



Beginnings

SCHULER'S BARBEQUE MEATBALLS

A famous tradition | 10

CRISPY BRUSSELS SPROUTS

Bacon, sriracha, and lime | 10

Available without bacon **GF**

GULF SHRIMP COCKTAIL

Lemon, cocktail sauce | 13.5 **GF**

BRUSCHETTA

Toasted baguettes with roasted garlic, red peppers, and herb crusted goat cheese | 11

WHITEFISH SPREAD

A blend of in house smoked whitefish, cream cheese and garlic aioli. Served with Naan bites | 13

MARYLAND JUMBO LUMP CRAB CAKES

Spring greens and remoulade sauce | 16

HOLIDAY APPETIZER SAMPLER

Great for sharing – serves four

Crab cakes, smoked Whitefish spread and naan bites, cocktail shrimp, our famous Schuler meatballs, and crispy Brussels Sprouts | 42

Holiday Features

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

STEAK AND LOBSTER

Cold water lobster tail and choice sirloin topped with garlic-herb butter | 40 **GF**

NORTH ATLANTIC LOBSTER TAILS

Two premium cold water tails | 42 **GF**

HARVEST CHOPS

Hatfield Pork from Clemens Food Group
French cut twin grilled chops topped with smoked peach and cherry chutney | 28 **GF**

Traditional Plates Served with Chef's accompaniments and a garden salad. Add Schuler Salad | 5 Add Caesar Salad | 4

PECAN CRUSTED CHICKEN

Stuffed with Brie cheese and spinach, served with creamy Parmesan risotto | 27

TURKEY SHEPHERD'S PIE

Slow cooked turkey tenderloin, peas, carrots, and root vegetables in a savory gravy. Topped with whipped potatoes | 23

SPINACH AND RICOTTA RAVIOLI

House-made tomato basil sauce with roasted vegetables and parmesan | 22

LAKE SUPERIOR WHITEFISH

Pan seared golden brown in extra virgin olive oil | 28 **GF**

NORTH ATLANTIC SALMON

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

CRAB STUFFED WALLEYE

Broiled walleye filet stuffed with lump crab meat | 30

ROASTED VEGETABLE RISOTTO

Squash, zucchini, asparagus, onion, carrot, pepper, topped with feta, green onion | 24
Add fresh lobster | 32

FILET OF BEEF TENDERLOIN*

Black Angus with garlic herb butter, crispy fried onions | 37

NEW YORK STRIP

Hand cut, broiled with a hickory char crust, with garlic-herb butter | 35 **GF**

CENTENNIAL STEAK

Choice sirloin with garlic-herb butter | 29 **GF**

NEW ENGLAND BRAISED POT ROAST

Bordelaise wine sauce, root vegetables | 29

Entree Salads

STEAK AND GREENS SALAD

Sliced sirloin over mixed greens, baby arugula, red onion, bell pepper, tomato, goat cheese, grilled asparagus, crispy fried artichokes and jalapenos | 18

TRAVERSE BAY SALAD

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

Soups

SCHULER'S CLASSIC SWISS ONION SOUP

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

SCHULER'S SEAFOOD CHOWDER

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

Side Salads

CLASSIC SCHULER SALAD | 8 **GF**

CAESAR SALAD | 6

GARDEN | 5 **GF**

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

Local foods prepared fresh daily. It tastes better.

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 products, we buy fresh and local whenever possible. Our soups and salad dressings are made from scratch. Our artisanal breads and crackers are baked daily on the premises, using only natural high quality ingredients. And for our seafood, we use the Midwest's premier fish purveyor that sources only the finest and freshest quality seafood. Enjoy.