

WINSTON'S

Pub

Drink Specials

Centennial Celebration Cocktail

Select Chardonnay, Pomegranate juice, Margarita blend with a squeeze of lime

House-Made Bloody Mary

Premium Vodka with our house-made Bloody Mary mix

Spring Fever

Parrot Bay coconut rum, orange juice and cranberry juice

Eagle Street Cosmo

Absolut Citron, Cointreau, cranberry juice and lime juice

Michigan Martini

DiVine Vodka (made in Michigan "from the vine") with Dry Vermouth, shaken to perfection

Draft Beers

Bud Light – Bass - Guinness
Bells Seasonal – Feature Brew
Schuler's Brew

House Wine by the glass

Chardonnay
Savignon Blanc
White Zinfandel
Merlot
Cabernet Savignon



HAPPY HOUR SPECIALS

Monday-Thursday

4:00 p.m.
to
6:00 p.m.

1/2 off
Beginnings
&
Drink
Specials

Beginnings

Schuler's Barbeque Meatballs

A Schuler tradition 8.00

Heritage Cheese Spread

With house-made crackers, carrot and celery sticks 6.25

Vern's Fried Oysters

Lightly dusted and deep fried served with Schuler's own rémoulade 8.95

Holmse's Big Potato Skins

Baked with a trio of cheese, bacon, scallions, peppers, sour cream and salsa 7.95

Peel & Eat Shrimp

1/2 lb 8.00

Funky Fondue

Fun to dip smokey cheese fondue with fresh broccoli and cauliflower, grape tomatoes, carrot sticks, pub potatoes and house made bread 8.50

Chicken Drumsticks

Honey breaded with carrot and celery sticks, and a bleu cheese dip 8.50

Bleu Cheese Chips

Our Pub Chips with crumbled melted bleu cheese and house made bleu cheese dressing 7.00

Soups & Salads

Our breads baked daily by our
Master Baker

Soup and Fresh Market Salad

Chef's soup selection and a fresh market salad 7.99

Soup and A Half

Chef's soup and half of a fresh market turkey sandwich on Schuler's house-made bread 8.99

Chicken Fajita Salad

Grilled chicken breast, Colby Jack cheese, tomatoes, peppers, and scallions served on mixed greens in a tortilla bowl with ranch salsa dressing 11.00

Grilled Salmon Salad

With Pinot Grigio butter and artichoke tartar sauce on a bed of baby greens, red onion, bleu cheese with raspberry vinaigrette 13.00

Stewart's Chicken Salad

Tender chicken, *grilled or crispy*, mixed greens with mandarin oranges, hard-boiled egg, cheddar cheese, black olives and buttermilk ranch dressing 10.95

Fresh Market Salad

Baby greens, dried Michigan cherries, toasted pine nuts, red onion and Parmesan, served with balsamic vinaigrette 6.00

Caesar Salad

Romaine, croutons, and baked Parmesan, with house-made Caesar dressing 6.00

Classic Schuler Salad

Mixed greens, cucumber, roma tomato, applewood smoked bacon, black olives, grated Swiss and crumbled bleu cheese with house-made creamy garlic dressing 7.00



Win Schuler- 2nd Generation

Soups

Chef's Daily Soup

Made fresh daily 5.00

Tomato Basil Soup

Creamy tomato basil 5.00

Schuler's Classic Swiss Onion Soup

Rich and creamy crusted with melted Swiss & Parmesan cheese 6.00

Schuler's Seafood Chowder

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

Schuler's Seafood Chowder in a Loaf

served in a multi-grain loaf 9.95

Local Favorites

Triple Cheese Sandwich and Soup

Boursin, Cheddar, and Swiss cheese on grilled sourdough with tomato and fresh spinach, with pub chips and a cup of tomato basil soup 8.85

