



HISTORIC ROCHE HARBOR

A LOOK BACK IN TIME

The origins of Roche Harbor extend back over a century and a half when vast deposits of pure gray limestone discovered nearby were first processed into quicklime for use in building and manufacturing. Local tradition dates the first operations at Roche Harbor by British Royal Marines in 1860, which at the time were garrisoned in the northern portion of San Juan Island during a sovereignty quarrel between the United States and Great Britain that began the year before.

Full-scale commercial lime operations began in earnest after the resolution of the boundary dispute in 1872. In 1886, after a succession of ownership changes, John S. McMillin, and his partners in the Tacoma Lime Company purchased the holdings of the previous owners of Roche Harbor for \$37,500. He formed the Roche Harbor Lime and Cement Company – still the oldest corporation of record in the state of Washington. The reputation for quality of Roche Harbor limestone was renowned worldwide, boasting a 99.63% purity. McMillin aggressively developed the land and business to a peak of 800 employees, a 1929 pre-crash value of \$1.1 million, and vast holdings of over 4,000 acres and twelve miles of shoreline. As business boomed, occasional revelry would punctuate the workaday routine. A high point in Roche Harbor history was a visit by President Theodore Roosevelt on July 13, 1906, when, after a midday salmon barbecue, Roosevelt signed the hotel guest registry. The original copy of the registry is on display in our hotel lobby.

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

For over 40 years, the tradition of excellence has continued at Roche Harbor, the landmark boating and leisure destination resort that exists today. The restaurant remains a favorite for those who trek by land and sea to enjoy a truly unique dining experience on the very northwest tip of the Pacific Northwest.

WELCOME TO ROCHE HARBOR

On behalf of our entire staff, it is our pleasure to serve you. Should you have any special requests or suggestions, any of the Roche Harbor staff will be happy to accommodate you.

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

William D. Shaw, Executive Chef

Victor Keane, Chef

MCMILLIN'S NEW CHEF'S TASTING MENU

McMillin's Dining Room is excited to offer our new Chef's Tasting Menu. When Chef's dine out they want to explore the entire menu by ordering small plates and sharing large plates with the entire table. Our menu has been redesigned to make each plate a little smaller so that you can create your own tasting menu of four, five or six courses.

TWO BITE STARTERS

Begin by selecting "Two Bite Starter", these are designed for one or order several for the whole table to share.

HEIRLOOM TOMATO BRUSCHETTA

Skagit Valley sweet tomatoes, fresh buffalo mozzarella pearls, fresh basil, extra virgin olive oil, and aged balsamic served on a crusty grilled baguette. 5.95

KUSSHI OYSTERS ON THE HALF SHELL

Local Vancouver Island oysters served with Sauvignon Blanc mignonette and wasabi-infused cocktail sauce. Two Oysters 5.95

SASHIMI TUNA STACK

Sushi grade tuna, avocado, Asian slaw, green seaweed, cucumber, cilantro and crispy won ton. Garnished with sesame seeds, shoga ginger and Sriracha mayonnaise. 8.95

SAN JUAN ISLAND SPOT PRAWN POKE

A true Northwest delicacy. Tender local prawns poached in white wine then tossed in poke marinade and served on a bed of haystack gyoza chips. 8.95

SINGING PINK SCALLOP CEVICHE

A pair of Pacific Pink scallops macerated in lime, ginger ale and fresh aromatic vegetables then returned to their polished shells. A flavor so fresh and sweet you would swear a mermaid has kissed you. 7.95

JONES FAMILY FARMS

Lopez Island, WA

Our neighbors from Lopez Island, Nick and Sarah, provide us with local clams and connect with Northwest fisherman directly to provide the fresh seafood available.



LOCAL SPOT PRAWNS

A true local delicacy, sweet delicate buttery flavor. Living a depth of 500 feet below sea level, these prawns are only available during late spring and summer.

QUAIL CROFT

San Juan Island, WA

Layne Sundberg produces the finest San Juan Island grass fed goat cheese in the area. Her cheese and more are available at the Friday Harbor Farmers Market in Friday Harbor every Saturday afternoon.

