



Brunch 10am-2pm Saturday & Sunday

Ask about our 100 oz Mimosa Tower!

Drink Menu

TITO'S MOSCOW MULE

Tito's Vodka, fresh lime juice, Barritt's Ginger Beer

BASIC BLOODY

Well, well, well

TERRY'S STACKED BLOODY

Tito's, Bloody Mary Mix, celery, pickle, olive, cheese curd, shrimp

SPICY STACKED BLOODY

Tito's, Zing Zang Mix, celery, pickle, olive, cheese curd, shrimp

MAN MOSA

Heritage brown sugar bourbon, fresh orange juice and bacon spear

WEEKEND MIMOSA

FLAMING SPANISH COFFEE

Cointreau, Christian Bros Brandy, Tia Maria, house made coffee, cinnamon sugar rim

Shakes

Add Bacardi or Tito's for 5

FUNFETTI

Vanilla shake topped with Funfetti cake, rimmed with icing and sprinkles 13.99

RED VELVET

Strawberry shake topped with Red Velvet Cupcake, rimmed with icing and glitter sprinkles 13.99

OREO SHAKE

Oreo shake topped with an Oreo, rimmed with icing and crushed Oreos 13.99

Sweet Treats

Add bacon or sausage for 3.50

PANCAKES

A triple stack of fluffy buttermilk pancakes served with maple syrup and butter 10.99 • Add blueberries, strawberries or chocolate chips 3.59

CINNAMON SWIRL RAISIN FRENCH TOAST

Cinnamon swirl raisin bread in our house-made vanilla batter. Topped with powdered sugar and whipped cream 13.99

BELGIAN WAFFLE

Golden brown Belgian waffle served with maple syrup and butter 12.99
Add blueberries, strawberries or chocolate chips 3.59

Shareables

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 8.99

FATTY'S FINAL BEER CHEESE

Our most popular appetizer. Its like fondue without the sticks. Creamy cheese dip made with Dragonmead's Final absolution, crispy bacon, jalapeños and pretzel bites 15.99

BREAKFAST POUTINE

Golden brown redskin potatoes topped with white cheddar cheese curds, onions, peppers, beef gravy and finished with a fried egg 16.99

FLAMING SAGANAKI OPA!

Kasseri cheese flamed tableside, served with pita points 14.99

FRIED CHEESE CURDS

Beer battered white cheddar cheese curds with smoked tomato coulis and spring mix 14.99

SHANG HAI CAULIFLOWER

Tempura fried cauliflower tossed in house made Shang Hai sauce. Finished with green onions and toasted sesame seeds 14.99

CRAB STUFFED MUSHROOMS GF

A house specialty. Mushroom caps stuffed with crab blend, red onions, and finished with monterey jack cheese 16.99

BAJA SHRIMP POPPERS

Lightly breaded shrimp tossed in housemade baja sauce with roasted red peppers and jalapeño 15.99

Brunch Favorites

HANGOVER SAMMY

Scrambled eggs with bacon, sautéed onions, and tomatoes all on wheat bread with American cheese and Baja sauce. Served with house fries 16.99

CORNBREAD AND CHORIZO GRAVY

Our play on biscuits and gravy. House made chorizo gravy on warm cornbread and finished with a fried egg 15.99

BREAKFAST BURRITO

Scrambled eggs, chorizo, peppers, black beans and melted mixed cheese all rolled up in a warm flour tortilla. Served with house fries 16.99

CHICKEN & WAFFLES

The ultimate combo of sweet & savory. Fresh made waffle topped with crispy fried chicken, maple brown sugar butter, fresh rosemary and maple syrup (hot sauce optional) 18.99

BOAT TOWN BREAKFAST

Two eggs cooked your way, house fries, toast 10.99
With bacon or sausage 14.99

Benedicts

All served with house fries.

EGGS BENEDICT

Two English muffin halves, topped with grilled ham, poached eggs, and our house made Hollandaise sauce 16.99

CHEESEBURGER BENEDICT

Custom blend patties on English muffin, American cheese, chopped bacon, poached eggs, Cajun hollandaise 17.99

SALMON BENEDICT

Seared salmon on toasted English muffin topped with poached eggs and house made hollandaise sauce 18.99

FILET MIGNON BENEDICT

Two English muffin halves, topped with grilled filet medallions, poached eggs, and house made Cajun hollandaise sauce 23.99

Soufflé Omelettes

Our culinary team achieves these fluffy omelettes by aerating the freshest eggs to order.