Really Good Chicken Tenders

With barbeque and ranch dipping sauces, with fries and tavern slaw 9.99

Traverse Bay Pizza

Grilled chicken breast, dried cherries caramelized onion, red peppers, crumbled blue cheese, mozzarella and pine nuts 10.95

Black Bean Pizza

Seasoned black beans, mozzarella cheese, tomato, green pepper and a side of salsa 9.99

Fish and Chips

Beer-battered Atlantic cod, with fries and tavern slaw 11.99

Chef Phil Nachos

Tortilla chips, seasoned ground turkey, onion, tomato, bell peppers, cheese topped with guacamole, corn, black bean salsa and jalapeno 9.95

Baja Fish Taco


Crispy fried grouper with Pico de Gallo, served open faced on a fresh flour jalapeno tortilla drizzles with lime sour cream 11.95

Island Quesadilla

Grilled tortilla filled with roasted pork black bean spread, Monterey Jack cheese along with red pepper salsa, guacamole and topped with cilantro, roasted corn and peppers 9.25

Combo Appetizer Platter

Schuler meatballs, chicken drummies, Heritage cheese spread, carrot and celery sticks, potato skins, and house-made crackers 12.00

 Approved by the University of Michigan Health System, M-Fit Healthy Dining Program as a healthier choice.

Sandwiches & Such

All served with Schuler's tavern slaw

Glady's Pub Burger *

Black Angus ground sirloin with lettuce, tomato, red onion and fresh pickle, served on a house-made bun with fries 8.95 add cheese or bacon .95 each

Gourmet Burger *

Black Angus ground sirloin, covered with sautéed mushrooms & bleu cheese, with lettuce, tomato & red onion on a house-made bun with fries 9.95

Turkey Burger

Fresh ground turkey blended with our house seasonings, grilled golden brown, on a house-made bun with avocado, tomato baby greens & smoked gouda with pub chips 9.95

Winston's Prime Rib French Dip

Thin slices of prime rib stacked high with grilled onion & Swiss cheese on an asiago ciabatta roll, au jus for dipping with fries 11.50

Bistro Chicken Sandwich

Grilled chicken with smoked gouda, avocados, tomatoes, baby greens & salsa verde on house-made focaccia with fries 10.95

Fresh Market Turkey Sandwich

Sliced turkey sandwich with lettuce and tomato, on house-made bread with pub chips 9.45

Turkey Reuben

Oven-roasted turkey breast, tavern slaw and Swiss cheese grilled on Schuler's cranberry walnut bread, with fries and cranberry relish on the side 10.95

Corned Beef Reuben

Grilled on dark rye, fresh kraut, Swiss cheese and Thousand Island dressing with fries 10.65

Barbeque Pork Sandwich

Memphis style smoked shredded pork barbeque on a house-made bun with fries 9.95

Sandi's Veggie Wrap

Grilled portabella mushroom, bell peppers, zucchini, eggplant, onion, lettuce, feta cheese, with chickpea hummus in a spinach wrap with pub chips 9.65

Pub Platters

Platters include Schuler's tavern slaw and choice of pub potatoes or fries
Substitute salad for slaw for 2.95

Pub Prime Rib Sandwich

Open faced on Schuler's house-made sourdough, served with au jus 15.99

Pub Sirloin Steak *

Grilled top sirloin, brushed with seasoned butter, topped with onion rings 13.95

Pan Seared Canadian Walleye

Lightly dusted with crispy covering of seasoned corn flour 13.45

Tender Pot Roast

Braised with bordelaise sauce and served with roasted garlic redskin mashed potatoes 13.75

Fresh Lake Superior Whitefish

Seasoned and baked with a lemon wine butter sauce 12.99

North Atlantic Salmon Cakes

Served with a side of Cajun remoulade 11.50



Albert Schuler- 1st Generation

Hours

Monday- Thursday

11:00-10:00

Friday-Saturday

11:00-11:00

Sunday

12:00-9:00



*Can be cooked to order; The staff at Schuler's would like to keep you informed that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness 2-20