

## *Appetizers*

### **Crispy Tempura Calamari**

Tossed with shaved peppers, green onion, currants and sesame seeds with pine nut-citrus vinaigrette. 9.95

### **Cannery Bread with Garlic Olive Oil**

Freshly baked Focaccia bread rubbed with olive oil and dusted with herbs and kosher salt. 3.95

### **Buffalo Chicken Wings**

Crispy wings tossed in our Buffalo sauce with Maytag blue cheese dip and fresh celery. 9.95

### **Dungeness Crab and Artichoke Quesadilla**

Local crab, artichoke hearts, Walla Walla onion, Parmesan and mayonnaise between fresh flour tortillas then pan seared golden. Served with fresh salsa and lemon. 12.95

### **Huckleberry Barbeque Baby Backs Ribs**

Flame-grilled baby back pork ribs slowly braised into submission then basted with our original huckleberry barbeque sauce. 9.95

### **Sesame Crusted Ahi Tuna**

Flash-seared yellow fin tuna, Wasabi crème fraiche and organic greens. 8.95

### **Idaho Russet Gorgonzola Fries**

Crosscut local potatoes flash fried and smothered with Gorgonzola cheese sauce. 5.95

### **Prawn and Avocado Margarita Cocktail**

Tossed with Wasabi infused cocktail sauce Overflowing in a margarita glass with fresh limes, lemons, jalapeño and cilantro. 10.95 Add Dungeness crab 6.95

## *Soups and Salads*

### **Northwest Clam Chowder**

Tender clams, smoky bacon, celery, onion, parsley and potato in a rich clam nectar cream sauce. 5.95

### **Roche Harbor Dungeness Crab Bisque**

Local Dungeness crab, heavy cream, sautéed vegetables, brandy and smoky Spanish paprika. 7.95

### **Cave Aged Maytag® Blue Cheese Salad**

Crisp romaine tossed in our blue cheese dressing with toasted almonds, egg and blue cheese crumbles. 6.95

### **Classic Caesar Salad**

Tender hearts of romaine, shaved Parmesan and garlic-herb croutons tossed with our signature dressing and garnished with freshly grated Parmesan. 6.95

## *Large Salads*

### **Classic Caesar Salad with Grilled Chicken**

Tender hearts of romaine, shaved Parmesan and garlic-herb croutons tossed with our signature dressing and garnished with freshly grated Parmesan. Served with flame-grilled chicken. 14.95

### **Sesame Chicken Salad**

Asian greens, grilled chicken, toasted almonds, crispy rice noodles and cilantro tossed with our ginger- soy vinaigrette and sweet garlic red chili drizzle. 14.95

### **Marinated Flank Steak Wedge Salad with Local Heirloom Tomatoes \***

Crisp wedge of iceberg lettuce, flame-grilled steak sliced thin, Maytag blue cheese dressing and local Heirloom tomatoes topped with crispy onion rings, Maytag blue cheese and cannery bread. 16.95

### **Dungeness Crab Louie**

Crisp julienne lettuce topped with fresh Dungeness crab, tomato, egg halves, lemon, black olive and Louie dressing. Served with herb-crusting cannery bread. 21.95

Roche Harbor uses only trans fat free frying oils

\*Consuming raw or undercooked meats and poultry may increase your risk of foodborne illness.

## *Kiln Fired Pizza*

All our thin crust pizzas are hand stretched and fired to order in our brick-lined deck oven for crunchy old world flavors. All our Pizzas are 10 inches and perfect for one or shared as an appetizer. We use the finest cheeses including smoked Gouda, whole Mozzarella.

### **Kiln Fired Sausage and Pepperoni Combination**

Local lamb sausage, pepperoni, red onion, mushrooms, olives and mozzarella & smoked Gouda cheese. 10.95

### **Huckleberry Barbeque Chicken**

Roasted chicken, red onion and smoked Gouda. 10.95

### **Lamb Sausage, Mushroom and Goat Cheese**

Local lamb sausage with pine nuts and rosemary. 10.95

### **Dungeness Crab & Black Tiger Prawn**

Parmesan-sweet onion aioli sauce, fresh Dungeness crab, artichoke and prawns cheese blend. 12.95

### **Margherita**

Tomato, Mozzarella and Fresh Basil. 9.95

### **Classic Pepperoni**

Zesty tomato sauce and our cheese blend. 8.95

### **Sunken Garden with Organic Greens**

Cheese-herb pizza topped with organic greens, white balsamic vinaigrette, tomatoes and Parmesan cheese. 11.95

## *Madrona Grill Entrees*

### **Kiln Roasted Cheesy Baked Spaghetti**

A zesty "little Italy" sauce with beef and pork layered with spaghetti pasta and topped with mozzarella and Parmesan cheese then roasted in our brick oven. Served with cannery bread dripping with garlic olive oil. 11.95

### **Kettle Fried Alaskan Cod and Chips**

Alaskan Pacific Cod fresh cut, seasoned with sea salt and breaded by hand with Roslyn Dark beer batter then fried crisp. Served with housemade fresh lemon-caper tartar sauce, shoestring confetti fries and crunchy red pepper-radish slaw. 14.95

### **Huckleberry Barbeque Baby Back Ribs**

Flame-grilled baby back pork ribs slowly braised into submission then basted with our original huckleberry barbeque sauce. Served with shoestring confetti fries and crunchy red pepper-radish slaw. 16.95

## *Sandwiches and Burgers*

All our Sandwiches and Burgers can be served with our crunchy red pepper-radish slaw or crispy fries.

### **Cheese Burger in Paradise\***

Fresh ground chuck, cheddar cheese, red onion, tomato, lettuce, and drive-in sauce on our grilled flakey bun. 10.95

### **Chili Rubbed Chicken Sandwich on Focaccia Roll\***

Grilled chicken breast, pepper jack cheese, Pico tomatoes, and avocado, lettuce-cilantro and Chipotle mayonnaise on our artisan Focaccia roll. 10.95

### **San Juan Island Lamb Burger\***

Flame-grilled local Guard Family lamb seasoned with sun dried tomato, garlic, herbs and seasonings. Served on grilled Focaccia bun with feta cheese, baby greens, tomato, onion and herb mayonnaise. 13.95

### **Slow – Roasted McMillin's Prime Rib Sandwich\***

Prime Rib and Sirloin sliced thin and piled high on grilled Italian Ciabatta garlic bread. 14.95

### **Flame-Grilled Fresh Salmon BLT Sandwich**

Fresh salmon marinated with citrus vinaigrette then flame-grilled and served on our Focaccia roll with tomato, bacon, baby greens, and basil mayonnaise. 13.95

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