



Starters and Soups

Schuler's Classic Swiss Onion Soup

A rich creamy soup crusted with melted Swiss and Parmesan cheese 6.00

Chef's Daily Soup

Made fresh daily

Ala Carte 5.00 with Luncheon Specialty 3.00

Schuler's Barbeque Meatballs

A long-time, famous Schuler tradition 8.00

Salads

Soup and Fresh Market Salad

Chef's soup of the day and a house salad 9.95

Fresh Market Salad

Baby greens, dried Michigan cherries, toasted pine nuts, red onion, and Parmesan, served with balsamic vinaigrette

Ala Carte 5.00 with Luncheon Specialty 3.00

Caesar Salad

Romaine, croutons, and baked Parmesan, served with house-made Caesar dressing

Ala Carte 5.00 with Luncheon Specialty 3.00

Classic Schuler Salad

Mixed greens, cucumber, roma tomato, crispy prosciutto, black olives, grated Swiss and crumbled bleu cheese served with house-made creamy garlic dressing

Ala Carte 6.50 with Luncheon Specialty 4.50

🍷 Chicken Salad and Fresh Fruit

Chunks of tender roasted chicken tossed with low-fat mayonnaise dressing and served with fresh fruit 11.95

Schuler's Seafood Chowder

Seafood, herbs, potatoes and corn in a creamy broth 6.50

Served in a Multi-Grain Loaf 9.95

Gulf Shrimp Cocktail

Six large shrimp, snappy cocktail sauce 10.95

Fresh Avocado Bruschetta

Ripe tomatoes, avocado, garlic and onions marinated in fresh herbs, balsamic vinegar, virgin olive oil on a toasted baguette with goat cheese and Parmesan 7.95

Nut-crusted Walleye on a Spinach Leaf Salad

Grilled fresh Walleye dusted in nut crumbs, on a salad of spinach, strawberries, and pineapple; served with bacon-mango dressing 13.95

Grilled Breast of Chicken Salad

Mixed greens with mandarin orange segments, chopped egg, cheddar cheese, black olives, vegetable garnishes, chargrilled chicken breast and buttermilk ranch dressing 11.95

Big Chop House Salad

Chopped greens, chicken, crispy prosciutto, egg, green onion, tomato, smoked gouda, wheat berries and avocado, served with cabernet sauvignon vinaigrette & baked parmesan 11.95

Thai Shrimp Salad

Baby greens, tomato, cucumber, crispy rice noodles, chopped egg and red onion topped with large shrimp, thai peanut dressing and toasted sesame seeds 12.95

Luncheon Specialties

Schuler's Classic Roast Prime Rib of Beef *

A favorite for 100 years, Schuler's slow roasts whole prime ribs in the English tradition. Served to your doneness with natural au jus. End cuts may be available if your timing is right 16.95

London Broil *

Marinated in apple juice, soy and fresh ginger, served with au jus, sautéed button mushrooms, roasted garlic redskin mashed potatoes and chef's vegetable 13.45

New England Braised Pot Roast

Finished in a bordelaise wine sauce, served with roasted garlic redskin mashed potatoes and Chef's vegetables 13.45

House Sirloin *

Grilled top sirloin, brushed with seasoned butter, topped with crispy fried onions, served with roasted garlic redskin mashed potatoes and Chef's vegetable 15.45

Classic French Quiche

Fresh ingredients hand selected daily, baked in a light custard, fresh fruit accompaniment 11.95

Sandwiches

Deli Sandwich

Choice of chicken salad, sliced ham or oven roasted turkey with lettuce and tomato on our fresh house-baked sourdough or Bavarian wheat bread, served with pub chips
Full Sandwich 10.95 Chef's Soup & Half Sandwich 11.95

The Schuler Burger *

Grilled 7 oz. Black Angus on a house-baked bun, served with fries. Add bleu, smoked Gouda, or Gruyere cheese, smoked bacon or sautéed mushrooms, as you prefer 11.00

Classic Grilled Reuben Sandwich

Corned beef, sauerkraut, and Swiss cheese piled on dark rye with Thousand Island dressing, served with fries 11.95

Bistro Chicken

Grilled chicken with smoked gouda, avocados, tomato, baby greens & salsa verde on house-made focaccia, served with fries 11.25

American Spoon Maple BBQ Chicken

Chargrilled accented with American Spoon Maple BBQ sauce and served with roasted garlic redskin mashed potatoes, fresh green beans and topped with crispy fried onions 12.95

Lake Superior Whitefish

Fresh whitefish dusted with seasoned flour, sautéed with butter, white wine, capers and lemon, or over-broiled basted in a light citrus butter; served with Chef's vegetable and Yukon gold potatoes 13.95

Salmon au Poivre

Fresh salmon, marinated, drizzled with honey and topped with a hint of peppercorns, oven roasted, and served with lemon buerre blanc reduction, roasted garlic red skin mashed potatoes and chef's vegetable 13.95

Spinach and Ricotta Ravioli

With a rich robust tomato sauce; accented with fresh basil and shaved Parmesan 12.45

New England Bay Shrimp and Crab Melt

Seafood salad with Havarti and dill, broiled and served open face on a toasted English muffin 12.95

Grilled Vegetable Wrap

Grilled portabella mushroom, bell peppers, zucchini, eggplant, onion, lettuce, feta cheese, with chickpea hummus in a spinach wrap, served with pub chips 10.95

Egg Salad Naan

Our uptown egg salad wrapped in a soft middle eastern flatbread with leaf lettuce, served with pub chips 10.25