SOUP DU JOUR
Homemade daily - Cup 3.99 • Bowl 4.99

LOBSTER BISQUE
The best the ocean has to offer in one bowl. A rich and creamy bisque served with garlic bread and topped with lobster - 7.99

TOM’S CREAMY CLAM CHOWDER
A homemade classic with carrots, onions, potatoes and red pepper. Available Friday-Sunday - 6.99

CHEESY FRENCH ONION CROCK
Caramelized onions in a hearty beef base with sherry. Topped with croutons and baked Mozzarella - 6.99

FRENCH ONION CROCK

Steam House

Served with cup of soup du jour or salad and potato. Sautéed mushrooms, onions or blackened - 1.59 each

TOP SIRLOIN*
Lean and full of flavor. Chef recommends medium or medium rare - 15.99

FILET MIGNON*
Two perfectly pan seared filet mignon medallions - 18.99

RIBEYE STEAK*
Char-grilled 14oz choice ribeye cooked to your liking with choice of potato - 27.99

CHOICE CUT PRIME RIB*
Our chef hand picks the most choice cuts of prime rib then carefully seasons and slow roasts for hours for the best prime rib in Metro Detroit! (Served after 4:00pm) Regular Cut - 22.99 • King Cut - 26.99

Terrace Gardens

MICHIGAN CHERRY SALAD
GF | Walnuts, bleu cheese crumbles, dried cherries, tomatoes, red onions, and mixed greens - 11.99
Add chicken - 3.99 Try it with a fruit beer on tap!

CHOPPED COBB SALAD
GF | Bacon, avocado, bleu cheese, tomatoes, hard-boiled egg tossed in balsamic basil vinaigrette - 13.99

CHICKEN CRISPER SALAD
Tender sliced chicken crispers, hard-boiled egg, mixed cheese, and smoked bacon atop crisp mixed greens - 13.99

GRILLED CHICKEN SALAD
Seasoned and grilled chicken breast served over fresh greens with tomatoes, cucumbers, carrots, onions, croutons and a blend of cheeses - 13.99

Boat Town Favorites

TACOS DE POLLO
Pulled chicken, Mexican spices, pico de gallo, queso fresco on soft corn tortillas with Spanish rice - 14.99

TACOS DEL MAR
Cajun grilled shrimp, fresh corn salsa, cabbage, avocado, queso fresco on soft corn tortillas with Spanish rice - 15.99

BABY BACK RIBS

CHICKEN CRISPERS
Tender chicken fritters served with crispy fries and ranch dressing - 13.99

TACOS DE POLLO

Frenchie's Final Beer Cheese

FATTY’S FINAL BEER CHEESE
Our most popular appetizer. It’s like fondue without the sticks. Creamy cheese dip made with Drago’s meatloaf’s final absolute, crispy bacon, jalapeños and pretzel bites - 11.99

BLOODY MARY SHRIMP COCKTAIL (21+)
GF | Chilled shrimp cocktail with a zing. A zany bloody mary vodka cocktail sauce - 12.99

FRIED CHEESE CURDS
Beer battered white Cheddar cheese curds with smoked tomato coulis and spring mix - 9.99

CRAB STUFFED MUSHROOMS
A house specialty. Mushroom caps stuffed with real crab mix, red onions, and finished with Monterey jack cheese - 10.99

CAJUN FILET MIGNON BITES
Tender steak pan seared in a spicy red wine Cajun reduction. Served with garlic bread - 12.99

BURNT ENDS
GF | Tender pieces of Texas beef brisket seared and caramelized with Terry’s zesty BBQ sauce. Served with savory cornbread - 11.99

SHANG HAI CAULIFLOWER
Tempura fried cauliflower tossed in house made Shang Hai sauce. Finished with green onions & toasted sesame seeds - 9.99

CHICKEN QUESADILLA
Grilled chicken, mixed cheese and scallions on a flour tortilla - 10.99

PORK BELLY POUTINE
Voted Top 5 Recipe by All Restaurant Association Terry's twist on a Canadian staple. Golden fries topped with white Cheddar cheese curds, beer braised pork belly and finished with a rich real gravy - 10.99

AWARD WINNING BRUNCH SERVED SATURDAY AND SUNDAY 10AM - 2PM

* Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Executive Chef - TJ Newington

(586) 463-2671 WWW.TERRYSTIME.COM

In the past year we’ve achieved more accolades than in the past 30 years. We couldn’t have done it without your help and our amazing team. We love having you as part of our family and look forward to many more great times with you.

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Our most popular appetizer. It’s like fondue without the sticks. Creamy cheese dip made with Drago’s meatloaf’s final absolute, crispy bacon, jalapeños and pretzel bites - 11.99

STEAK HOUSE
**Angus Burgers**

**Best of Hour**

Custom burger blend made for your pleasure. 
Pairs great with an IPA.

