



# HISTORIC ROCHE HARBOR

## A LOOK BACK IN TIME

*The origin of Roche Harbor began well over a century ago when vast deposits of pure gray Limestone were first burned for use in building and manufacturing. Local tradition dates the first makeshift operation at Roche Harbor in 1860 by British Soldiers.*

*Full-scale commercial lime operations began in earnest after the boundary resolution with Canada in 1872, culminating with the formation of the Roche Harbor Lime & Cement Co., Inc. in 1886 - still today Washington's oldest corporation on record. The quality reputation of Roche Harbor limestone is renowned worldwide – carrying upwards of 99.63% purity. After a succession of ownership changes, the company was purchased by the Tacoma and Roche Harbor Lime Company and owner John S. McMillin for a tidy sum of \$40,000. McMillin aggressively developed the land and business to a peak of 800 employees, a 1929 pre-crash value of \$1.1 million and a vast domain over 4,000 acres and twelve miles of shoreline. As business boomed, occasional revelry would pepper the workaday routine. One high point was a visit by President Theodore Roosevelt on July 13, 1906, when after a midday salmon barbecue, Roosevelt signed the Guest Registry which still remains in our Hotel Lobby today.*

*In 1956, Roche Harbor was purchased by the late Reuben J. Tarte and his son Neil. In 1958, the Tarte family restored many historic sites, including the restaurant, which was once the home of John S. McMillin. Additional seating was added in 1964 and the gazebo and deck were completed in 1977. On March 15, 1989 the Tarte family sold the resort.*

*For over 40 years, the tradition of excellence has continued at Roche Harbor, the landmark boating and leisure destination resort we see today. And the restaurant remains a favorite for those who come by land and sea to enjoy the most unique dining experience on the northwest tip of the Great Northwest.*

## WELCOME TO ROCHE HARBOR

*On behalf of our entire staff, it's our pleasure to serve you and, should you have any special requests or suggestions, any of us will be happy to accommodate you.*

*Enjoy your dinner tonight and thank you for visiting our village. As John S. McMillin scribed into our courtyard fireplace "May Friendship Fires Always Burn".*

*William D. Shaw, Executive Chef*

*Victor Keane, Chef*

## JUDD COVE OYSTERS

*Grown in the immaculate cold waters of Orcas Island. Mild vegetal in flavor, only slightly salty and easy to eat*

## THIRSTY GOOSE FARM

*The lush meadows of Beaverton Valley are the home to the Lawrence family farm. Certified organic through the State of Washington, this small hands on farm produces the finest heirloom tomatoes you'll ever taste. A single bite will take you back to a time when natural vine ripened tomatoes were sinfully good!*

## ESTRELLA FAMILY CREAMERY

*Family owned and operated grass-based dairy making handcrafted cheese with whole cow and goat milk from Montesano, Washington. Dominoes, named after our leading cows is a big cheese with nutty sea salt flavors.*



## MAYTAG

*On October 11, 1941, E.H. Maytag, son of the founder of the famous appliance firm, the first wheels of Maytag Blue Cheese were formed and put to age in caves. Not much has changed since then, although Maytag is now revered as America's finest blue cheese and ranks of the world's top 100 cheeses*

# APPETIZERS

### CRISPY- FRIED CALAMARI CAPRESE

Pearls of buffalo mozzarella, basil and tiny tomatoes. 7.95

### MAYTAG® BLUE CHEESE WAFFLE FRIES

Crispy crosscut fried smothered with rich sauce. 5.95

### SEARED WILD ALASKAN WEATHERVANE SCALLOPS

Served with red pepper sauce and fresh pea sprouts. 8.95

### FORAGED NORTHWEST MUSHROOMS WITH ROSEMARY

Served with local Quail Croft goat cheese and bread. 9.95

### DUNGENESS CRAB STUFFED PINK SCALLOPS

Parmesan au gratin crusted. 8.95

### JUDD COVE OYSTERS

Local pacific oysters served with Sauvignon Blanc mignonette and Wasabi infused cocktail sauce. 14.95

### WASHINGTON ARTISAN CHEESE BOARD

Estrella Dominoes, Mt. Townsend's Trailhead Tomme and WSU Cougar Gold. 9.95

### DUNGENESS CRAB-ARTICHOKE HEART DIP

Served with warm sliced bread. 11.95

# SALADS & SOUPS

### MCMILLIN'S NOOTKA ROSE YOUNG BEET SALAD

Rain Shadow organic baby greens, local beets, sunflower seeds, and blue cheese-basil vinaigrette. 6.95

### ROCHE HARBOR'S DUNGENESS CRAB BISQUE


Braised vegetables and island herbs deglazed with brandy, then thickened with rich cream, smokey paprika and fresh Dungeness crab. 9.95

### CAVE AGED MAYTAG® BLUE CHEESE SALAD

America's oldest working dairy crafts this naturally aged cheese. Garnished with toasted slivered almonds, hard-cooked egg and Maytag® blue cheese. 8.95

### KNIFE AND FORK CAESAR SALAD

Tender hearts of romaine leaves tossed with our lemony Caesar dressing then lightly dusted with Parmigiano Reggiano. Served on a freshly grilled Asiago crouton with Spanish White anchovy. 7.95

 Oysters on the half shell are raw. Consuming raw shellfish may increase your risk of food borne illness.

