Terry's Terrace

Since 1938



Flaming Spanish Coffee

Flamed Cointreau with a Carmelized Cinnamon sugar rim, Tia Maria, Christian Bros Brandy, Coffee and house made whipped cream

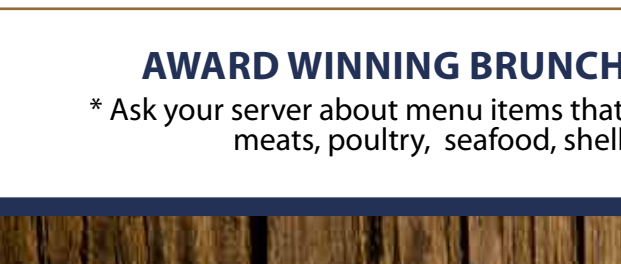
Scratch Made Soups

SOUP DU JOUR
Homemade daily Cup 4.99 • Bowl 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 10.99

TOM'S CREAMY CLAM CHOWDER
A homemade classic with carrots, onions, potatoes and red pepper. *Available Friday -Sunday* 8.99

CHEESY FRENCH ONION CROCK
Caramelized onions in a hearty beef base with sherry. Topped with croutons and baked mozzarella 10.99



Salads & Bowls

MICHIGAN CHERRY SALAD GF
Walnuts, bleu cheese crumbles, dried cherries, tomatoes, red onions, and mixed greens 17.99
Add chicken 5.99 *Try it with a fruit beer on tap!*

CHOPPED COBB SALAD GF
Bacon, avocado, bleu cheese, tomatoes, hardboiled egg 18.99

CHICKEN CRISPER SALAD
Tender sliced chicken crispers, hardboiled egg, mixed cheese, and smoked bacon atop crisp mixed greens 17.99

BUDDHA BOWL GF/NF
Quinoa with green and brown lentils, split peas in a lemon vinaigrette, edamame, spring mix, carrots, avocado, roasted red peppers and green onions 19.99

TEX MEX CHICKEN BOWL
Mexican pulled chicken, pico de gallo, queso fresco, red cabbage, avocado and baja sauce over rice 19.99

Sharables

FATTY'S FINAL BEER CHEESE
Our most popular appetizer. It's like fondue without the sticks. Creamy cheese dip made with Dragonmead's Final Absolution, crispy bacon, jalapeños and pretzel sticks 16.99

FRIED CHEESE CURDS
Beer battered white cheddar cheese curds with ranch and spring mix 14.99

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

CAJUN FILET MIGNON BITES
Tender steak panseared to medium rare in a spicy red wine Cajun reduction. Served with garlic bread 19.99

BURNT ENDS
Tender pieces of Texas beef brisket seared and caramelized with Terry's zesty BBQ sauce. Served with savory cornbread 17.99

BAJA SHRIMP POPPERS
Lightly breaded shrimp tossed in house made baja sauce with roasted red peppers and jalapeño 15.99

SHANG HAI CAULIFLOWER
Tempura fried cauliflower tossed in house made Shang Hai sauce. Finished with green onions and toasted sesame seeds 15.99

MINI CRAB CAKES
Premium crab, panko bread crumbs, green onions, fresh lemon zest, creole mustard 20.99

CRISPY BRUSSELS SPROUTS
Crisp fried brussels topped with bleu cheese, bacon crumbles and balsamic 16.99

CALAMARI
Lightly battered and served with tomato coulis and lemon 17.99

CALI CHICKEN QUESADILLA
Seasoned grilled chicken, mixed cheeses, sauteed green & red peppers, sauteed Spanish onion on grilled tortilla 17.99

FLAMING SAGANAKI
Kasseri cheese, flamed tableside and served with pita points 15.99

Sushi

SPICY TUNA CRUNCH
Sashimi-grade AAA Saku tuna, cucumber, avocado finished with spicy mayo and delicate tempura crunch 15.99

CALIFORNIA ROLL
Crisp cucumber, ripe avocado, crab 14.99

SHRIMP TEMPURA ROLL
Crispy tempura shrimp, spicy crab, avocado and cucumber finished with spicy mayo and eel sauce 19.99

