



Bistro San Martín
World Inspired Regional Cuisine

231 N Olympic Ave
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BistroSanMartin.com

First Course / Appetizers

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

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

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

Salads, Soup & More

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 10.

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 [(5-6 oz)/(8-10 oz)] 21. / 36.

Entrées

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-Glaze, 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-Glaze and Fresh Mint Chimichurri (South American Pesto), Yukon Gold Mashed Potatoes and Seasonal Vegetable Medley

Filet Mignon / Filet Mignon & Lobster 37. / 58.

Char-Broiled 8 oz Choice Beef Tenderloin Wrapped with Bacon, Topped with Roasted Onion and Bleu Cheese Compound Butter, Steamed 5-6 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

Our Servers Appreciate a 20% Gratuity 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.