



## BEGINNINGS

**Fresh Avocado Bruschetta** Roma 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 corn | \$8

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

## SALADS

**Harvest Salad** Mixed greens with diced cucumber, tomato, dried cherries, spiced pecans, feta cheese and balsamic vinaigrette | \$10 with grilled chicken | \$13

**Grilled Breast of Chicken Salad** Mixed greens with mandarin oranges, chopped egg, sharp cheddar cheese, black olives and vegetable garnishes | \$13

**Nut-Crusted Walleye on Spinach Salad** Spinach, strawberries and pineapple with bacon-mango dressing | \$14

**Salmon and Natural Grain Salad** Seared Atlantic salmon, baby greens, spinach, natural grains, tomatoes, bleu cheese and lemon herb vinaigrette | \$15

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

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

## SANDWICHES

**The Winston Burger\*** Black Angus ground sirloin topped with cheddar, bacon and tarragon Russian dressing, and served with fries | \$13

**Devil on Horseback\*** Black Angus ground sirloin, seared with Cajun spices, topped with pepper jack cheese, caramelized onion, sliced jalapenos, fire roasted salsa and chipotle mayonnaise on a house-made dark rye bun and served with fries | \$13

**Bistro Chicken Sandwich** On house-made focaccia with fresh avocados, tomato, baby greens, salsa verde and served with fries | \$13

**Roasted Turkey Grill Sandwich** Bacon, avocado, chopped tomatoes, sharp cheddar and bleu cheeses on grilled house-made sourdough with red pepper aioli and chips | \$13

**Grilled Vegetable Wrap** Portabella mushroom, bell peppers, zucchini, eggplant, onion, lettuce, feta, and hummus on naan bread with chips | \$13

**Classic Grilled Reuben Sandwich** Corned beef, sauerkraut and Swiss on dark rye, served with Thousand Island dressing and fries | \$12

## 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 | \$18

**London Broil** Flank steak marinated in soy, ginger and apple juice with button mushrooms | \$15

**Lake Superior Whitefish** Sautéed with butter, white wine, capers and lemon, or oven broiled, basted in citrus butter | \$15

**New England Pot Roast** In a Bordelaise wine sauce with root vegetables | \$15

**Atlantic Salmon** Farm raised, marinated and topped with peppercorns and beurre blanc | \$16

**Chicken Parmesan** Breast of chicken in a parmesan herb crust and topped with fresh tomato basil sauce | \$15

**Spinach and Ricotta Ravioli** Robust tomato sauce, fresh basil and shaved Parmesan | \$14

**Classic French Quiche** Fresh ingredients hand-selected daily, baked in a light custard with fresh fruit accompaniment | \$13

**Fish and Chips** Beer-battered Atlantic cod, fries and tavern slaw | \$14

**New England Bay Shrimp and Crab Melt** Seafood salad, Havarti dill cheese, broiled and served open-faced on toasted house-made focaccia, with tavern slaw | \$15



In the early 1920s, in addition to running a restaurant and hotel (the old Royal Hotel on our current site), Albert Schuler was appointed a deputy sheriff. He was eventually elected Sheriff, a position he held for a term. Sometimes he was summoned to remove his apron and to attend to matters of the law, before returning to the restaurant for business as usual.

**“It matters not how a man dies, but how he lives.” - Gene Kilbourn**

\* These menu items are cooked to the level of doneness you request. Consuming raw or undercooked meats or shellfish may increase your risk of food-borne illness. A.B.12