



Appetizers

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

Smoked Whitefish, cream cheese,
garlic aioli, fried pita | 13

CLASSIC TOMATO PARMESAN BRUSCHETTA

Bruschetta topping, toasted baguettes,
goat cheese, Parmesan | 9

FLORENTINE STUFFED MUSHROOMS

Onion, garlic, spinach, cream cheese,
Parmesan, spicy tomato sauce | 12

SCHULER'S CLASSIC SWISS ONION SOUP

Beer, Swiss, Parmesan | 8

SCHULER'S SEAFOOD CHOWDER

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

CHEF'S DAILY SOUP

Made fresh daily | 6.5

Salads

TRAVERSE BAY

Greens, dried cherries, bleu cheese,
spiced pecans, red onions, cucumber,
tomato, balsamic dressing | 13 **GF**
Add chicken | 4 Add salmon | 6

CHICKEN AND BERRY

Greens, tomatoes, strawberries, cucumbers,
red onion, blueberries, feta, raspberry balsamic
vinaigrette, cranberry walnut croutons | 17 **GF**

CLASSIC CHICKEN SALAD AND FRUIT

Traditional chicken salad, grilled pita, fruit | 15 **GF**

CLASSIC SCHULER | 8 **GF**

WEDGE | 7 **GF**

CAESAR | 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 | 39 Michigan Cut | 36

FILET MIGNON*

Merlot and shallot compound butter,
fried onions | 37

NEW YORK STRIP*

Button mushrooms and
fried onions | 35

POT ROAST

Root vegetables, bordelaise,
fried onions | 27 **GF**

HERB ROASTED PORK CHOP

Roasted tomato vinaigrette | 24 **GF**

LAKE SUPERIOR WHITEFISH

Sautéed or oven broiled, beurre blanc | 28 **GF**

NORTH ATLANTIC SALMON

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

HONEY DIJON CHICKEN

On a bed of sautéed mushrooms, spinach,
topped with green onions | 22 **GF**

SHRIMP CAPELLINI

Sautéed shrimp, garlic tomatoes, bell peppers,
onion, zucchini, squash, spinach, Parmesan | 26
Chicken or vegetarian option available

Winston's Pub Favorites

TWO NAPKIN BEEF BRISKET

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

MEDITERRANEAN CHICKEN SANDWICH

Grilled chicken, roasted pepper, caramelized balsamic onions,
fresh mozzarella, greens, tomato | 15

WINSTON BURGER*

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

FISH AND CHIPS

Beer-battered Atlantic cod | 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