



**Bistro San Martín**  
*World Inspired Regional Cuisine*

231 N Olympic Ave  
Arlington, WA 98223  
Phone (360) 474-9229  
BistroSanMartin.com

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## First Course / Appetizers

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**Oven-Roasted Tomatoes 9.**  
Roma Tomatoes with Yarmuth Farm Cheese, Fresh Herbs, Extra Virgin Olive Oil & Balsamic Infusion

**Warm Feta Cheese 9.**  
Warm Feta Cheese with Mixed Greek Olives, Infused Olive Oil, Fresh Herbs, Garlic and Lemon Zest

**Mushroom Puff Pastry 10.**  
Local Mixed Mushrooms Sautéed with Garlic and Fresh Herbs in Brandy Cream Sauce

**Gnudi Ravioli 10.**  
Potato Gnocchi with Ricotta, Parmesan, Spinach, Garlic, Brown Butter and Tomato Cream Sauce

**1/2 Dozen Escargots 12.**  
Extra-Large Helix Pomatia Snails Baked with Garlic Butter and Fresh Herbs

**Mediterranean Calamari 12.**  
Hand Cut Squid Sautéed with Red Peppers, Celery, Onions, Capers, Garlic and Parsley

**Seared Jumbo Prawns 16.**  
Lightly Battered and Seared Jumbo Prawns with Strawberry, Rhubarb and Red Wine Vinaigrette

**Dungeness Crab Cakes 16.**  
Mixed with Bread Crumbs, Dijon Mustard and Mayonnaise, Roasted Red Pepper & Caper Aioli

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## Salads, Soup & More

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**Classic Caesar 9.**  
Romaine Hearts, Aged Parmesan and Croutons with Martín's Classic Caesar Dressing

**Spinach Salad 9.**  
Baby Spinach with Strawberries, Toasted Almonds, Red Onion and Feta Cheese in House Dressing with Sweet Soy/Molasses Drizzle

**Poached Pear Salad 10.**  
Mixed Greens with Pears Poached in Red Wine, Cambozola Cheese and Toasted Hazelnuts

**Artisanal Cheese and Seasonal Fruit Selection 12.**

**Soup of the Day [Cup/Bowl] 6. / 9.**

**Split Plate Charge [Salad/Entrée] 2. / 4.**

**Add (3) Grilled Prawns or an Extra Crab Cake 8.**

**Add Maine Lobster Tail [8-10 oz] 36.**

## Entrées

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### **Tiger Prawn (or Vegetable) Linguini 18.**

Sautéed with Roasted Tomatoes, Spinach Leaves, Fresh Herbs, Garlic, Parsley and Chili Flakes

### **Oven-Roasted Chicken 24.**

Washington Grown Half of Chicken with Granny Smith Apples, Smoked Gouda and Spinach Stuffing, Tarragon Honey Mustard Glaze, Yukon Gold Mashed Potatoes and Seasonal Vegetable Medley

### **Oven-Baked Jumbo Prawns 25.**

Five (5) Jumbo Prawns Baked in White Wine and Butter with Garlic, Rosemary, Toasted Almonds, Basmati Rice and Seasonal Vegetable Medley

### **Grilled Flat Iron Steak 27.**

Grilled 10 oz Flat Iron (Top Blade Shoulder Cut) Steak with Local Mixed Mushroom Demi-Glace, Yukon Gold Mashed Potatoes and Seasonal Vegetable Medley

### **Dungeness Crab Cakes 28.**

Three (3) Dungeness Crab Cakes Mixed with Bread Crumbs, Dijon Mustard and Mayonnaise, Touch of Cayenne, Roasted Red Pepper & Caper Aioli, Mashed Potatoes and Vegetable Medley

### **Roasted Duck "Maple Leaf Farms" 29.**

All Natural Roasted Half of Duckling with Seasonal Fruit Sauce and Red Wine Reduction, Risotto with Oven-Roasted Tomatoes, Spinach, Parmesan and Seasonal Vegetable Medley

### **Choice New York Steak 34.**

Char-Broiled 12 oz New York Strip with Roasted Garlic, Onion and Parsley Compound Butter, Natural Jus, Yukon Gold Mashed Potatoes and Seasonal Vegetable Medley

### **1/2 Rack of Lamb 36.**

Australian Lamb with Red Wine Reduction, Whole Grain Mustard Demi-Glace and Fresh Mint Chimichurri (South American Pesto), Yukon Gold Mashed Potatoes and Seasonal Vegetable Medley

### **Filet Mignon / Filet Mignon & Lobster 37. / 73.**

Char-Broiled 8 oz Choice Beef Tenderloin Wrapped with Bacon, Topped with Roasted Onion and Bleu Cheese Compound Butter, Steamed 8-10 oz Maine Lobster Tail with Butter, White Wine, Garlic, Fresh Herbs, Toasted Almonds, Yukon Gold Mashed Potatoes and Seasonal Vegetable Medley

**Vegetarian & Gluten-Free Entrées Created Upon Request**

**Please Inform Your Server of any Food Allergies or Dietary Restrictions**

**Featured Specials ~ House Made Desserts ~ Beer, Wine & Spirits ~ Gift Certificates**

**A Customary 20% Gratuity is Suggested for Split Checks and Parties of 6 or More**

**Washington State Department of Health Notice**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.