

SINDBAD'S HOUSE WINES

	Glass
Chardonnay	6.50
Riesling	6.50
Moscato	6.50
Pinot Grigio	6.50
White Zinfandel	6.50
Merlot	6.50
Cabernet Sauvignon	6.50
Sangria	6.50

Sparkling Wines	Split	Bottle
40 Dom Perignon		240.00
41 Moet & Chandon White Star	19.00	90.00
42 Mionetto Prosecco (IT)	9.00	30.00
44 Cook's Extra Dry	6.00	20.00
45 Martini & Rossi Asti Spumante	9.00	30.00
46 Borgo Maragliano Moscato d'Asti (IT)		34.00
47 Borgo Maragliano Brachetto (Red IT)		38.00

White Wines	Glass	Bottle
11 Coppola Diamond Chardonnay (CA)	9.00	34.00
12 Sterling Vintner's Collection Chardonnay (CA)	9.00	34.00
13 Kendall Jackson Vintner's Reserve Chardonnay (CA)	9.50	36.00
15 Oyster Bay Sauvignon Blanc (NZ)	10.00	38.00
16 Groth Sauvignon Blanc (CA)	12.00	46.00
17 Chateau Grand Traverse Riesling (MI)	8.00	30.00
21 Côtes de Provence Rosé (FR)	8.00	30.00
22 Pasqua Pinot Grigio (IT)	8.00	30.00

Red Wines	Glass	Bottle
25 Bonanza by Caymus Cabernet Sauvignon (CA)	11.00	42.00
26 Kunde Cabernet Sauvignon (CA)	9.00	34.00
27 Lodi Estates Cabernet Sauvignon (CA)	9.00	34.00
28 Sterling Napa Cabernet Sauvignon (CA)	14.00	54.00
29 Trefethen Napa Cabernet Sauvignon (CA)	17.00	65.00
30 Duckhorn Cabernet Sauvignon (FR)	20.00	78.00
31 Proemio Malbec (ARG)	8.00	30.00
32 J. Lohr Merlot (CA)	8.50	32.00
33 The One Red Blend (CA)	8.00	30.00
34 Hob Nob Pinot Noir (FR)	8.00	30.00
35 Castle Rock Pinot Noir (CA)	8.00	30.00
36 Firesteed Pinot Noir (OR)	8.50	32.00
37 McGuigan Shiraz (ASTL)	8.00	30.00
38 Gundlach Bundschu (red blend) (CA)	8.50	33.00
39 Bordeaux (FR)	8.00	30.00

VISIT OUR WEBSITE AT WWW.SINDBADS.COM – 313-822-7817

SINDBAD'S BOTTLED BEERS

American Beer	
Budweiser	4.00
Bud Light	4.00
Bud Light Lime	4.75
Blue Moon	5.25
Coor's Light	4.00
Michelob Ultra	4.75
Miller Lite	4.00
Miller High Life	4.00
Miller Genuine Draft	4.00
Sam Adams Boston Lager	5.50
Alaskan Amber	6.00

Import Beer	
Amstel Light	5.25
Corona	5.25
Guinness Stout	6.00
Heineken	5.25
Killian's Irish Red	5.00
Labatt Blue	4.00
Labatt Blue Light	4.00
Modelo	5.00

Molson Canadian	4.00
Stella Artois	5.50
Local Beer	
Bell's Oberon	6.00
Bell's Two Hearted Ale	6.00
Founder's Dirty Bastard	6.00
Stroh's	4.00
Speciality Beverages	
Angry Orchard Hard Cider	6.00
Leinenkugel Summer Shandy	5.50
Mike's Hard Lemonade	5.50
White Claw	7.00

Non-Alcoholic	
Labatt Blue	4.00
Odoul's Amber	4.00
Odoul's Premium	4.00
Ginger Beer	4.00

ASK YOUR SERVER FOR OUR BEERS ON TAP

Bottled Spring Water	3.50
Perrier Sparkling Water	4.50
Fruit Juice	3.50
<i>Apple, Cranberry, Grapefruit, Orange, Tomato, Pineapple, V-8</i>	
Lemonade	3.50
Soft Drinks	3.50
Beverages	3.50
<i>Coffee, Tea, 2% Milk, Iced Tea</i>	