DOCKSIDE ROLL
Spicy crab and tuna with avocado and cucumber, crowned with flame seared salmon and green onion, finished with wasabi, ginger, Japanese and eel sauce 19.99



CRABBY VOLCANO ROLL
Cucumber, avocado, cream cheese, crispy panko crust, spicy crab salad, tobiko 18.99

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 21.99

TACOS DEL MAR
Cajun grilled shrimp, fresh corn salsa, cabbage, avocado, queso fresco on soft corn tortillas with Spanish rice 22.99

BIRRIA TACOS TRADICIONALES
7 hour slow roasted birria beef, melted cheese, cilantro, onions, consomme and Spanish rice 22.99

BIRRIA PIZZA
Slow roasted birria, flour tortilla, cheese, onion, cilantro and chef's consomme. Served in a pizza box 29.99

BABY BACK RIBS
Slow roasted and drowning in our house made Jack Daniels® BBQ Sauce. Served with choice of potato.
Full Rack 34.99 • Half Rack 26.99

SIZZLING CHICKEN FAJITAS
Grilled chicken, sauteed peppers, onions, flour tortillas, Mexican cheese, lettuce, tomatoes and Spanish rice 24.99

CAJUN JAMBALAYA
Smokey, spicy and hearty loaded with tender chicken, ham, bacon, savory andouille sausage and shrimp in a rich cajun spiced tomato broth. Served over rice with garlic bread 27.99

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 27.99

CHICKEN CRISPERS
Juicy chicken breaded and fried to golden perfection, served with crispy seasoned fries and housemade creamy ranch 19.99

THREE CHEESE PENNE
Parmesan, mozzarella and monterey jack cheeses with white wine and garlic. Served with garlic points 23.99
Add grilled chicken 5.99

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) 22.99

AWARD WINNING BRUNCH SERVED SATURDAY AND SUNDAY 10AM - 3PM

* 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. *

DK ARCADE

Angus Burgers

BEST OF HOUR

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

TERRYS BURGER
1/2 lb Angus beef burger with lettuce, tomato and onion 14.99
Add cheese, bacon or mushroom 1.99

HANGOVER BURGER
Angus beef burger topped with a light fried egg, bacon, Jack Daniel's® BBQ and cheddar jack cheese 16.99

MUSHROOM DEMI BURGER
Angus beef burger topped with demi-glace, fresh shrooms and melted swiss on a pretzel bun. 17.99

PRETZEL BURGER
Angus beef burger with lettuce, tomato, onion and mixed cheese 16.99

FATTY'S BEER CHEESE BURGER
Angus beef burger topped with bacon, lettuce, tomato and most importantly Fatty's Final beer cheese 17.99

VOLCANO BURGER
Our famous Beer Cheese Burger presented tableside with fire and creamy cheese. Knife & fork required 19.99

Top Sandwiches

Add Fries 3.99 • Add Coleslaw 2.99

NEW ENGLAND LOBSTER ROLL
Buttered split top bun stuffed with chunks of lobster, mayo, celery, shallots and lettuce. Served with French fries 25.99

EAST COAST LOBSTER ROLL FLIGHT
A perfect tasting flight of 4 different half lobster rolls served with crispy fries 44.99

PRIME RIB FRENCH DIP
Sliced prime rib on a hoagie bun with provolone cheese and au jus 18.99

HAM & GOUDA PRETZEL
Grilled ham, smoked gouda and spicy pickles with chipotle mayo 15.99

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 16.99

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 16.99

BLACKENED CHICKEN SANDWICH
Blackened chicken topped with roasted red peppers, sautéed onions and mozzarella with chipotle mayo. Served on a brioche bun 16.99

TERRY'S CLUB
Dearborn® ham, turkey, bacon, cheese, mayo, lettuce, and tomatoes 16.99

LAKE PERCH SANDWICH
Breaded perch filets on a brioche bun with lettuce, tomato and remoulade 18.99

BUFFALO CHICKEN WRAP
Crispy chicken tossed in hot sauce with ranch dressing, mixed cheese, lettuce and tomato in a flour tortilla 15.99

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Seafood

BEST 2015 Readers Choice Award

Served with cup of soup du jour or salad.

