# Bistro San Martín

## Featured Specials

### First Courses

- **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 with strawberry, rhubarb & red wine vinaigrette

### 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

### Asian Salad Rolls 9.5

- Fresh Salad Rolls with 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

- 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

- **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

- **½ 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

### 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

### Chilled Summer Salad 8.5

- Chilled Slices of Red & Yellow Watermelon, Cucumber, Red Onion, Sweet Peppers & Feta

### Seafood Tostadas 10.5

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

### 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