Ice Cream Drinks	10.00
Hummer – Rum & Kahlua	
Chambord Hummer – Rum Et Chambord	
Golden Cadillac – Galliano & White Creme de Cacao	
Grasshopper – White Creme de Cacao & Green Creme de Menthe	
Toasted Almond – Amaretto & White Creme de Cacao	
Mocha Hummer – Chocolate Liqueur & Kahlua	
Brandy Alexander – Brandy & Dark Creme de Cacao	

SINDBADS DESSERTS

Ultimate Chocolate Cake	8.00	Dutch Apple Pie	6.00
Carrot Cake	7.00	Cheesecake	7.00
Key Lime Pie	7.00	Turtle Cheesecake	9.00
Chocolate Brownie a la Mode		8.00	

Sindbad's Sohar Room

On the second floor overlooking the Detroit River
Available for Business Meetings, Luncheons and Evening Banquets

WE HONOR: AMERICAN EXPRESS, MASTERCARD, VISA, DINERS CLUB OR DISCOVER



We do not accept checks.

100 St. Clair at the River • Your Hosts: The Blancke Family



APPETIZERS & SIDES

Blue Hill Bay Mussels – Steamed with Celery, Onion, Parsley and White Wine, served with Drawn Butter \$12.5

Calamari – Lightly Breaded and Fried Rings and Tentacles served with Cocktail Sauce and Lemon \$13

Jumbo Shrimp Cocktail – Served with Cocktail Sauce and Lemon \$13

Escargots – Roasted in Red Wine garlic butter with Toast Points \$12

Portabella Mushrooms – Marinated and Grilled, Garnished with Roasted Red Peppers \$13

Mozzarella Cheese Sticks – Deep Fried Cheese Sticks served with Ranch Dressing \$11

Sesame Chicken Tenders – Sindbad's Homemade Tenders served with Sweet and Sour Sauce \$12

Wing Dings – Served with our Own Barbecue Sauce \$11

French Fries \$7 **Onion Rings** \$9

Baked Idaho Potato – With Butter & Sour Cream \$7
Loaded Baked Potato with Bacon & Cheddar Add \$2

Fresh Vegetables DuJour \$8

Sindbad's uses only non trans fat oils for all our frying

SOUPS & SALADS

Home Made Soups – Cup \$5 Bowl \$6

Homemade Clam Chowder – Cup \$7 Bowl \$9

Homemade Chili – Cup \$7 Bowl \$9

Tossed Salad – Fresh Tossed Greens, Carrots and Red Cabbage \$8

Julienne Salad – With Ham, Turkey, Hard Boiled Egg, Swiss & Cheddar Cheese \$14

Coconut Shrimp Salad – With Michigan Dried Cherries, Toasted Almonds & Red Onion \$19

Michigan Salad – Fresh Tossed Greens, Michigan Dried Cherries, Toasted Almonds & Red Onion \$12

Caesar Salad – Traditional Tossed \$8

Pacific Fruit Salad – Fresh Tossed Greens with Pineapple, Mandarin Oranges, Strawberries, Michigan Dried Cherries and Toasted Almonds \$13

Add items: Shrimp \$12 – Grilled Chicken \$7 – Grilled Salmon \$10

Sindbad's has a large selection of dressings.

Homemade Roquefort dressing or Crumbled Blue Cheese \$1.00 extra

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 food borne illness.

SANDWICHES

Reuben – Corned Beef, Swiss Cheese & Sauerkraut on an Onion Roll \$13

French Dip – U.S. Choice Sliced Roast Beef, Swiss Cheese and side of Aus Jus \$13

Ham & Cheese Sandwich – on Rye, choice of Swiss or American Cheese \$12

Half Pound Angus Patty
Cottage Cheese & Tomatoes or Fruit \$13

Boneless Breast of Chicken Sandwich – with Lettuce & Tomato, Lightly Fried or Broiled \$12

Sliced Turkey Breast Sandwich – Sliced Turkey Breast with Lettuce & Tomato on White, Wheat, or Rye Bread \$12
With Bacon and Melted Swiss Cheese \$12.5

All Sandwiches with French Fries or Cole Slaw Add \$1.50

Vegetarian Ciabatta Sandwich – Portabella Mushroom, Red Peppers, Tomato, Spinach and Swiss Cheese \$14

