



Since 1938

(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 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.

Executive Chef - TJ Newington

Scratch Made Soups

SOUP DU JOUR

Homemade daily - Cup 3.99 • Bowl 4.99



TOM'S CREAMY CLAM CHOWDER

A homemade classic with carrots, onions, potatoes and red pepper. *Available Friday-Sunday* - 5.99

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- 6.99

CHEESY FRENCH ONION CROCK

Caramelized onions in a hearty beef base with sherry. Topped with croutons and baked Mozzarella - 5.99



FRENCH ONION CROCK

Terrace Gardens

MICHIGAN CHERRY SALAD

Walnuts, bleu cheese crumbles, dried cherries, tomatoes, red onions, and mixed greens - 10.99
Add chicken - 4.99 *Try it with a fruit beer on tap!*

CHOPPED COBB SALAD

Bacon, avocado, bleu cheese, tomatoes, hard-boiled egg tossed in balsamic basil vinaigrette - 12.99

CHICKEN CRISPER SALAD

Tender sliced chicken crispers, hard-boiled egg, mixed cheese, and smoked bacon atop crisp mixed greens - 12.99

GRILLED CHICKEN SALAD

Seasoned and grilled chicken breast served over fresh greens with tomatoes, cucumbers, carrots, onions, croutons and a blend of cheeses - 12.99

Sharables

FRIED CHEESE CURDS

Beer battered white Cheddar cheese curds with smoked tomato coulis and spring mix - 8.99



CRAB STUFFED MUSHROOMS

A house specialty. Mushroom caps stuffed with real crab mix, red onions, and finished with Monterey jack cheese - 9.99

CAJUN FILET MIGNON BITES

Tender steak pan seared in a spicy red wine Cajun reduction. Served with garlic bread - 11.99

BAJA SHRIMP POPPERS

Lightly breaded shrimp tossed in house made baja sauce with roasted red peppers and jalapeño - 9.99

FLAMING SAGANAKI

Flaming kasseri cheese served with pita points - 9.99

BURNT ENDS

Tender pieces of Texas beef brisket seared and caramelized with Terry's zesty BBQ sauce. Served with savory cornbread - 9.99

CALAMARI

Lightly battered and served with cocktail sauce and lemon - 10.99

CHICKEN QUESADILLA

Chicken, mixed cheese and scallions on a flour tortilla - 9.99

FATTY'S FINAL BEER CHEESE

Our most popular appetizer. It's like fondue without the sticks. Creamy cheese dip made with Dradgonmead's final absolution, crispy bacon, jalapeños and pretzel bites - 10.99

DRUNKEN MUSSELS

Prince Edward Island mussels steamed in our house made "Dirty Blonde" sauce - 11.99

PORK BELLY POUTINE

Voted Top 5 Recipe by MI Restaurant Association
Terrys twist on a Canadian staple. Golden fries topped with white Cheddar cheese curds, beer braised pork belly and finished with a rich veal gravy - 9.99

Steak 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 - 14.99

WAGYU COULOTTE SIRLOIN*

Grass-fed wagyu steak cut from the top sirloin cap. Served over a red wine demi-glace - 26.99

FILET MIGNON MEDALLIONS*

Two perfectly pan seared filet mignon medallions - 16.99

RIBEYE STEAK

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

USDA NEW YORK STRIP*

Our perfectly marbled N.Y. Strips are bursting with juicy flavor and aroma that come to life on our grill - 17.99

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 - 20.99 King Cut - 24.99

Boat Town Favorites

Served with cup of soup du jour or salad.

