



# Schuler's

RESTAURANT & PUB  
MARSHALL, MICHIGAN

CELEBRATING  
**100**  
YEARS!  
PLUS ONE

## Beginnings

### Schuler's Barbeque Meatballs

A famous tradition | 8.00

### Chef's Daily Soup Selection

Made fresh daily | 5.00

### Fresh Avocado Bruschetta

Tomatoes, avocado, garlic and herbs with balsamic vinegar, olive oil and goat cheese on toasted baguette | 8.00

### Schuler's Seafood Chowder

Creamy chowder with shrimp, scallops, crab meat, clams, potatoes and corn | 6.50

### Jumbo Gulf Shrimp Cocktail

With lemon cocktail sauce | 12.00

### Schuler's Classic Swiss Onion Soup

Crusted with melted Swiss and Parmesan cheese | 6.00

### Seafood Stuffed Mushroom Caps

Filled with shrimp, artichoke boursin, and provolone cheese finished with tomato basil sauce | 8.00

### Appetizer Sampler – Great for sharing

Barbeque meatballs, cocktail shrimp, seafood stuffed mushroom caps, chicken drummies, and avocado bruschetta | 26.95

## Daily Dinner Specials

Includes a basket of Schuler's own fresh baked breads. Heritage Cheese Spread, and wheat crackers  
Add a Classic Schuler, Fresh Market, or Caesar Salad for 2.50

### Schuler Classic Roast Prime Rib of Beef \*

In the English tradition. Served with natural au jus, Yukon gold potatoes and chef's vegetable. End cuts may be available if the timing is right **Regular Cut** | 29.00 **Michigan Cut** | 26.00

### London Broil \*

Flank steak marinated in apple juice, soy and ginger, with button mushrooms, redskin mashed potatoes and chef's vegetable | 23.95

### New England Braised Pot Roast

In a bordelaise wine sauce, with redskin mashed potatoes and chef's vegetable | 23.45

### Steak and Lobster Combo

One broiled lobster tail and our grilled Angus sirloin, with redskin mashed potatoes and chef's vegetable | 30.95

### North Atlantic Lobster Tails

Two premium cold water tails, broiled with garlic, wine and butter, with redskin mashed potatoes and chef's vegetable | 33.95

### Spinach and Ricotta Ravioli ♥

With a robust tomato sauce, fresh basil and shaved Parmesan | 21.95

### Lake Superior Whitefish

Dusted with seasoned flour and sautéed with butter, white wine, capers and lemon, *or* oven broiled, basted in citrus butter, with Yukon gold potatoes and chef's vegetable | 23.45

### Salmon au Poivre

Marinated then drizzled with honey and topped with a hint of peppercorns, oven roasted, with buerre blanc, redskin mashed potatoes and chef's vegetable | 23.95

### Canadian Walleye

Dusted with seasoned flour and sautéed with butter and white wine with Yukon gold potatoes and chef's vegetable | 21.95

### Filet of Beef Tenderloin\*

Certified Angus filet mignon, with seasoned butter, crispy fried onions, redskin mashed potatoes and chef's vegetable | 32.95

### House Sirloin\*

Grilled certified Angus, seasoned butter and crispy fried onions, with redskin mashed potatoes and chef's vegetable | 22.95

### Pecan Crusted Chicken

Stuffed with Brie cheese and spinach, atop black pearl rice and chef's vegetable | 22.95

## Salads

### Nut Crusted Walleye on a Spinach Leaf Salad

Spinach, strawberries, & pineapple, with bacon-mango dressing | 18.95

### Classic Schuler Salad

Mixed greens, cucumber, tomato, prosciutto, black olives, Swiss and bleu cheese with creamy garlic dressing | 6.00

### Fresh Market Salad

Baby greens, Michigan cherries, pine nuts, red onion, and Parmesan with balsamic vinaigrette | 5.00

### Caesar Salad

Romaine, croutons and Parmesan with Caesar dressing | 5.00

## Small Plates

### The Schuler Burger\*

Black Angus burger served with fries. Add bleu, smoked Gouda, or Gruyere cheese, smoked bacon or fresh mushrooms | 12.50

### Old Fashioned Chicken Pot Pie

Peas, carrots, celery and root vegetables, simmered in a savory gravy and topped with a flaky puff pastry crust | 14.00

### North Atlantic Salmon Cakes

With artichoke tartar, black pearl rice, and chef's vegetable | 14.00

*Join us Monday nights beginning January 4<sup>th</sup> from 4:00 p.m. to 7:00 p.m. only for*

### “Monday Nights are Special” \$15.99

Entrée Choices: Prime Rib ~ Great Lakes Whitefish ~ Chef Phil's Fried Chicken

Served with Schuler's bread, crackers, cheese, salad, vegetable, potato and bread pudding.

Specials on select wines to complement your dining experience