

MCMILLIN'S SEAFOOD AND PRIME STEAKS

WESTCOTT BAY



SHELLFISH CO.

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Erik and Andrea Anderson and their team provide us with the finest local clams, mussels and most of all OYSTERS, fresh daily from our neighboring bay.



Design courtesy of TF & GF Creative, Friday Harbor

TASTE OF PLACE

Few places in the world offer a range of climate as diverse as the Pacific Northwest. From the 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 ensure their dedication to sustainable farming practices, supports the wellness of our community and environment.

MAMA BIRD FARMS

Lars and Mara started Mama Bird Farm in the 2012, producing the finest heirloom tomatoes bursting with sweet flavors and bright colors and only ripened on the vine.



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

Autumn Squash Chips and Herb Goat Cheese Dip

Delicata squash and pumpkin chips with our local Sunnyfield Farms goat cheese, buttermilk and fresh herb dip 8.95

Crispy Calamari Pipián Verde

Cracked black pepper tempura battered squid tossed with cilantro, roasted red peppers, pickled red onion, green onion, Cotija cheese and toasted papitas. 14.95

Dungeness Crab & Artichoke Dip GF Option

Our signature crab dip with fresh Dungeness crab, Parmesan and artichoke hearts, served bubbling hot with warm crusty bread. 14.95

Bulgogi Beef Steamed Buns

Korean barbecue beef, Asian slaw, cilantro, Kim chi, fresh cucumber on a steamed boa bun. 12.95

Fruit of the Forest Mushroom Saute GF Option

Wild Organic Antics assorted mushrooms, local Blue Oyster & Shiitake mushrooms, Sunnyfield Farm local goat cheese & freshly baked focaccia bread. 16.95

Cherrywood Smoked Oysters Andrea GF Option

Freshly shucked Westcott Bay oysters lightly smoked then stuffed with roasted red peppers, bacon, grilled onion and white cheddar then topped with au gratin and oven roasted. 16.95

Oven Roasted Brussels Sprouts GF

Autumn harvest brussels sprouts, pancetta bacon, goat cheese crumbles, balsamic vinegar, olive oil and roasted garlic. 14.95

Dungeness Crab Stuffed Scallops GF Option

Freshly shucked pacific scallops, Dungeness crab. Lemon-artichoke aioli, shaved onions and Parmesan au gratin. 16.95

Westcott Bay Oysters on the Half Shell √ GF

Half dozen freshly shucked oysters. Served with Sauvignon Blanc mignonette and wasabi infused cocktail sauce. 18.95

Salads and Bisque

Roasted Baby Beet Salad GF

Roche Harbor Farm assorted baby beets, baby Russian kale, honey-mustard vinaigrette, goat cheese crumbles, toasted hazelnuts, beet puree, and crispy beet chips. 8.95

Caesar Salad with Charred Tomatoes GF Option

Romaine, Caesar vinaigrette, torn croutons, Asiago, charred tomatoes and anchovy-parsley oil. 9.95

Dungeness Crab Bisque

Our famous creamy crab and smoky paprika bisque garnished with crème fraiche, cheddar crackers and fresh Dungeness crab. 12.95

Maytag Blue Cheese Salad GF

Romaine hearts, Maytag® blue cheese, toasted almonds, egg and our famous blue cheese dressing. 10.95

√ Fresh Oysters and Tuna are served raw. Consuming raw or undercooked seafood may increase your risk of foodborne illness.
√ Our steaks, seafood and roasts are cooked to order. Consuming undercooked meats may increase your risk of foodborne illness.
GF – McMillin's is not a gluten free kitchen. We will do our best to accommodate a gluten free diet.

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ROCHE HARBOR FARM

GM Brent Snow broke ground on our farm in the fall of 2017 and is currently producing Estate Grown baby squashes, carrots, beets, kale and more for McMillin's at our farm on Roche Harbor road.



