan bites, cocktail shrimp, and our famous Schuler meatballs | 38

Great for sharing – serves four

### **SCHULER'S CLASSIC SWISS ONION SOUP**

Made with home town Dark Horse beer, Gruyere, Parmesan | 8

### **SCHULER'S SEAFOOD CHOWDER**

Shrimp, scallops, crab meat, clams, potatoes, corn | 9

## *Salads*

### **TRAVERSE BAY SALAD**

Spring greens, dried cherries, bleu cheese crumbles, spiced pecans, red onions, cucumber, tomato, balsamic dressing | 13 **GF**

Add chicken | 4 Add salmon | 6

### **MEDITERRANEAN SALAD**

Garden greens, tomatoes, onions, artichoke hearts, cucumber, kalamata olives and garbanzo beans tossed in Greek vinaigrette. | 13 **GF**

Add chicken | 4 Add salmon | 6

### **GRILLED BREAST OF CHICKEN SALAD**

Fresh greens, mandarin oranges, chopped egg, sharp cheddar cheese, black olives, cucumbers and tomatoes | 16 **GF**

### **CLASSIC SCHULER SALAD** | 8 **GF**

### **CAESAR SALAD** | 6

### **GARDEN** | 5 **GF**

## *Local and fresh*

Since 1909, Schuler's Restaurant & Pub has remained true to its mission to offer quality food and excellent service in a warm and welcoming atmosphere. To deliver the best food, we buy fresh and local whenever possible. Our soups and salad dressings are made from scratch. Our seafood is caught and delivered within 24 hours. Our artisanal breads and crackers are baked daily on the premises, using only natural high-quality ingredients. Enjoy.

## *Traditional Plates*

Served with Chef's accompaniments and a garden salad

Add Schuler Salad | 5 Add Caesar Salad | 4

### **SCHULER'S CLASSIC ROAST PRIME RIB OF BEEF\***

In the English tradition. End cuts may be available if your timing is right.

Schuler Cut | 38 Michigan Cut | 35

### **FILET OF BEEF TENDERLOIN\***

Black Angus with maitre d' butter, crispy fried onions | 37

### **NEW YORK STRIP\***

Hand cut, broiled with a hickory char crust, garlic rosemary steak butter | 35

### **HERB-CRUSTED PORK CHOP**

Grilled French Cut chop with honey

Dijon glaze | 23 **GF**

### **LAKE SUPERIOR WHITEFISH**

Sautéed or oven broiled,

beurre blanc | 28 **GF**

### **NORTH ATLANTIC SALMON**

Marinated in a peppercorn brine, topped with pickled onions | 27 **GF**

### **SPRING THYME CHICKEN**

Marinated chicken breast served with crispy artichokes and lemon beurre blanc | 22 **GF**

### **CAPELLINI PRIMAVERA**

A blend of roasted tomatoes, onions, squash, zucchini, bell peppers, and garlic tossed with angel hair pasta with extra virgin olive oil, lemon zest and black pepper | 19

Add chicken | 4 Add shrimp | 8

## *Winston's Pub Favorites*

### **TWO NAPKIN BEEF BRISKET**

on jalapeno focaccia bread

Hickory smoked, horseradish mayo, chipotle barbeque, bread and butter pickle, fried onion, cheddar cheese | 16.5

### **WINSTON BURGER\***

Fresh half pound black angus sirloin, cheddar, bacon, tarragon Russian dressing | 15.5

### **FISH AND CHIPS**

Light, crispy, Dark Horse beer-battered Atlantic cod, served with slaw and french fries | 16

### **ROASTED MUSHROOM & ONION FLATBREAD**

Boursin cheese on a house-made flatbread with caramelized onions, roasted mushroom blend with rosemary, oregano and shredded cheese blend | 13

### **CHICKEN FLORENTINE FLATBREAD**

Roasted garlic and oil with sautéed spinach, chicken, diced tomatoes, roasted peppers with mozzarella, parmesan and cracked pepper | 14