SHARED APPETIZERS

Next order from the "Shared Appetizers", these are larger appetizers that can be shared with the whole table. We suggest ordering a couple for a table of four.

CALAMARI AND ROCK SHRIMP FRITO

Pacific Baja squid, gulf rock shrimp tossed in beer batter and given a quick fry. Served with our own lemon-artichoke tartar sauce. 12.95

ROASTED NORTHWEST GATHERED MUSHROOM

Our exotic collection of mushrooms roasted with fresh rosemary, garlic and local Quail Croft goat cheese. Served with freshly baked crusty bread loaf. 12.95

WHITE POINT CLAM BAKE

Jones Family local clams, scampi style lemon-brown butter, garlic-butter breadcrumbs and lemon garlic aioli. 14.95

DUNGENESS CRAB-ARTICHOKE HEART DIP

A rich blending of fresh Dungeness crab, artichoke hearts shredded Parmesan and fresh garlic. Served with freshly baked crusty bread loaf. 14.95

NOVA SCOTIA LOBSTER RISOTTO

Cold-water Canadian lobster medallions, creamy Arborio rice, fresh herbs, lobster jus, gremolada and sprouts. 13.95

MUSSELS WITH SMOKED PORK BELLY

Samish Bay rope cultured mussels, cherry smoked pork belly, roasted tomato jus and saffron cream. 13.95

SALADS & BISQUE

Our "Salads and Bisque" plates are a little smaller than in the past and are a perfect choice prior to your entrees.

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. 6.95

MCMILLIN'S HEIRLOOM RED SPINACH SALAD

Churchill brothers heirloom red and green spinach leaves, pickled hearts of palm and shiitake mushrooms tossed in zesty herb vinaigrette with poached egg, freshly shaved Parmesan and pancetta bacon crisp. 6.95

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. 6.95

DUNGENESS CRAB LOUIE

Fresh local Dungeness crab, avocado, egg, olive, heirloom tomato, cucumber, romaine wedge with honey-white balsamic vinaigrette and chili aioli. 14.95

ROCHE HARBOR'S DUNGENESS CRAB BISQUE

Braised vegetables and island herbs deglazed with brandy, then thickened with rich cream and smoky Spanish paprika. Served with fresh Dungeness crab and crème fraiche. 9.95

LOCAL LAMB

San Juan Valley, WA

Guard family lamb, raised in 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



MAYTAG DAIRY

Newton, Iowa

In 1941, E.H. Maytag, son of the Maytag appliance, produced the first wheels of Maytag Blue Cheese and was placed to age in caves.

Maytag is revered as America's finest blue cheese and ranks of the world's top 100 cheeses.

NORTHWEST SEAFOOD, LAMB AND TENDERLOIN

Chef's Tasting Menu entrees are half size to compliment a multi course tasting. Can't decide? They're small, order a second course of entrees. Traditional full size entrees are always available, just let our staff know and our culinary team prepares a larger portion or order from our Slow Roasted Prime Rib choice on the next page.

PARMESAN CRUSTED CHICKEN SPANISH SOFRITO

Pan-seared Parmesan crusted chicken breast, Spanish tomato sauce with fresh basil, sweet onion peppers, garlic, and red wine. With fusilli bucati and grilled asparagus. 12.95

SUMMER HARVEST GARDEN MERITAGE

Oven roasted artichoke, grilled asparagus, Yukon gold mashed potato and sautéed market basket vegetables. 13.95

FRESH WILD NORTHWEST SALMON

Fresh Natural and Sustainable. Roche Harbor serves the finest salmon - Chinook, Coho and Sockeye. Each fillet is hand cut and held over ice in the time-honored fashion. Ask your server for tonight's preparation.

