



THANKSGIVING 2024

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

STARBOROUGH

Sauvignon Blanc
Bottle 38 | Glass 10

SCHULER PRIVATE LABEL MERLOT

Merlot
Bottle 34 | Glass 9

SCHLINK HAUS

Riesling
Bottle 30 | Glass 8

SOUPS & APPETIZERS

HERITAGE CHEESE AND CRACKERS

House-made spread and crackers | 7

BUTTERNUT SQUASH SOUP

Butternut squash with a hint of red pepper | 8

SCHULER'S SEAFOOD CHOWDER

Shrimp, scallops, crab meat, clams, potatoes, corn | 11

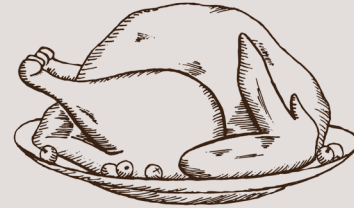
SCHULER'S BARBEQUE MEATBALLS

A famous tradition | 15

GULF SHRIMP COCKTAIL

Lemon, cocktail sauce | 17 

TRADITIONAL THANKSGIVING DINNER



ROAST MICHIGAN TURKEY

Traditional mashed potatoes, savory dressing, gravy, cranberry relish, Chef's vegetables, choice of garden salad or Harvest salad, and pumpkin cheesecake for dessert | 43

Children 5-10 | 15

Children 4 and under | Free

FEATURED ENTREES

Entrees include 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 12oz | 49

NEW ENGLAND BRAISED POT ROAST

With roasted root vegetables, Bordelaise, fried onions | 45

NORTH ATLANTIC SALMON

Marinated in a peppercorn brine, topped with beurre blanc and pickled onions | 38 

BUTTERNUT SQUASH RAVIOLI

Tossed in smoked tomato sauce with mushroom, asparagus, garlic, spinach and roasted peppers and feta cheese | 34

Plan your next event with us!

Spend less time in the kitchen and more time with your guests. 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. Ask a front desk team member for details.

 Gluten Free