

Beginnings

Schuler's Barbeque Meatballs

A famous Schuler tradition 8.00

Chef's Daily Soup Selection

Made fresh daily Pewter Bowl 5.00

Schuler's Seafood Chowder

A combination of shrimp, scallops, crab meat and clams with potatoes and corn in a creamy broth
Pewter Bowl 6.50

Schuler's Classic Swiss Onion Soup

A rich soup crusted with melted Swiss and Parmesan cheese
Pewter Bowl 6.00

Caesar Salad

Romaine leaves, croutons and Parmesan, served with house-made Caesar dressing
Ala Carte 6.00 with Entrée 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 Entrée 4.50

Fresh Avocado Bruschetta

Fresh tomatoes, avocado, garlic and herbs, with balsamic vinegar, olive oil and goat cheese on a toasted house-made baguette 8.00

Appetizer Sampler-Great for sharing

Barbeque meatballs, cocktail shrimp, baked oysters, salmon cakes with artichoke tartar, and avocado bruschetta 29.00

Gulf Shrimp Cocktail

Six large shrimp, Chef's snappy cocktail sauce 12.00

Oven Roasted Mussels

Large New Zealand green lip mussels oven roasted in garlic butter & white wine served with our house-made baked ciabatta 8.00

Fresh Market Salad

Baby greens, dried Michigan cherries, toasted pine nuts, red onion, and baked Parmesan, served with balsamic vinaigrette
Ala Carte 6.00 with Entrée 3.00

Small Plates

Nut-Crusted Walleye on a Spinach Leaf Salad

Grilled fresh Walleye dusted in nut crumbs, with a salad of spinach, strawberries, and pineapple; served with bacon-mango dressing 18.95

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 15.95

Pacific Rim Scallops

Fresh large scallops glazed with teriyaki, soy and wasabi, served with sautéed asparagus and mushrooms 14.95

The Schuler Burger *

Grilled 7 oz. Black Angus burger on a house-made bun and served with house fries. Add bleu, smoked Gouda, or Gruyère cheese, smoked bacon or fresh mushrooms, if you prefer 12.50

Vegetable Risotto

Creamy risotto with sautéed mushroom, spinach, sun dried tomatoes & Parmesan 16.95

Grilled Portobella Mushroom

Marinated whole mushroom caps char grilled and served with sautéed asparagus, fresh mozzarella, roasted red pepper salsa and balsamic reduction 12.95

Fettuccine Fresca

Tri color fettuccine with fresh mozzarella, basil, tomato, garlic and toasted pine nuts 16.95 with grilled chicken 18.95

*Eat thy bread with joy and drink thy wine with a merry heart
- Hans Schuler*

Classic Signature Dishes

Plates are complemented with our basket of Schuler's own fresh baked breads,
Heritage Cheese Spread, and wheat crackers

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. Served with Yukon gold potatoes and chef's vegetable. End cuts may be available if your timing is right **29.00**

Roast Prime Rib of Beef, Michigan Cut

A lighter portion, natural au jus **26.00**

Lake Superior Whitefish

Fresh whitefish dusted with seasoned flour and sauteed with butter, white wine, capers, and lemon, *or* oven-broiled, basted in a light citrus butter, served with Yukon gold potatoes and chef's vegetable **23.45**

London Broil*

Marinated in apple juice, soy and ginger, served with fresh button mushrooms, roasted garlic red skin mashed potatoes, chef's vegetable and au jus **23.95**

Entrées

Filet of Beef Tenderloin *

Grilled 8 oz filet mignon, brushed with seasoned butter, topped with crispy fried onion rings, served with roasted garlic red skin mashed potatoes and fresh asparagus **32.95**

New England Braised Pot Roast

Roasted in a bordelaise wine sauce, with an array of chef's vegetables, served with roasted garlic red skin mashed potatoes **23.45**

House Sirloin*

Grilled top sirloin, brushed with seasoned butter, topped with crispy fried onions, served with roasted garlic red skin mashed potatoes and fresh asparagus **22.95**

Pecan Crusted Chicken Breast

Stuffed with Brie cheese and fresh spinach, served with creamy Parmesan risotto and fresh asparagus **22.95**

Salmon au Poivre

Fresh salmon, marinated, drizzled with honey and topped with a hint of peppercorns, oven roasted, and served with lemon beurre blanc reduction, roasted garlic red skin mashed potatoes and fresh asparagus **23.95**

Canadian Walleye

Fresh walleye dusted with seasoned flour and sautéed with butter, white wine, and capers served with Yukon gold potatoes and chef's vegetable **20.95**

Potato Crusted Florida Grouper

Fresh grouper, potato crusted and pan sautéed, served with a light sour cream and dill sauce, cucumber and red onion relish, accompanied by Chef's vegetable **23.95**

Prosciutto Wrapped Chicken


Fresh chicken wrapped in prosciutto and oven roasted, served with house-made giardiniera, fresh mozzarella, Parmesan risotto, and beurre blanc **22.95**

Scallop Carbonara

Large diver scallops pan seared and served with risotto, crispy prosciutto, cracked pepper, parmesan and beurre blanc **23.95**

Spinach and Ricotta Ravioli

With a rich robust tomato sauce; fresh basil and shaved Parmesan **21.95**

*Can be cooked to order; The staff at Schuler's would like to keep you informed that consuming raw or undercooked
 Approved by the University of Michigan Health System, M-Fit Healthy Dining Program as a healthier choice