



RESTAURANT & PUB
MARSHALL, MICHIGAN

Formal Dinner

prices include appetizer, salad, coffee, and tea and dessert

Appetizers

choice of fresh vegetable tray or Schuler's barbecue meatballs, and Schuler's house-baked bread and crackers, butter, and Heritage cheese spread

Schuler's Classic Salad

mixed greens topped with crispy prosciutto bits, shredded Swiss cheese, bleu cheese crumbles, tomatoes, cucumbers and black olives, served with our house-made creamy garlic dressing

Entrées

Entrees served with Chef's accompaniments

30.00 per person

Schuler's Classic Roast Prime Rib

slow roast of whole prime ribs in the English tradition

Filet of Beef Tenderloin

grilled eight ounce filet mignon, brushed with seasoned butter and topped with crispy fried onions

American Spoon Rhubarb Marmalade Chicken

all natural, char-grilled half chicken

Seafood Stuffed Salmon

farm raised salmon stuffed with a seafood soufflé

Grilled Portabella Mushrooms

with sautéed asparagus, fresh mozzarella, roasted red pepper salsa, and balsamic reduction

Grilled Center Cut Top Sirloin Steak and Stuffed Shrimp

center cut top sirloin steak, char grilled, brushed with seasoned butter, and topped with crispy fried onions, served with seafood stuffed shrimp

39.00 per person

(please select one below for entire group, also includes complimentary glass of champagne)

Steak & Lobster

seven ounce center cut top sirloin steak with a lobster tail and lemon butter sauce

Salmon & Chicken

salmon Au Poivre and pecan crusted chicken stuffed with brie cheese and fresh spinach

Beef & Bird

sliced Roast Tenderloin with bordelaise, and pecan crusted chicken stuffed with brie cheese and fresh spinach

Tenderloin & Shrimp

tenderloin with bordelaise and seafood stuffed shrimp with hollandaise sauce

Dessert

(please choose one)

Strawberry Rhubarb Bread Pudding

Peppermint Ribbon Pie

New York Style Cheese Cake

Prices subject to 18% service charge and 6% sales tax.

Prices subject to change.