



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

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

## First Course / Appetizers

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**Warm French Feta Cheese 7.5**

Mixed Greek Olives with Infused Olive Oil, Fresh Herbs, Garlic and Lemon Zest

**Oven-Roasted Tomatoes 7.5**

Roma Tomatoes with Fresh Herbs, Goat Cheese, Extra Virgin Olive Oil and Balsamic Infusion

**Gnudi Ravioli 9.5**

Potato Gnocchi with Ricotta, Parmesan, Spinach, Garlic, Brown Butter and Tomato Cream Sauce

**1/2 Dozen Escargots 10.5**

Helix Snails Baked with Garlic Butter and Fresh Herbs

**Mediterranean Calamari 10.5**

Hand Cut Squid Sautéed with Red Peppers, Celery, Onions, Capers, Garlic and Parsley

**Dungeness Crab Cakes 12.5**

Mixed with Bread Crumbs, Dijon Mustard and Mayonnaise, Roasted Red Pepper & Caper Aioli

**Dungeness Crab & Jumbo Prawn Cocktail 12.5**

Served with Horseradish Cocktail Sauce in a Martini Glass

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## Salads, Soup & More

**Classic Caesar 6.5**

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

**Spinach Salad 7.5**

Baby Spinach with Strawberries, Toasted Almonds, Red Onion and French Feta in House Dressing  
with Sweet Soy/Molasses Drizzle

**Poached Pear Salad 8.5**

Mixed Greens with Pears Poached in Red Wine, Cambozola Cheese and Toasted Hazelnuts

**Soup of the Day ~ Cup 4 / Bowl 5**

**Split Plate Charge ~ Salad 1 / Entrée 3**

**Add Grilled Prawns or an Extra Crab Cake 5.5**

**Artisanal Cheese and Seasonal Fruit Selection 7.5**

**Add Maine Lobster Tail to Any Appetizer, Salad or Entrée 20**

## Entrees

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### **Tiger Prawn (or Vegetable) Linguini 16.5**

Sautéed with Roasted Tomatoes, Fresh Herbs, Ocean Clam Broth, Garlic, Parsley and Chili Flakes

### **Oven-Roasted Chicken 21.5**

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 23.5**

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

### **Dungeness Crab Cakes 23.5**

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

### **Grilled Flat Iron Steak 24.5**

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

### **Grilled Eurasian Pork Chop 24.5**

Grilled 10 oz Center Cut Pork Chop with an Apple, Tomato and Ginger Eurasian-Style Chutney, Sweet Soy-Ginger Glaze, Yukon Gold Mashed Potatoes and Seasonal Vegetable Medley

### **Roasted Duck "Maple Leaf Farms" 26.5**

All Natural Roasted Half of Duckling with a Sauce of Bing Cherries and Red Wine Reduction, Israeli Couscous with Toasted Almonds, Parsley, Green Onions and Seasonal Vegetable Medley

### **Choice Filet Mignon 34.5**

Char-Broiled 8 oz Choice Beef Tenderloin Wrapped with Bacon, Roasted Onion and Bleu Cheese Compound Butter, Natural Jus, Yukon Gold Mashed Potatoes and Seasonal Vegetable Medley

### **Steak and Lobster 42.5**

Grilled 8 oz Flat Iron (Top Blade Shoulder Cut) Steak with Local Mixed Mushroom Demi-Glaze, Steamed 5 oz Maine Lobster Tail with White Wine, Butter, Garlic, Rosemary and Toasted Almonds, Yukon Gold Mashed Potatoes and Seasonal Vegetable Medley

#### **Vegetarian Entrees Created Upon Request**

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

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

**An 18% Gratuity May Be Added for Split Checks and Parties of 8 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.