VEGGIE OMELETTE GF

Mushrooms, onions, green bell peppers and tomatoes with mixed cheese. Served with house fries 13.99

LOBSTER OMELETTE GF

Fresh lobster, tomatoes and corn salsa with mozzarella cheese. Served with house fries 19.99

EGG WHITE OMELETTE GF

Asparagus, tomatoes and onions with parmesan cheese 14.99

HIPSTER OMELETTE GF

Smoked beef brisket, bacon and ham with smoked gouda. Served with house fries 16.99

WESTERN OMELETTE

Ham, peppers, mushrooms, onions, with Swiss cheese. Served with house fries 14.99

Soups & Salads

TOM'S CREAMY CLAM CHOWDER

A homemade classic with carrots, onions, potatoes and red pepper 8.99

CHEESY FRENCH ONION CROCK

Caramelized onions in a hearty beef base with sherry. Topped with croutons and baked mozzarella 8.99

MICHIGAN CHERRY SALAD GF

Walnuts, bleu cheese crumbles, dried cherries, red onions, tomatoes, and mixed greens 17.99
Add chicken 5.99

Try it with a fruit beer on tap!

TEX MEX CHICKEN BOWL

Mexican pulled chicken, pico de gallo, queso fresco, red cabbage, avocado and baja sauce over rice 18.99

Top Sandwiches

Add Fries 3.99 • Add Coleslaw 2.99

NEW ENGLAND LOBSTER ROLL

Buttered splittop bun stuffed with chunks of lobster, mayo, celery, shallots and lettuce. Served with French fries. (1) 19.99 • (2) 29.99

PRIME RIB FRENCH DIP

Sliced prime rib on a hoagie bun with Swiss cheese and au jus 16.99

HAM AND GOUDA PRETZEL

Grilled ham, smoked gouda and spicy pickles with chipotle mayo 13.99

NASHVILLE HOT CHICKEN

Originated at Prince's Hot Chicken Shack in Nashville, TN. Terry's version features "Hot" fried chicken topped with creamy coleslaw and McClure's pickles 14.99

Sandwiches

Add Fries 3.99 • Add Coleslaw 2.99

CLASSIC REUBEN

Lean corned beef stacked high with Thousand Island, Swiss cheese, and sauerkraut. Served on rye bread 14.99

BLACKENED CHICKEN

Blackened chicken topped with roasted red peppers, sautéed onions and mozzarella with chipotle mayo. Served on a brioche bun 13.99

LAKE PERCH SANDWICH

Breaded perch filets on a brioche bun with lettuce, tomato and rémoulade 16.99

BUFFALO CHICKEN WRAP

Crispy chicken tossed in hot sauce with ranch dressing, mixed cheese, lettuce and tomato in a flour tortilla 13.99

Sides

Applewood Smoked Bacon 5.99 • Maple Sausage Links 5.99 • Fruit Cup 5.99
English Muffin 2.99 • Breakfast Potatoes 5.99 • Toast with jelly (white, wheat or marble rye) 3.99

Angus Burgers



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

Add Fries 3.99 • Add Coleslaw 2.99

Substitute any burger for a black bean veggie burger or GF Beyond Burger.

TERRY'S BURGER

½ lb Angus beef burger with lettuce, tomato and onion 11.99
Add cheese, bacon or mushrooms 1.99
Make it a bleu cheese burger for 2.29

HANGOVER BURGER

Angus beef burger topped with a light fried egg, bacon, Jack Daniel's® BBQ and cheddar jack cheese 14.99

FATTY'S BEER CHEESE BURGER

Angus beef burger topped with bacon, lettuce, tomato and most importantly Fatty's Final beer cheese 15.99

IMPOSSIBLE BURGER

Plant based meat that may fool you. Spring mix, tomatoes, onions, vegan mozzarella 13.99
Add Vegan Sea Salt Fries 3.99

Terry's Favorites



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 22.99

HAND CUT FISH AND CHIPS

We take Fish and 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 rémoulade 16.99 • 19.99

LAKE PERCH

Wildcaught lake perch breaded fresh to order 26.99

CHICKEN CRISPERS

Tender chicken fritters with crispy fries and house made ranch 17.99

USDA NEW YORK STRIP* GF

Perfectly marbled NY Strip bursting with flavor and aroma. Served with soup du jour, salad and potato 28.99

BEER BATTERED FISH AND CHIPS

We take fish and chips seriously! The owners have worked in seafood houses since the days of Mllroy's. Hand cut Atlantic cod dipped in homemade Sam Adams beer batter to order. 17.99 • 20.99

Kid's Menu

10 and under 9.99

GRILLED CHEESE

FRENCH TOAST STICKS

CHEESE OMELETTE

SILVER DOLLAR PANCAKES

Kid's Lunch Menu also available

**JOIN TERRY'S
FRIENDS OF THE
OWNER CLUB &
EARN TERRY'S \$.
ASK YOUR SERVER.**

PLANT BASED BRUNCH Please ask for our Plant Based / Vegan Menu that uses no dairy, no meat, no animal products and is made with a separate fryer and cookware.

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.