



John Stovall
Executive Chef

Executive Chef John Stovall joined the culinary team at Schuler's in 2011. Chef's extensive experience of more than 28 years in the industry has included positions in settings small and large—from restaurants and hotels to catering. He has brought fresh approaches and a collaborative 'can-do' attitude to Schuler's, and his strong skillsets enable him to effectively direct a large culinary team.

Chef has orchestrated a number of successful special events at Schuler's, including spectacular 6-course wine dinners and Oyster Club events, as well as off-site catering for more than 300 guests. In addition to his own innovative interpretations of today's fresh, local culinary trends, he has mastered the traditional favorites for which Schuler's is known, including items such Schuler's famous Roast Prime Rib of Beef and Great Lakes Whitefish.

Our menu offerings are made from scratch, in-house. An in-house bakery produces all of our fresh breads, crackers and desserts. Schuler's is committed to exceed the expectations of each guest, and Chef Stovall is a key team member in making this a reality.

Bon Appetit!