APPETIZERS & SIDES

Blue Hill Bay Mussels – Steamed with Celery, Onion, Parsley and White Wine, served with Drawn Butter \$12

Calamari – Lightly Breaded and Fried Rings and Tentacles served with Cocktail Sauce and Lemon \$12

Jumbo Shrimp Cocktail – Served with Cocktail Sauce and Lemon \$12

Escargots - Roasted in Red Wine garlic butter with Toast Points \$11

Portabella Mushrooms – Marinated and Grilled, Garnished with Roasted Red Peppers \$12

Mozzarella Cheese Sticks – Deep Fried Cheese Sticks served with Ranch Dressing \$10

Sesame Chicken Tenders – Sindbads Homemade Tenders served with Sweet and Sour Sauce \$10

Wing Dings - Served with our Own Barbecue Sauce \$10

French Fries \$6

Onion Rings \$8

Baked Idaho Potato – With Butter & Sour Cream \$6 Loaded Baked Potato with Bacon & Cheddar Add \$2

Fresh Vegetables DuJour \$7

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 \$6 Bowl \$8

Tossed Salad - Fresh Tossed Greens, Carrots and Red Cabbage \$7

Julienne Salad — With Ham, Turkey, Hard Boiled Egg, Swiss & Cheddar Cheese \$12

Coconut Shrimp Salad — With Michigan Dried Cherries, Toasted Almonds & Red Onion \$17

Tuna Cold Plate - Tuna Salad, Cottage Cheese & Tomatoes \$10

Michigan Salad – Fresh Tossed Greens, Michigan Dried Cherries, Toasted Almonds & Red Onion \$9

Caesar Salad - Traditional Tossed \$8

Pacific Fruit Salad – Fresh Tossed Greens with Pineapple, Mandarin Oranges, Strawberries, Michigan Dried Cherries and Toasted Almonds \$9

Add items: Shrimp \$11 - Grilled Chicken \$6 - Grilled Salmon \$9

Sindbad's has a large selection of dressings. Homemade Roquefort dressing or Crumbled Blue Cheese \$.50 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 bourne illness.

Sindbad's Sohar Room

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

SANDWICHES

Reuben – Corned Beef, Swiss Cheese & Sauerkraut on an Onion Roll \$12

French Dip – with U.S. Choice Roast Beef with aus jus \$12

Grilled Cheese - \$7

Tuna Melt – Melted Cheese over Tuna Salad \$10

Boneless Breast of Chicken Sandwich -

with Lettuce & Tomato, Lightly Fried or Broiled \$11

Sliced Turkey Breast Sandwich - Sliced

Turkey Breast with Lettuce & Tomato on White, Wheat, or Rye Bread \$10
With Bacon and Melted Swiss Cheese \$11.5

Ham & Cheese Sandwich – on Rye, choice of Swiss or American Cheese \$10

Vegetarian Ciabatta Sandwich – Portabella Mushroom, Red Peppers, Tomato, Spinach and Swiss Cheese \$12

Chicken Ciabatta Sandwich –

Grilled Chicken Breast with Bacon, Lettuce, Tomato and Swiss Cheese \$13

Bacon, Lettuce and Tomato – on Rye, Wheat, or White Toast \$9

All Sandwiches with French Fries or Cole Slaw \$1.50 Extra • For Split Orders \$1 Extra • For Substitutions or Extras, Please Ask Your Server

SINDBAD'S FAVORITES

Buster's Angus Burger

Half Pound with Lettuce, Tomato and Pickles \$11 Swiss, American, Cheddar, Grilled Onions, Sauteed Mushrooms, 50 extra per item Bacon \$1 extra

Half Pound Patty with
Cottage Cheese & Tomatoes or Fruit \$12

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 \$14 Pickerel \$12 Orange Roughy \$12 Fresh Catfish \$10 Iceland Cod \$9

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 \$1.50 extra
Loaded Baked Potato or Side Caesar Salad \$2 extra

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

Delmonico Steak – 12 oz. USDA Choice Charbroiled Market Price

Choice Pork Chops — Two 8 oz. Choice Chops Charbroiled Served with Apple Sauce and Pineapple \$19 One Chop \$14

Fried Chicken – Half Amish Chicken, Seasoned and Fried to a Golden Brown \$15

Chicken Parmesan – Boneless Chicken Breast with Tomato Basil Sauce, Mozzarella, over Pasta and Choice of One Side \$17

Boneless Breast of Chicken – Charbroiled or Lightly Battered and Deep Fried \$16

Seasonal Vegetarian Entree – Assorted Seasonal Vegetables Served on a Bed of Pasta and Choice of One Side \$15 **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 \$28

Campeche Bay Shrimp Scampi – Sautéed in Butter, Garlic, White Wine and Lemon \$29

Natural Unsoaked Sea Scallops – Lightly Battered, and Deep Fried, or Seared in an Iron Skillet \$29

Frog Legs – Lightly Battered and Deep Fried \$16 Sautéed in Butter, Garlic, and White Wine. Add \$2 Fresh Pickerel Filet – Lightly Battered and Deep Fried, or Broiled Skin Side Up Lightly Seasoned \$24

Fresh Great Lakes Perch – Lightly Battered and Deep Fried \$27 Sautéed in Butter, Garlic, and White Wine.

Add \$2

Fresh Atlantic Salmon — Charbroiled with bourbon glaze, pan seared or poached \$24

New Zealand Orange Roughy – Lightly Battered and Fried, or Charbroiled \$24

Fresh Farm Raised Catfish – Lightly Breaded and Deep Fried \$19

Iceland Cod Filet – Lightly Breaded and Deep Fried, or Charbroiled \$16

Seafood Platter – Shrimp, Scallops, Frog Legs, and Perch, Lightly Battered and Deep Fried \$29 (no substitutions)

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

MANAGEMENT SUGGESTS AN 18% GRATUITY • EXTRA CHARGE FOR CARRY OUT ORDERS • PRICES SUBJECT TO CHANGE WITHOUT NOTICE

Sindbads Sunday Brunch - 11:00 am to 2:30 pm

Breakfast: Two Jumbo Eggs, Bacon or Ham & Toast. \$9 Eggs Benedict: Saturday & Sundays Only Until 2:30 pm. \$11

Plate for our Little Sailors

Choice of All Beef Hot Dog, Chicken Tenders, Wing Dings or Grilled Cheese. Served with French Fries and Fruit \$7 Soft Serve Ice Cream \$3 Apple juice \$2

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











We do not accept checks.

DRINKS

Bottled Spring Water..... 3.00

Perrier Sparkling Water 4.00

Fr	uit Juice 3.00	
	Apple, Cranberry, Grapefruit, Orange, Tomato, Pineapple, V-8	
Le	monade 3.00	
Sc	oft Drinks 3.00	
Ве	everages - Coffee, Tea, 2% Milk, Iced Tea 3.00	
lc	e Cream Drinks 9.00	
	Hummer – Rum & Kahlua	
	Chambord Hummer – Rum & Chambord	
	Golden Cadillac – Galliano & White Creme de Cacao	
	Grasshopper – White Creme de Cacao & Green Creme de Menthe	
	Toasted Almond – Amaretto & White Creme de Cacao	
TIL.	Mocha Hummer – Godiya Liqueur & Kahlua	

DESSERTS

Brandy Alexander - Brandy & Dark Creme de Cacao

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	



100 St. Clair at the River • Your Hosts: The Blancke Family • 313-822-7817 • Visit our website at www.sindbads.com