

APPETIZERS

PAN-SEARED CALAMARI

Crispy calamari tossed with black currants, pine nuts, tomato and balsamic vinegar. 9.95

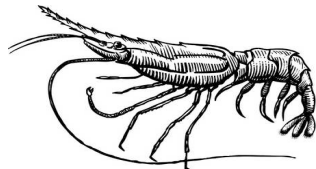
DUNGENESS CRAB STUFFED PINK SCALLOPS

Delicate Pacific Pink scallops on the half shell paired with crab, artichoke and Parmesan oven-roasted in their shells. 10.95

JUDD COVE OYSTERS

Local pacific oysters served with Sauvignon Blanc mignonette and Wasabi infused cocktail sauce. 13.95

LOCAL SPOT PRAWNS



Wild, Natural and Sustainable

A true local delicacy, sweet delicate buttery flavor. Living a depth of 500 feet below sea level, Captain Keith Porter provides our restaurant with the best of his catch.

Spot Prawn & Crab Martini

Local prawns, fresh Dungeness and Wasabi infused cocktail sauce. 12.95

Westcott Bay Steam Pot

As fresh as it gets! Local clams, mussels, spot prawns, oysters and singing pink scallops gently steamed with chardonnay, smoky sausage, garlic and fresh herbs. 18.95

De Haro Spot Prawns

Buttery prawns sautéed with garlic & tomato, fresh avocado and hand made crispy tortillas. 10.95

FORAGED NORTHWEST MUSHROOMS WITH ROSEMARY

Served with local Quail Croft goat cheese and bread. 10.95

DUNGENESS CRAB-ARTICHOKE HEART DIP

A rich blending of fresh Dungeness crab, artichoke hearts, shredded Parmesan and fresh garlic. Served with fresh Italian peasant bread for dipping. 12.95

SALADS & SOUPS

MCMILLIN'S HOUSE SALAD WITH SPRING RASPBERRY

Rain Shadow organic baby greens, toasted pecans, golden raisins, cranberries and Maytag blue cheese crumbles with port reduction vinaigrette. 8.95

HEIRLOOM TOMATO & DUNGENESS CRAB SALAD

Skagit Valley grown from ancient seeds these tomatoes come in a variety of colors and flavors. Served with aged balsamic vinegar and virgin olive oil. 15.95

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 tossed with our Caesar dressing then lightly dusted with Parmigiano Reggiano. Served on a freshly grilled Asiago crouton with Spanish White anchovy. 9.95

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

JUDD COVE OYSTERS

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

FARMERS MARKET

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.

ALPINE LAKES SHEEP CHEESE

Dairy sheep produce milk during less than half of the year and with half the milk product the cheese is twice as tasty. Located in Leavenworth, all cheese is made on the farm from start to finish using unpasteurized raw milk fro a special richness.



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

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.

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.



Design courtesy of Tif & Gif Creative, Friday Harbor



"Jidori" is a Japanese for "chicken of the earth". Cage free, fed natural grain and never any hormones or steroids. The finest chicken you'll ever enjoy. The chicken that your Grandmother loved as a child, best described as creamy yet firm with a natural chicken flavor.

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.

ISLAND FARM VEGETABLE RAVIOLI

Sautéed spring vegetables, snap peas and red pepper folded into fresh pasta sheets with reduced lemon cream. 19.95

FLAME-GRILLED MAMA SHAW'S MEATLOAF

Hand chopped rib eye, veal and pork combined with braised vegetables and Brandy-cream reduction. Served with mashed potatoes and steamed baby carrots and beans. 22.95

BUTTERMILK FRIED CHICKEN WITH PURPLE POTATO HASH

Fresh natural juicy breast of Jidori Chicken lightly dusted in flour then pan-fried crisp. Served with down home country gravy, pan-seared greens with bacon and grilled hash cake. 21.95

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. Each year our chef selects from the finest Island lamb to be enjoyed by our guests. Ask your server for tonight's preparation.

OVEN-ROASTED WILD PACIFIC WHITE PRAWNS

Large prawns harvested off the coast of Mazatlan are butterflied and roasted in their shells with garlic butter for a lobster like flavor. Served with Basmati rice, fresh asparagus tips, heirloom cherry tomatoes and pearl onions. 26.95

FRESH WILD SALMON

Wild, Natural and Sustainable. Roche Harbor serves only the finest salmon available - Chinook, Coho and Sockeye. Each fillet is hand cut and held over ice in the time-honored fashion.



Flame-Grilled with Dill Crème Fraiche

Tonight's preparation, our salmon is served over caramelized onions with yellow polenta and fresh vegetable heritage. 34.95

PAN-SEARED AHI TUNA WITH WASABI DRIZZLE

Fresh Hawaiian Yellow Fin tuna, seasoned with aromatic spice then flash-seared to medium rare with green rice and sautéed asparagus, pearl onion and baby heirloom tomatoes. 28.95

WILD SPOT PRAWN AND DUNGENESS CRAB RAVIOLI

Local grilled prawns, crab, salmon, asparagus and fresh pasta sheers layered to order and smothered in reduced lemon cream. 29.95



DUNGENESS CRAB STUFFED HALIBUT

Fresh Alaskan Halibut stuffed with crab and crusted with local Holmquist hazelnuts. Served with basmati rice and olive oil grilled baby bok choy. 28.95

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

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



Robert Rebboltz Sr. insures only the very best marbling cattle qualify for Double R Ranch's "Signature" program. All our beef is USDA certified to meet a series of stringent standards. Family-owned since 1968 and produced in the Pacific Northwest, Roche Harbor is proud to offer local beef.

MOREL CRUSTED TENDERLOIN OF BEEF 

Yakima's Double R Ranch Signature beef tenderloin aged 28 days, crusted with a blend of forest mushrooms then pan-seared to your liking with sautéed northwest mushrooms in red wine sauce and red jacket mashed potatoes. 39.95

JOHN STAFFORD MCMILLIN NEW YORK STEAK 

Our most flavorful steak, hand cut from the center of the loin and aged to perfection. Served with fire roasted russet potato stuffed with butter & chives and creamy basil cauliflower. 34.95

TOMAHAWK RIB EYE CHOP 

For those of you who love our prime rib and a good bone-in steak, this is the steak for you. Our generous long bone is cut from the center of the ribeye and aged for 28 days. This steak is selected from the finest beef on the ranch. Served with fire roasted russet potato stuffed with butter & chives and creamy basil cauliflower. 36.95

Prime Ribs of Beef

Each morning prime ribs of beef are, rubbed with Lawry's® Seasoning salt and fresh cracked black pepper then very slowly roasted under a mountain of rock salt in our specially designed ovens. The long, even cooking results in remarkably tender, flavorful and juicy roast beef, which has earned Roche Harbor the reputation as having the best prime rib in the Northwest. The rock salt forms a cast around each roast to retain the flavorful juices and even out fluctuations in oven heat. This year, Chef Shaw met with Double R Ranch in Yakima to create a prime rib that you can only get at Roche Harbor. Selecting only small cattle born and raised in Pacific Northwest with intense marbling, assures us that each slice of prime rib is thick, tender and juicy.




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 oven-roasted russet potato stuffed with butter & chive, creamy basil cauliflower, and Resort-made au jus and freshly grated Oregon horseradish.

Roche Harbor Cut 28.95 McMillin's Cut, 34.95

Add 3 Jumbo Oven Roasted Prawns to any Steak or Prime Rib 12.95

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