BRONZED ALASKAN HALIBUT

Fresh from the Aleutians, rubbed with aromatic spices and pan-seared. With roasted red pepper beurre blanc, citrus infused couscous and grilled asparagus tips. 19.95

PAN SEARED SCALLOPS WITH SMOKEY BACON-ONION RELISH

Alaskan Weathervane scallops pan-seared golden. With Rain Shadow greens topped with smoky bacon-onion relish around our Yukon Gold mashed potatoes. 16.95

FISHMONGERS SEAFOOD SAUTE

Wild Pacific prawns, Alaskan Weathervane scallops, rock crab, and wild King salmon sautéed with a Miso-ginger broth. Served over a crispy coconut risotto cake, avocado and Asian slaw. 16.95

SAN JUAN VALLEY 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.

MOREL CRUSTED TENDERLOIN OF BEEF

Aged 28 days, crusted with forest mushrooms, then pan-seared to your liking with sautéed northwest mushrooms in red wine- butter sauce. Creamy Yukon Gold mashed potato. 19.95

LOCAL NORTHWEST BEEF



FROM THE RANCH . . .

Double R Ranch is an exceptional quality premium beef brand from the heart of the Northwest. Located in the Okanagan region of Washington State, the “Double R Ranch” sits on 70,000 pristine acres and is recognized for its raising of high quality cattle, as well as for its commitment to animal well-being and environmental stewardship, the preservation of its picturesque land and native wildlife, and the recycling of resources to create a model of sustainable beef production.

Robert Rebboltz, Sr. had vision to produce the highest quality meat products in the Northwest and the Double R Ranch is the “heart and soul” of this vision. For the past 20 years, Robert Rebboltz, Jr. and his team hand select from their finest cattle to provide Roche Harbor with the prime rib and steaks served each year at Roche Harbor.

FROM OUR CHEF . . .

Each morning prime ribs of beef are, rubbed with Lawry’s® Seasoning salt and fresh cracked black pepper then very slowly roasts each prime rib 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. This slow roasting allows each roast to retain the flavorful juices and even out fluctuations in oven heat. Every year, Chef Shaw meet with Double R Ranch in Yakima to create a prime rib that you can only get at Roche Harbor. Selecting only small highly marbled cattle born and raised in Pacific Northwest with intense marbling, assures us that each slice of prime rib is thick, tender and juicy.

TO YOUR TABLE . . .

40 day-aged “Ranch to Table”. We buy the finest beef directly from the rancher, locker age, and rubbed with our Lawry’s seasoning salt and freshly cracked pepper and slow roast all day, for the most tender and flavorful beef.

TONIGHT’S SLOW ROASTED PRIME RIB

Served with house-made au jus and freshly grated Oregon horseradish. Yukon Gold mashed potatoes and beefsteak tomatoes.

ENGLISH CUT

Two thin slices of deftly carved to heighten the rich beef flavor. 26.95

PETITE CUT

A smaller single slice for lighter appetite or as a small plate. 28.95

ROCHE HARBOR CUT

Our traditional and most popular. 34.95

JOHN S. MCMILLIN’S CUT

If you truly love a great slice of prime rib this thick tender and juicy cut is the one. 38.95

DRY AGED NEW YORK STEAK 12 oz

40 day dry aged hand cut New York strip loin, Flame-grilled and basted with Black Truffle butter. Accompanied by mushroom demi glace, Yukon Gold mashed potato and Portabella fries. 34.95

SEAFOOD ADDITIONS TO YOUR PRIME RIB OR NEW YORK

Add any seafood item to your prime rib for the best of both worlds.

PAN SEARED SCALLOPS WITH SMOKEY BACON-ONION RELISH

Alaskan Weathervane scallops pan-seared golden. With Rain Shadow greens topped with smoky bacon-onion relish around our Yukon Gold mashed potatoes. 10.95

NOVA SCOTIA COLD WATER LOBSTER

Oven-roasted with fresh lemon hollandaise. 14.95 AS ENTRÉE 28.95

FISHMONGERS SEAFOOD SAUTE

Wild Pacific prawns, Alaskan Weathervane scallops, buttery rock crab, and wild King salmon sautéed with a Miso-ginger broth. 10.95