TEMPURA SHRIMP
Crispy, lightly battered shrimp served with lemon and cocktail 27.99

TWIN LOBSTER TAILS
Limited availability. Two broiled lobster tails served with drawn butter and choice of potato 49.99

LOBSTER STUFFED SALMON
Salmon stuffed with lobster and topped with tarragon cream sauce. Served with choice of potato 39.99

BLACKENED TUNA
1/2 lb wild caught Tuna seasoned and seared rare. Served with potato choice 29.99

ALASKAN CRAB LEGS
One lb served with drawn butter.
Snow MKT • King MKT

COCONUT SHRIMP
Florida keys inspired coconut battered shrimp served with a side of homemade pina colada sauce 28.99

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 23.99

LAKE PERCH
Wildcaught lake perch breaded fresh to order 28.99

BOURBON GLAZED SALMON
Grilled salmon with a bourbon glaze, topped with sesame seeds and green onions 28.99

WALLEYE
1/2 lb Wild caught walleye. Served lightly seasoned and breaded 27.99

THE YACHT CLUB
Alaskan snow crab legs, tempura battered shrimp and a lobster tail 49.99

LOBSTER & SHRIMP PENNE
Lobster, tender shrimp, fresh asparagus and tomatoes in our delicious lobster cream sauce 34.99

MARYLAND CRAB CAKES
Premium crab, panko bread crumbs, lemon zest, creole mustard 29.99

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 23.99

FILET MIGNON*
When only the best will do! 1/2 lb Tenderloin cooked to your liking and served with choice of potato. (Medium well or well done may be butterflied.) 46.99

USDA NEW YORK STRIP*
Our perfectly marbled N.Y. Strips are bursting with juicy flavor and aroma that come to life on our grill 29.99

FILET MIGNON MEDALLIONS*
Two perfectly pan seared filet mignon medallions 29.99

RIBEYE STEAK*
Chargrilled 14oz choice ribeye cooked to your liking with choice of potato 37.99

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 Fri-Sat-Sun after 4:00pm)
Regular Cut 33.99 • King Cut 41.99

SMOKING SURF & TURF
Choice New York Strip Steak topped with grilled shrimp & creamy garlic parmesan sauce served smoking tableside 39.99

Fish & Chips

Metro Times Best of Detroit Approved Best Food

Served with cup of soup du jour or salad.

TERRYS FAMOUS 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 19.99 • 23.99

Samuel Adams

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 20.99 • 24.99

HOT HONEY FISH & CHIPS Terry's famous fish & chips drizzled with delectable hot honey 20.99 • 24.99 Upgrade to beer batter for 1.00

VEGAN

#privatepan #privatefryer

SHANG HAI CAULIFLOWER
Tempura friend cauliflower tossed in house made Shang Hai sauce, green onions and toasted sesame seeds 16.99

BUDDHA BOWL
Quinoa, green & brown lentils, split peas, lemon vinaigrette, edamame, spring mix, carrots, avocado, roasted red peppers & green onions 20.99

CHICK-FAUX-A
Seasoned and hand battered ckn, vegan provolone, veganaise, lettuce, tomato, pickles 18.99
Add fries for 3.99

IMPOSSIBLE BURGER
Impossible burger, tomato, spring mix, onion, veganaise, vegan provolone 17.99
Add fries for 3.99

SOUTHWEST BURGER
Impossible burger, fresh pico de gallo, fresh avocado, vegan provolone, spring mix, vegan mayo 18.99
Add fries for 3.99

VETROIT CONEY DOGS
Two veggie dogs topped with house made vegan chili, mustard & onions 15.99
Add fries for 3.99

VEGAN SPANISH COFFEE
Carmelized cinnamon and sugar rim, Cointreau, Christian Bros Brandy, Tia Maria, Vegan whipped cream 16.99