



Bistro San Martín
World Inspired Regional Cuisine

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

First Course / Appetizers

Oven-Roasted Tomatoes 7.5

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

Warm Feta Cheese 8.5

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

Mushroom Puff Pastry 9.5

Local Mixed Mushrooms Sautéed with Garlic and Fresh Herbs in Brandy Cream Sauce

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 & Jumbo Prawn Cocktail 12.5

Served with Horseradish Cocktail Sauce in a Martini Glass

Dungeness Crab Cakes 14.5

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

Salads, Soup & More

Classic Caesar 8.5

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

Spinach Salad 8.5

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

Poached Pear Salad 9.5

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

Artisanal Cheese and Seasonal Fruit Selection 9.5

Soup of the Day ~ Cup 5 / Bowl 6.5

Split Plate Charge ~ Salad 1.5 / Entrée 3

Add (3) Grilled Prawns or an Extra Crab Cake 7.5

Add Maine Lobster Tail (6 oz) 19.5 / (10 oz) 34.5

Entrées

Tiger Prawn (or Vegetable) Linguini 17.5

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

Oven-Roasted Chicken 23.5

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 24.5

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

Dungeness Crab Cakes 25.5

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 26.5

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

Roasted Duck "Maple Leaf Farms" 28.5

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

Choice New York Steak 29.5

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

Filet Mignon 34.5

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

Steak and Lobster 43.5

Grilled 10 oz Flat Iron (Top Blade Shoulder Cut) Steak with Local Mixed Mushroom Demi-Glace, Steamed 6 oz Maine Lobster Tail with Butter, White Wine, Garlic, Rosemary and 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

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.