



## Valentine's Drink Features

### CHOCOLATE COVERED CHERRY MARTINI

Chocolate vodka, cherry vodka, creme de cocoa, grenadine, and cream | 9.5

### FRENCH KISS

Absolut Vodka, Grand Marnier, and Chambord | 9

### LOVERS MULE


Grand Traverse Cherry Vodka, cranberry juice, and ginger beer | 9.25

## Beginnings

### SCHULER'S BARBEQUE MEATBALLS

A famous tradition | 10

### CRISPY BRUSSELS SPROUTS

Bacon, sriracha, lime | 10  
Available without bacon 

### MARYLAND JUMBO LUMP CRAB CAKES


Spring greens and remoulade sauce | 16

## Entrees *Served with Chef's accompaniments and a garden salad*

### LAKE SUPERIOR WHITEFISH

Pan seared golden brown in extra virgin olive oil | 28

### NORTH ATLANTIC SALMON

Marinated, topped with peppercorn brine and pickled onion | 27 

### PECAN CRUSTED CHICKEN


Stuffed with Brie cheese and spinach | 26

### ROASTED VEGETABLE RISOTTO

Squash, zucchini, asparagus, onion, carrot, pepper, topped with feta, green onion | 24

## Salads

### TRAVERSE BAY SALAD

Spring greens, dried cherries, bleu cheese crumbles, spiced pecans, red onions, cucumber, tomato, dark balsamic dressing | 13   
Add chicken | 4 Add salmon | 6

## Bubbly

	Split	Bottle
Maschio Prosecco, Italy	8	30
Martini & Rossi Asti, Italy	9	34
Sartori Love Story, Italy		36
Chandon Brut, California	10	44
Banfi Rosa Regale, Italy		45
Tattinger Brut La Française, France		75
Dom Perignon Blanc NV Brut, France		229

### 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

### BRUSCHETTA

Toasted baguettes with roasted garlic, red peppers, and herb crusted goat cheese—build your own | 11

### NEW YORK STRIP

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

### FILET OF BEEF TENDERLOIN\*

Black Angus with garlic butter, crispy fried onions | 37

### NEW ENGLAND BRAISED POT ROAST

Bordelaise wine sauce, root vegetables | 29

### BOURBON MAPLE PORK CHOP

*Hatfield Pork from Clemens Food Group*  
12 oz grilled porterhouse, finished with bourbon maple and soy glaze that has a hint of Dijon | 28

### CLASSIC SCHULER SALAD

a la carte | 8 with entrée | 6 

### CAESAR SALAD

a la carte | 6 with entrée | 4



Win Schuler is credited with creating a unique mixture of greens, cheeses, crumbled bacon, egg, mushrooms, toasted almonds and fresh sliced strawberries topped with a sweet and sour house dressing. "I can still see him delivering his handiwork with a wink, pointing out that the salad was only good for a few hours and that it shouldn't be served to unescorted men," says Hans Schuler.

### GULF SHRIMP COCKTAIL

Lemon, cocktail sauce | 13.5 

### APPETIZER SAMPLER PLATTER


Crispy Brussels sprouts, roasted red pepper and white bean hummus with naan bites, cocktail shrimp, and our famous Schuler meatballs | 38

*Great for sharing - serves four*


### 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

### STEAK AND LOBSTER

Cold water lobster tail and choice sirloin topped with garlic butter | 40 

### NORTH ATLANTIC LOBSTER TAILS

Premium cold water tails | 42 

### CRAB STUFFED WALLEYE

Broiled walleye filet stuffed with lump crab meat | 30

### LOVER'S SALAD

Mixed greens, chopped egg, fresh mushrooms, crispy bacon, strawberries and toasted almonds with Michigan apple cider vinaigrette  
a la carte | 8 with entrée | 6