Chicken Ciabatta Sandwich – Grilled Chicken Breast with Bacon, Lettuce, Tomato and Swiss Cheese \$14

Bacon, Lettuce and Tomato – on Rye, Wheat, or White Toast \$10

SINDBAD'S FAVORITES

Buster's Angus Burger

Half Pound with Lettuce, Tomato and Pickles \$12
Swiss, American or Cheddar Cheese add .50
Grilled Onions, Mushrooms or Bacon add \$1

Sindbad's Special

12 oz. New York Strip Angus Beef
with choice of two sides
Market Price

Van's Fish Sandwiches

Lightly fried with lettuce & tomato
Fresh Great Lakes Perch \$15
Pickerel \$13 Orange Roughy \$13
Fresh Catfish \$11 Iceland Cod \$10

TREASURES OF THE LAND AND SEA

Dinners Include Choice of Two Sides: Tossed Salad, Cole Slaw, Baked Potato, French Fries, Fresh Vegetables or Cup of Soup du Jour.

Substitute: Clam Chowder or Chili Add \$2.00 Loaded Baked Potato or Side Caesar Salad Add \$2

New York Strip – 16 oz. Angus Beef
center cut Charbroiled Market Price

Filet Mignon – 8 oz. USDA Choice Charbroiled
with Sindbad's Zip Sauce Market Price

Ribeye Steak – 12 oz. USDA Choice Charbroiled
Market Price

Choice Pork Chops – Two 8 oz. Choice
Chops Charbroiled Served with Apple Sauce
and Pineapple \$21 One Chop \$16

Fried Chicken – Half Amish Chicken,
Seasoned and Fried to a Golden Brown \$17

Chicken Parmesan – Boneless Chicken Breast
with Tomato Basil Sauce, Mozzarella, over Pasta
and Choice of One Side \$19

Boneless Breast of Chicken – Charbroiled
or Lightly Battered and Deep Fried \$17

Rock Lobster Tails – Two Tails, Steamed
and served with Drawn Butter Market Price

Surf & Turf – Rock Lobster Tail with
your choice of an 8 oz. Filet, 12 oz. or
16 oz. New York Strip Market Price

Alaskan King Crab Legs – One Pound Steamed
and served with Drawn Butter Market Price

Campeche Bay Fried Shrimp – Lightly
Battered and Deep Fried,
Coconut Battered also available \$30

Campeche Bay Shrimp Scampi – Sautéed in
Butter, Garlic, White Wine and Lemon \$31

Natural Unsoaked Sea Scallops – Lightly
Battered, and Deep Fried, or Seared in
an Iron Skillet \$31

Frog Legs – Lightly Battered and
Deep Fried \$18
Sautéed in Butter, Garlic, and White Wine.
Add \$2

Fresh Pickerel Filet – Lightly Battered and Deep
Fried, or Broiled Skin Side Up Lightly Seasoned \$26

Fresh Great Lakes Perch – Lightly Battered and
Deep Fried \$29
Sautéed in Butter, Garlic, and White Wine.
Add \$2

Fresh Atlantic Salmon – Charbroiled
with bourbon glaze,
pan seared or poached \$26

New Zealand Orange Roughy – Lightly
Battered and Fried, or Charbroiled \$26

Fresh Farm Raised Catfish – Lightly Breaded
and Deep Fried \$21

Iceland Cod Filet – Lightly Breaded and Deep
Fried, or Charbroiled \$18

Seafood Platter – Shrimp, Scallops,
Frog Legs, and Perch, Lightly Battered and
Deep Fried \$31 (no substitutions)

For Split Orders 2.00 Extra • No Guarantee on Well-Done Orders

MANAGEMENT SUGGESTS A 20% GRATUITY • EXTRA CHARGE FOR CARRY OUT ORDERS • PRICES SUBJECT TO CHANGE WITHOUT NOTICE

Breakfast: Two Jumbo Eggs, Bacon or Ham & Toast. \$11

Eggs Benedict: Saturday & Sundays Only Until 2:30 pm. \$12

Plate for our Little Sailors

Choice of All Beef Hot Dog, Chicken Tenders, Wing Dings
or Grilled Cheese. Served with French Fries and Fruit \$8
Soft Serve Ice Cream \$3 Apple juice \$3