TACOS DE POLLO

Pulled chicken, Mexican spices, pico de gallo, queso fresco on soft corn tortillas with Spanish rice - 13.99

TACOS DEL MAR

Cajun grilled shrimp, fresh corn salsa, cabbage, avocado, queso fresco on soft corn tortillas with Spanish rice - 14.99

BABY BACK RIBS

JACK DANIEL'S Slow roasted and drowning in our house made Jack Daniels® BBQ Sauce. Served with choice of potato.
Full Rack-23.99 • Half Rack-16.99

SHEPHERD'S PIE

An Irish favorite! Angus ground beef, vegetables, garlic mashed potatoes topped with melted cheese - 14.99

CRABBY CHICKEN

Tender chicken baked with real crab mix, red onion, and topped with melted jack cheese and a garlic cream sauce. Finished with asparagus - 16.99

CHICKEN CRISPERS

Tender chicken fritters served with crispy fries and ranch dressing - 12.99

THREE CHEESE CHICKEN PENNE

Grilled chicken, Parmesan, Mozzarella and Monterey jack cheeses with white wine and garlic. Served with garlic points - 15.99

APPLE BACON PORK CHOPS

Twin grilled pork chops topped with an apple bacon chutney. Served with choice of potato - 15.99

AWARD WINNING BRUNCH SERVED SATURDAY AND SUNDAY

* 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. *



Angus Burgers

Custom burger blend made for your pleasure.
Pairs great with an IPA.
Deluxe it with fries and coleslaw - 2.59

TERRYS BURGER

½ lb. Angus beef burger with lettuce, tomato, and onion - 7.99 • 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 Daniel's® BBQ and Cheddar jack cheese - 9.99

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 - 9.99



Top Sandwiches

Deluxe it with fries and coleslaw for 2.59

BARNYARD BURGER

Angus beef burger (cow), pork belly (pig), a lightly fried egg (chicken) and topped with smoked gouda - 10.99

PRIME RIB FRENCH DIP

Sliced prime rib on a hoagie bun with Swiss cheese and au jus - 10.99

CUBANO

Terrys 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 on toasted buns - 9.99

Sandwiches

Deluxe it with fries and coleslaw 2.59



TERRY’S CLUB

Dearborn® ham, turkey, bacon, cheese, mayo, lettuce, and tomatoes - 10.99

CLASSIC REUBEN

Lean corned beef stacked high with Thousand Island, Swiss cheese, and sauerkraut. Served on rye bread - 9.99

BLACKENED CHICKEN SANDWICH

Blackened chicken topped with roasted red peppers, sautéed onions and Mozzarella with chipotle mayo. Served on a brioche bun - 9.99

LAKE PERCH SANDWICH

Breaded perch filets 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’CONNER PRETZEL

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

Seafood



Served with cup of soup du jour or salad.

TEMPURA SHRIMP

Crispy, lightly battered shrimp served with lemon and cocktail - 16.99

TWIN LOBSTER TAILS

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

AHI TUNA

Sesame seed crusted ahi tuna. Seared and served rare with a spicy ginger aioli and avocado - 19.99

ALASKAN CRAB LEGS

One lb served with drawn butter. Snow 24.99 • King 29.99

COCONUT SHRIMP

Florida keys inspired coconut battered shrimp served with a side of homemade pina colada sauce - 17.99

LAKE PERCH

Wild-caught lake perch breaded fresh to order - 16.99

BOURBON GLAZED SALMON

Grilled salmon with a bourbon glaze, topped with sesame seeds and green onions - 17.99

BAYOU FROG LEGS

Lightly batter frog legs tossed in a dry creole seasoning - 16.99

WALLEYE

½ lb. Wild caught walleye. Served lightly seasoned and breaded. - 17.99

THE YACHT CLUB

Alaskan snow crab legs, tempura battered shrimp and a lobster tail - 29.99



LOBSTER & SHRIMP PENNE

Lobster, tender shrimp, fresh asparagus and tomatoes in our delicious lobster cream sauce - 18.99

BAJA FISH TACOS

Three soft shell tacos packed with hand cut beer battered Atlantic cod, cabbage, fresh pico de gallo, and San Diego spicy sauce. Served with spanish rice - 15.99



BOURBON GLAZED SALMON

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 • 14.99



BEER BATTERED FISH CHIPS

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

CRAFT BEER FISH AND 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



FISH & CHIPS

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“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