# McMILLIN'S CLASSIC PLATES

## FLAME-GRILLED MAMA SHAW'S MEATLOAF

Hand chopped ribeye, veal and pork combined with braised vegetables and Brandy-cream reduction. Served with mashed potatoes and our retro vegetable medley. 22.95

## OVEN-ROASTED WILD SOCKEYE SALMON WITH OREGON BLACK TRUFFLE AIOLI

Famous Alaskan Sockeye salmon rich in Omega 3 and 6 oils and bright red in color. Tonight's salmon is topped with Oregon Black Truffle aioli and oven roasted . Served red jacket mashed potatoes and roasted onion jus. 24.95

## PAN-SEARED CHICKEN CHANTERELLE

Fresh natural breast pan-seared in olive oil & butter with Mount Baker foraged mushroom and finished with champagne. Served with red jacket mashed potatoes and grilled broccolini. 22.95

## POTATO-CRUSTED SCALLOPS WITH SMOKY BACON-ONION RELISH

Alaskan Weathervane scallops lightly breaded with potato, then seared golden. Served on a bed of Rain Shadow greens topped with smoky bacon-onion relish around our red jacket mashed potatoes. 26.95



## Rock Salt-Roasted Prime Ribs of Beef

*Rock salt roasting is a time-proven technique perfected by the great New York City beef houses at the turn of the century and brought back to Roche Harbor by our founder R. J. Tarte in 1960. Our Prime Rib is served with red jacket mashed potatoes, Resort-made au jus and freshly grated Oregon horseradish.*

*Roche Harbor Cut 28.95    McMillin's Cut 32.95*

*Our steaks, seafood and roasts are cooked to order. Consuming raw or undercooked meats may increase your risk of food borne illness.*

## TASTE OF PLACE

Few places in the world offer a range of climate as diverse as the Pacific Northwest. From the fruit orchards, wheat fields and vineyards of the East to the fertile valleys, dairies and abundant Puget Sound seafood of the West, our families thrive in an environment that is enriched by clean water, fresh air and mild climate. Buying from local farmers, ranchers and artisans, who insure their dedication to sustainable farming practices, supports the wellness of our community and environment.



Design courtesy of Tif & Gif Creative, Friday Harbor

## LOCAL LAMB

*We are proud to serve local lamb raised by the Guard Family in the San Juan Valley. Our local lamb is rich with flavor from our gentle climate and rich meadow grasses.*

## OUR FISHERMAN

*With the support of local fisherman Nick Nash, Keith Porter and Brad Bailey, provide our restaurant with fresh spot prawns, Dungeness crab and Sockeye salmon.*

## WASHINGTON BEEF

All of our beef spends its entire life drinking fresh water, breathing clean air and feeding on lush grasses in the Northwest. Double R Signature insures that our steaks meet the highest standards that make for a great tasting steak.



*The Agricultural Resources Committee is dedicated to the restoration of the agricultural resources of San Juan County. Local farmers have joined forces with local restaurants dedicated to supporting our local economy and community. With your support of this restaurant you are helping ensure the viability of farming.*



Design courtesy of Tif & Gif Creative, Friday Harbor

### **FARMERS MARKET**

*Each Saturday, San Juan's finest fruits, vegetables and culinary artisans gather in Friday Harbor's courthouse parking lot to sell their best.*

### **LOPEZ ISLAND CREAMERY**

*Handmade artisan ice cream from sweet cream by cows raised in the Pacific Northwest.*

### **LOCAL LAMB**

*We are proud to serve local lamb raised by the Guard Family in the San Juan Valley. Our local lamb is rich with flavor from our gentle climate and rich meadow grasses.*

### **OUR FISHERMAN**

*With the support of local fisherman Nick Nash, Keith Porter and Brad Bailey, provide our restaurant with fresh spot prawns, Dungeness crab and Sockeye salmon.*

## *4 COURSE TASTING MENU FOR \$30*

**BUILD YOUR OWN TASTING MENU. CHOOSE ONE ITEM FROM EACH COURSE .**

### *APPETIZERS*

#### **CRISPY- FRIED CALAMARI CAPRESE**

Pearls of buffalo mozzarella, basil and tiny tomatoes.

#### **MAYTAG® BLUE CHEESE WAFFLE FRIES**

Crispy crosscut fried smothered with rich sauce.

