



Bistro San Martín
World Inspired Regional Cuisine

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

First Course / Appetizers

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

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

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-Glace, 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-Glace, 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

One Check and 18% Gratuity Added for 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.