



Bistro San Martín
FEATURED SPECIALS

FIRST COURSES

* Also Available as an Entree

HEIRLOOM TOMATO SALAD 9.5
Sliced Heirloom Tomatoes with Fresh Mozzarella, Basil, Red Onion, Olive Oil & Balsamic Reduction

* **STEAMED MANILA CLAMS 11.5**
Steamed Clams with Tomato Cream Sauce and Chimichurri (South American Pesto)

* **SEARED JUMBO PRAWNS 12.5**
Lightly Battered and Seared Jumbo Prawns Strawberry, Rhubarb & Red Wine Vinaigrette

SOUP

Yam with Curry and Coconut Milk

ENTREES

PORK TENDERLOIN 24.5
Grilled Tenderloin with Red Wine Reduction, Cinnamon, Anise and Blueberry Demi-Glace Served with Yukon Gold Mashed Potatoes and Seasonal Vegetable Medley

CHILEAN SEA BASS 26.5
Pan-Seared Fresh Chilean Sea Bass with Orange Beurre Blanc & Apricot Compote Served with Tomato and Edamame Risotto with Parmesan & Seasonal Vegetable Medley

CHOICE NEW YORK STEAK 29.5
Char-Broiled 12 oz NY Strip with Roasted Garlic, Onion & Parsley Compound Butter Served with Yukon Gold Mashed Potatoes and Seasonal Vegetable Medley



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WINE FLIGHT

THREE 2.5 OZ GLASS POURS - \$9.50
Mionetto Prosecco Sparkling Brut, *Italy*
'07 Domaine Faillenc Ste Marie Rosé, *France*
'06 Aventino Tempranillo, *Ribera del Duero*

FIRST COURSES

ASIAN SALAD ROLLS 9.5
Fresh Salad Rolls w/ Prawns, Mango, Jicama, Carrots, Cilantro, Mint and Asian Chili Sauce

ROASTED BEETS & CHÈVRE 9.5
Chilled Salad of Roasted Beets, Goat Cheese, Italian Parsley and Balsamic Vinaigrette

SOUP

Cream of Five Onion w/ Jerez Cream Sherry
Leeks / Shallots / Scallions / Red & Yellow Onions
Potato and Leek with Sorrel & Purslane

ENTREES

JUMBO SEA SCALLOPS 26.5
Pan-Seared Fresh Jumbo Sea Scallops with Sambal-Tomato Beurre Blanc and Mixed Herb Chimichurri (South American Pesto) Served with Edamame & Mushroom Risotto with Parmesan & Seasonal Vegetable Medley

1/2 RACK OF LAMB 29.5
Australian Lamb with Red Wine Reduction, Whole Grain Mustard Demi-Glace and Fresh Mint Chimichurri (South American Pesto) Served with Yukon Gold Mashed Potatoes and Seasonal Vegetable Medley



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PREMIUM WINE FLIGHT

THREE 2 OZ GLASS POURS - \$15
'07 Cakebread Chardonnay, Napa Valley
'05 Ancien Pinot Noir, Toyon, Carneros
'05 Fidélitas Cabernet, Walla Walla Valley

FIRST COURSES

CHILLED SUMMER SALAD 8.5
Chilled Slices of Red & Yellow Watermelon, Cucumber, Red Onion, Sweet Peppers & Feta

ROASTED BEETS & CHÈVRE 9.5
Chilled Salad of Roasted Beets, Goat Cheese, Italian Parsley and Balsamic Vinaigrette

SEAFOOD TOSTADAS 10.5

Crispy Corn Tortillas with Dungeness Crab, Jumbo Prawns, Sea Scallops, Cilantro & Lime

SOUP

Dungeness Crab with Wild Rice & Mushroom

ENTREES

Served with Yukon Gold Mashed Potatoes or Edamame and Mushroom Risotto with Parmesan and Seasonal Vegetable Medley

IVORY KING SALMON 26.5
Pan-Seared Fresh Wild Ivory King Salmon with Bay Shrimp, Cajun Seasonings and Mixed Herb Beurre Blanc

CHOICE NEW YORK STEAK 29.5
Char-Broiled 12 oz NY Strip with Roasted Garlic, Onion & Parsley Compound Butter