#### **JUDD COVE OYSTERS** 🍯

3 Local pacific oysters served with Sauvignon Blanc mignonette and Wasabi infused cocktail sauce.

#### **FORAGED NORTHWEST MUSHROOMS WITH ROSEMARY**

Served with local Quail Croft goat cheese and bread.

#### **DUNGENESS CRAB STUFFED PINK SCALLOPS**

Parmesan au gratin crusted.

### *SALADS AND SOUPS*

#### **WALDRON'S NOOTKA ROSE YOUNG BEET SALAD**

Organic greens, sunflower seeds and blue cheese vinaigrette.

#### **KNIFE AND FORK CAESAR SALAD**

Parmigiano Reggiano, Asiago crouton and Spanish anchovy.

#### **CAVE AGED MAYTAG® BLUE CHEESE SALAD**

Toasted almonds, chopped egg and Maytag® blue cheese.

#### **ROCHE HARBOR'S DUNGENESS CRAB BISQUE**

Rich cream, smokey paprika and fresh Dungeness crab.

### *SIDES*

#### **FLAME GRILLED BROCCOLINI**

#### **GRILLED GREEN BEANS**

#### **RED JACKET MASHED POTATOES**

#### **SMOKED DELICATA SQUASH**

### *SMALL PLATE ENTREES*

#### **SAN JUAN ISLAND LAMB OF THE NIGHT** 🍯

Guard family farm lamb, raised in our lush San Juan Valley with rich grasses, warm sun and friendly neighbors. Ask your server for tonight's preparation.

#### **SAN JUAN BOUILLABAISSE**

Saffron-infused tomato broth with fresh seafood.

#### **WILD PRAWN AND CHORIZO ORECCHIETTE PASTA**

Wild prawns and Portuguese smoky paprika sausage.

#### **PAN-SEARED CHICKEN CHANTERELLE**

Mount Baker foraged mushroom and finished with champagne.

#### **NORTHWEST MUSHROOM PASTA**

Foraged Mt. Baker mushroom and Orecchiette Pasta.

#### **DOUBLE R RANCH TOP SIRLOIN AND FRIES** 🍯

4 oz top sirloin, fries and blue cheese crumbles.

#### **WILD ALASKAN SOCKEYE SALMON**

#### **WITH OREGON BLACK TRUFFLE**

Northwest Black truffle aioli and wild salmon.

🍯 *Oysters on the half shell are raw. Consuming raw shellfish may increase your risk of food borne illness.*

# McMillin's Bar

## Small Plates

### Grilled Top Sirloin and Fries

*4 oz Double R Signature center cut top sirloin with shoestring fries and blue cheese crumbles*  
7.95

### San Juan Bouillabaisse

*Saffron infused tomato broth with fresh local seafood.*  
7.95

### Idaho Gorgonzola Fries

*Cross-cut russet potatoes flash fried, smothered with Gorgonzola cheese sauce.*  
5.95

### Crispy-Fried Calamari Caprese

*Pearls of fresh buffalo mozzarella, tiny tomatoes and fresh basil.*  
7.95

### Chef Carved Prime Rib Slider

*Slow-Roasted Prime Rib sliced thin on a grilled ciabatta roll. Served with homemade Au Jus horseradish.*  
5.95

### Washington Cheese Board

*Estrella Dominoes, Mt. Townsend's Trailhead Tomme and WSU Cougar Gold. 9.95*

### Wild Sockeye Salmon

*Northwest Black truffle aioli and wild salmon.*  
9.95

### McMillin's Bread Basket

*Warm loaves of Rosemary-Kalamata and Asiago Batard sliced and served with butter.*  
3.95

### Seared Wild Alaskan Weathervane Scallops

*Served with red pepper sauce and fresh pea sprouts.*  
8.95

### Crab Stuffed Pink Scallops

*Delicate Pacific scallops paired with Dungeness crab, artichoke hearts and Parmesan then oven-roasted.*  
8.95

### Foraged Northwest Mushrooms

*Sautéed with butter, chardonnay and fresh garlic. Served with fresh goat cheese.*  
9.95

### Judd Cove Oysters

*Served with Gin-infused cocktail sauce and Sauvignon Blanc mignonette relish.*  
3 oysters 7.95

### Dungeness Crab and Artichoke Dip

*Served with fresh Italian peasant bread for dipping.*  
11.95

### Spot Prawn and Chorizo Orecchiette Pasta

*Local prawns and Portuguese smoky paprika sausage.*  
8.95

### Pan-Seared Chicken Chanterelle

*Mount Baker foraged mushroom and finished with champagne.*  
7.95

### Cave Aged Maytag® Blue Cheese Salad

*Toasted almonds, chopped egg and Maytag® blue cheese.*  
6.95

### Waldron's Nootka Rose Young Beet Salad

*Organic greens, sunflower seeds and blue cheese vinaigrette. 6.95*

### Knife and Fork Caesar Salad

*Parmigiano Reggiano, Asiago crouton and Spanish anchovy.*  
7.95