



## BEGINNINGS

**Fresh Avocado Bruschetta** | Tomatoes, avocado, garlic and herbs with balsamic vinegar, extra virgin olive oil and goat cheese on toasted baguette | \$8.5

**Jumbo Gulf Shrimp Cocktail** | With fresh lemon and zesty cocktail sauce | \$12

**Schuler's Barbeque Meatballs** | A famous tradition | \$8.5

**Chef's Soup** | Made fresh daily | \$5.5

**Schuler's Seafood Chowder** | Creamy chowder with shrimp, scallops, crab meat, clams, potatoes and sweet corn | \$8

**Schuler's Classic Swiss Onion Soup** | Crusted with melted Gruyere and Parmesan cheeses | \$6.5

**Schuler's Sampler Plate** | Great for sharing. Barbeque meatballs, cocktail shrimp, calamari, chicken drummies, and crab stuffed mushrooms | \$36

## SALADS

**Nut-Crusted Walleye on a Spinach Leaf Salad** | Spinach, strawberries, and pineapple, with warm bacon-mango dressing | \$19

**Salmon and Natural Grain Salad** | Seared Atlantic salmon, baby greens, spinach, natural grains, tomatoes, bleu cheese and lemon herb vinaigrette | \$18

**Chicken Harvest Salad** | Mixed greens with diced cucumber, tomato, dried cherries, spiced pecans, feta cheese and balsamic vinaigrette with grilled chicken | \$15

**Garden Salad \$5 | Caesar Salad \$5 | Classic Schuler Salad | \$7**

Scratch dressing selection: Creamy Garlic, Ranch, Bleu Cheese, Caesar, Balsamic Vinaigrette, and Lite Roasted Red Pepper

## ENTRÉES

*Entrées include Baker's fresh-baked rolls, Heritage Cheese Spread, wheat crackers, and Chef's accompaniments. Add a garden salad to any entrée | \$3*

**Schuler Classic Roast Prime Rib of Beef\*** | In the English tradition. End cuts may be available if the timing is right. Regular Cut \$31 | Michigan Cut \$28

**London Broil** | Flank steak marinated in soy, ginger and apple juice with button mushrooms | \$26

**Lake Superior Whitefish** | Sautéed with butter, white wine, capers and lemon, or oven broiled, basted in citrus butter | \$25

**Crab Stuffed Shrimp** | Large shrimp filled with a Blue Crab stuffing, served with a rich lobster sauce | \$25

**New England Pot Roast** | In a Bordelaise wine sauce with root vegetables | \$26

**Filet of Beef Tenderloin\*** | Certified filet mignon, with seasoned butter, crispy fried onions | \$34

**Center Cut New York Strip** | Three quarter pound steak served with garlic herb butter and crispy fried onions | \$32

**Atlantic Salmon** | Fresh raised, marinated and topped with peppercorns and beurre blanc | \$25

**Canadian Walleye** | Dusted with seasoned flour and sautéed in white wine | \$26

**Pecan Crusted Chicken** | Stuffed with Brie cheese and spinach, served with chef's potato and vegetable | \$25

**Spinach and Ricotta Ravioli** | Robust tomato sauce, fresh basil and shaved Parmesan | \$16



In 1909, Albert Schuler started a cigar store, and soon added billiard tables, a bakery and a lunch counter. As an additional venture he purchased the Garrick Cafe in 1917, which he operated with a partner. The specialty of Albert's 30-seat eatery was a 25-cent blue plate dinner.