**TERRYS BURGER**

½ lb. Angus beef burger with lettuce, tomato, and onion - 8.99 • Add cheese, bacon or mushroom - .99
Make it a bleu cheese burger for 1.59

**HANGOVER BURGER**

Angus beef burger topped with a light fried egg, bacon, Jack Daniels® BBQ and Cheddar jack cheese - 10.99

**BARNYARD BURGER**

Angus beef burger (cow), pork belly (pig), a lightly fried egg (chicken) and topped with smoked gouda - 11.99

**PRETZEL BURGER**

Angus beef burger with lettuce, tomato, onion and mixed cheese - 10.99

**FATTY’S BEER CHEESE BURGER**

Angus beef burger topped with bacon, lettuce, tomato and most importantly Fatty’s Final beer cheese - 10.99

**SPICY CHIPOTLE BURGER**

Angus beef burger topped with mixed cheese, pico de gallo and chipotle mayo - 10.99

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**Top Sandwiches**

Deluxe it with fries and coleslaw for 2.99

**NEW ENGLAND LOBSTER ROLL**

Buttered split-top bun stuffed with chunks of lobster, mayo, celery, shallots and lettuce. Served with French fries. (1) 13.99 • (2) 19.99

**PRIME RIB FRENCH DIP**

Sliced prime rib on a hoagie bun with Swiss cheese and au jus - 11.99

**CUBANO**

Terry’s take on a Cuban classic. Spicy pickles, ham, beer braised pork belly topped with Swiss cheese and creole mustard on Italian ciabatta bread - 10.99

**HAM & GOUDA PRETZEL**

Grilled ham, smoked Gouda and spicy pickles with chipotle mayo - 9.99

**COD SLIDERS**

Hand cut Atlantic cod fried golden brown topped with house made coleslaw, McClures pickles on a toasted bun - 10.99

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**Sandwiches**

Deluxe it with fries and coleslaw 2.99

**CLASSIC REUBEN**

Lean corned beef served high with Thousand Island, Swiss cheese, and sauerkraut. Served on rye bread - 10.99

**BLACKENED CHICKEN SANDWICH**

Blackened chicken topped with roasted red peppers, sautéed onions and Mozzarella with chipotle mayo. Served on a brioche bun - 10.99

**TERRY’S CLUB**

Dearborn® ham, turkey, bacon, cheese, mayo, lettuce, and tomatoes - 11.99

**LAKE PERCH SANDWICH**

Breaded perch fillets on a brioche bun with lettuce, tomato and remoulade - 10.99

**BUFFALO CHICKEN WRAP**

Crispy chicken tossed in hot sauce with bleu cheese dressing, mixed cheese, lettuce and tomato in a flour tortilla - 9.99

**TURKEY O’CONNOR PRETZEL**

Thinly sliced turkey breast and melted Swiss cheese with honey dijon - 9.99

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**Seafood**

Served with cup of soup du jour or salad.

**TWIN LOBSTER TAILS**

Limited availability. Two broiled lobster tails served with drawn butter and choice of potato - Mkt Price

**CRAB STUFFED COD**

Baked Cod stuffed with 100% real crab. Topped with white wine cream sauce. Served with choice of potato - 19.99

**AHI TUNA**

Sesame seed crustedahi tuna. Seared and served rare with a spicy ginger aioli and avocado - 21.99

**BAJA FISH TACOS**


**COCONUT SHRIMP**

Florida keys inspired coconut battered shrimp served with a side of homemade pina colada sauce - 18.99

**ALASKAN CRAB LEGS**

One lb served with drawn butter. Snow 27.99 • King 33.99

**LAKE PERCH**

Wild-caught lake perch breaded fresh to order - 17.99

**BOURBON GLAZED SALMON**

Grilled salmon with a bourbon glaze, topped with sesame seeds and green onions - 19.99

**THE YACHT CLUB**

Alaskan snow crab legs, tempura battered shrimp and a lobster tail - 31.99

**LOBSTER & SHRIMP PENNE**

Lobster, tender shrimp, fresh asparagus and tomatoes in our delicious lobster cream sauce - 21.99

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**Fish & Chips**

Served with cup of soup du jour or salad.

**HAND CUT FISH & CHIPS**

We take Fish & Chips seriously! The owners worked in seafood houses since the days of Milroy’s. Atlantic cod hand cut and breaded to order. Served with lemon and remoulade 12.99 • 15.99

**SAMUEL ADAMS BEER BATTERED FISH & CHIPS**

We take Fish & Chips seriously! The owners worked in seafood houses since the days of Milroy’s. Hand cut Atlantic cod dipped in homemade Sam Adams® beer batter to order - 13.99 • 16.99

**CRAFT BEER FISH & CHIPS**

Chef hand picks one of our 50 tap beers weekly to feature as our craft beer batter fish and chips - 14.99 • 16.99

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Please ask for our Plant Based Menu

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**JOIN OUR TEXT CLUB - TEXT “TERRYS” TO 411669**

“Best Seafood” Macomb Daily • “Best Fish & Chips” Metro Times
“Best Beer Selection” Macomb Daily • “Top 5 Recipes” MI Restaurant Association
“Best Fish & Chips” Macomb Daily • “Best Sunday Brunch” Macomb Daily & many more

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