



THANKSGIVING 2018

Schuler's presents the bounty of the season prepared using the finest and freshest ingredients. Turkeys are fresh, whole, farm-raised Michigan birds, slow roasted and accompanied by all the trimmings, prepared from scratch.

Thank you for joining us today!

WINE FEATURES

GROVE MILL

Sauvignon Blanc
Bottle 34 | Glass 9

STORYPOINT

Pinot Noir
Bottle 36 | Glass 9.5

GRAND TRAVERSE

Riesling
Bottle 26 | Glass 7

Plan your next event with us!

Spend less time in the kitchen and more time with your guests by hosting your gathering in one of our private banquet rooms. We'll handle every detail from menu selection to holiday decor, creating the perfect seasonal ambiance. Or, enjoy your own space and let us bring the first-class party to you. Rest assured, your guests will enjoy the same house-made, freshly-prepared food that's proudly served in our restaurant. Ask a front desk team member for details.

SOUPS & APPETIZERS

BUTTERNUT SQUASH SOUP

Butternut squash with a hint of red pepper | 7

SCHULER'S CLASSIC SWISS ONION SOUP

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

SCHULER'S SEAFOOD CHOWDER

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

SCHULER'S BARBEQUE MEATBALLS

A famous tradition | 10

GULF SHRIMP COCKTAIL

Lemon and cocktail sauce | 13.5 GF

TRADITIONAL THANKSGIVING DINNER



ROAST MICHIGAN TURKEY

Traditional mashed potatoes, savory dressing, gravy, cranberry relish, Chef's vegetables, choice of garden salad or Harvest salad | 29.95

Children 5-10 | 10.95

Children 4 and under | Free

FEATURED ENTREES

Entrees include house-baked bread, chef's vegetables, mashed potatoes, and a garden salad.

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 garlic butter, crispy fried onions | 37

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 GF

AUTUMN VEGETABLE RAVIOLI

Butternut squash ravioli with a portabella mushroom marsala sauce, topped with an autumn vegetable medley | 22

Add chicken | 4

DESSERTS

PUMPKIN CHEESECAKE

Silky pumpkin cheesecake on a cinnamon crust | 7

CARAMEL APPLE BREAD PUDDING

Tender, sweet bread pudding and fresh whipped cream | 7

PURE MICHIGAN    SchulersRestaurant.com

GF Gluten Free

*Consuming raw or undercooked meats or shellfish may increase your risk of foodborne illness. DRT18.

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