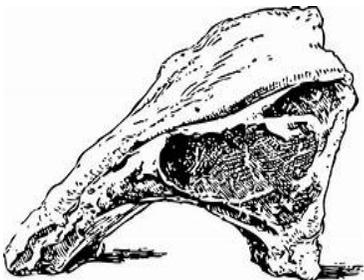
ALASKAN KING SALMON

All the Chinook or King salmon served on tonight's menu are troll caught in the coastal waters of Alaska and outside the migration range of the Southern Resident Killer Whales.



ORGANIC ANTICS

True organic foods come from the wild and wild locally picked mushrooms in the fall are a Northwest delicacy. Chanterelle, Porcini, Lobster and other mushrooms are foraged in the foothills of Mount Baker and delivered fresh to our door each week.



USDA PRIME RIB EYE CAP

Spinalis Dorsi or as it is commonly referred to as the cap of the rib eye is prized by chefs, beef aficionados, and butchers alike. Surprisingly, this cut is not well known but for those of you who have tasted the outer edge of the prime rib and knew that it was special, you know what we are talking about. If you look at a rib eye roast, you'll see a large eye of meat that's the center cut. Surrounding this center is the Spinalis dorsi and when removed from the rib eye and pan-seared it has the tenderness of a filet mignon and the rich marbling of a rib steak and a mouthwatering flavor and texture all of its own.

Tonight's Menu

Mama Shaw's Homemade Meatloaf

Mama's custom grind of rib eye, pork, local lamb, braised vegetables and brandy cream reduction. Served with mushroom demi glace, tobacco onions, Roche Harbor Farm vegetables and Yukon Gold mashed potatoes. 26.95

Wild Mushroom Risotto ^{GF}

Locally picked Chanterelle, Porcini, Lobster and Bears Tooth mushrooms from Organic Antic's in Sedro Woolley, sautéed with imported Arborio rice in rich Cognac and mushroom broth. Garnished with freshly grated Parmigiano Reggiano and Black Truffle oil. 34.95

Pan-Roasted Chicken with Roasted Garlic Jus ^{GF}

Fresh Naturally raised chicken pan seared crisp and served with Roche Harbor Farm vegetables, Yukon Gold mashed potatoes and housemade roasted chicken jus. 28.95

Seafood Ravioli with Lobster Cream Sauce

Farm style ravioli with layers Nova Scotia lobster, Sea of Cortez prawns, Alaskan Weathervane scallops, sautéed spinach, fresh pasta squares and rich lobster cream sauce topped with Dungeness crab and freshly grated Parmesan. 36.95

Prime Rib Eye Cap Steak [√]

This is a steak to savor and is like no other it is the richest, butteriest, tenderest and beefiest steak you will ever taste. Served with Yukon Gold mashed potatoes and Roche Harbor Farm vegetables. 39.95

Pumpkin Seed Crusted Alaskan King Salmon ^{GF option}

Fresh Chinook salmon dusted with pumpkin seeds and fresh herbs then pan-seared and served on a bed of sautéed spinach, autumn grains and orange- whole grain mustard sauce then topped with creamy goat cheese and crispy pumpkin chip. 38.95

Fresh Alaskan Halibut Wrapped in Phyllo Pastry

Oven roasted halibut seasoned with fresh herbs, lemon, garlic and butter then wrapped in Phyllo with fingerling potato, asparagus, heirloom, cherry tomatoes and toasted hazelnuts. 38.95

The Overseer Prime Wagyu Burger [√]

Half-pound American Kobe beef, cob smoked bacon, Tillamook aged white cheddar, grilled onion, smoky ketchup and greens on a Brioche bun. With crispy fries and garlic aioli. 22.95

Lazy G Ranch Lamb of the Night

Lisa and Rex and Lazy G Ranch raise lamb for Roche Harbor in the lush San Juan Valley with rich meadow grasses, warm sun and gentle ocean breeze that gives our lamb in it's unique taste. Ask your server for tonight's preparation.

MCMILLIN'S FAMOUS PRIME RIB

During the winter months thing slow down a little and we continue to serve our time honored slow roasted prime ribs of beef on Friday and Saturday nights. On the remaining evenings we are offering a Prime, 40 day aged Rib Eye steak with sautéed mushrooms and Maytag blue cheese.

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