

## APPETIZERS

**DOG ISLAND MUSHROOMS**

Local Guemas Island mushrooms, hand cultivated with rich soil, fresh water and fresh seawater air.

WESTCOTT BAY



SHELLFISH CO.

**WESTCOTT BAY SHELLFISH CO.**

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

**Baked Oyster's Roosevelt**

Local Westcott Bay oysters, creamy spinach-anise sauce, bacon and local mushroom. 16.95

**Crab Stuffed Scallops**

Pacific scallops on the half shell stuffed with Dungeness crab, artichoke aioli and au gratin. 16.95

**Local Mushroom Bruschetta** <sup>V</sup>

Local Guemas Island mushrooms and fresh herb pesto on a grilled baguette with micro greens, goat cheese and truffle oil. 14.95

**Oysters on the Half Shell** <sup>GF-DF</sup>

Freshly shucked Local Westcott Bay oysters, cocktail sauce and mignonette. 19.95

**Crispy Calamari** <sup>DF</sup>

Lightly breaded calamari strips, crispy jalapeno chips, cilantro lime aioli and pumpkin seeds. 14.95

**Kalbi Beef Tidbits** <sup>DF</sup>

Prime beef marinated in Korean barbeque sauce then wok seared. With crispy rice noodles. 13.95

**Halibut & Crab Cakes** <sup>DF</sup>

Butter poached seafood cakes Served with red chili beurre blanc and daikon-carrot salad. 15.95

**Hummus & Smoked Salmon**

House smoked salmon, fresh hummus, grilled flat bread, olives, feta, cucumbers and radish. 13.95

**Garlic-Chili Prawns** <sup>DF</sup>

Wild prawns sautéed with Sicilian roasted tomato sauce with Serrano chili and garlic croutons. 14.95

**Crab & Artichoke Dip**

Our signature crab dip with fresh Dungeness crab, Parmesan and artichoke hearts, served bubbling hot with warm crusty bread. 15.95

## SALADS AND BISQUE

**Maytag**

Ranks of the world's top 100 cheeses. On October 11, 1941, E.H. Maytag, of the famous appliance, created the first cave aged blue cheese inspired by Roquefort Isle cheese.

**Dungeness Crab Bisque**

Our famous crab and smoky paprika bisque garnished with crème fraiche, cheddar crackers and fresh Dungeness crab. 11.95

**Maytag Blue Cheese** <sup>GF</sup>

Romaine hearts tossed in our Maytag® dressing and garnished with toasted almonds, egg and more blue cheese. 10.95

**De Haro Caesar** <sup>GF Option</sup>

Hearts of romaine, our signature dressing, croutons, Parmesan cheese, charred tomatoes, bacon, and anchovy-parsley oil. 9.95

**Roasted Beet Salad** <sup>GF</sup>

Roasted golden & red beets, goat cheese, organic greens, citrus-mustard vinaigrette, blood orange and crispy beet chips. 10.95

**Rain Shadow Green Salad** <sup>GF</sup>

Organic greens tossed with white balsamic vinaigrette, goat cheese, pickled onions, cucumber, radish and blood orange segments. 9.95

## FRESH SEAFOOD SPECIALTIES

**FRESH KING SALMON**

Located in Tofino, BC, on the west side of Vancouver Island. The first organic salmon farm in North America. Fed a natural diet with no antibiotics.

**Cedar Plank Roasted Salmon** <sup>GF</sup>

Fresh King salmon rubbed with fresh herbs, brown sugar and smoked sea salt then roasted on cedar with blistered tomatoes and fingerling potatoes. 38.95

**Seafood Pasta Pappardelle**

Wild prawns, fresh Chinook salmon, and Alaskan Weathervane scallops tossed with lemon cream sauce and garnished with Dungeness Crab Gremolada. 34.95

**Asiago Crusted Petrale Sole**

Local Vancouver Island sole breaded with Asiago-Parmesan cheese then griddle seared golden. With lemon beurre blanc, nightly grain medley and grilled asparagus. 32.95

**Herb Crusted Scallops** <sup>GF</sup>

Alaskan Weathervane scallops marinated citrus herb vinaigrette then griddle-seared with cauliflower pearl & mushroom risotto, and roasted beet puree. 36.95

## AVAILABLE FRIDAY & SATURDAY MCMILLIN'S 10 HOUR ROASTED PRIME RIBS OF BEEF

Welcome to McMillin's Dining Room, home of the best Prime Rib in the Northwest. It all started In the spring of 1958, the Roche Harbor Inn opened with slow roasted prime rib inspired by the New York steak house. Since that time, we have perfected the roasting process that starts early each morning.

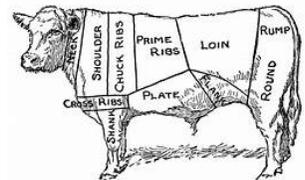
Chef Shaw works closely with ranchers and selects only the top 2%, USDA Prime beef ribeye roasts from Nebraska then custom ages our beef for over 60 days, creating intense beef flavor, juiciness and a delicate tender bite. McMillin's famous Prime Rib is hand rubbed with cracked black pepper and Lawry's® seasoning salt then slowly roasted for 10 hours until it reaches the ideal medium rare internal temperature. Tonight's prime ribs of beef are served with house made veal bone au jus and freshly grated Oregon horseradish.

All our steaks and prime rib are served with your choice of roasted garlic mashed potatoes, baked potato with loaded steak house butter or crispy seashore fries.

**Hand Carved Roasted Prime Ribs of Beef** √ GF  
**Roche Harbor Cut** Our most popular cut. 48.95  
**McMillin's Cut** Extra thick cut. 54.95

### OUR BEEF

All of our prime steaks and ribeye roasts are Angus beef, raised in the Midwest on ranches that follow humane farming practices and fed the finest corn, grain, alfalfa and minerals. This year's beef in processed at Lexington, Nebraska then custom aged for 60 days using a precise method that adds juiciness, tenderness and rich beef flavor.



### USDA PRIME STEAKS

McMillin's serves only the finest abundantly marbled Prime beef, aged to perfection, hand cut and grilled to your preference.

### GRILLING TEMPERATURES

Rare (115F) Meat is bloody and juices are dark red

Medium rare (125F) Bloody center and juices are light red.

Medium (135F) Pink center as are its juices.

Medium well (145F) A hint of pink

Well done (155F) Meat is cooked throughout and juices are clear.



### USDA PRIME RIB EYE CAP

Spinalis Dorsi or as it is commonly referred to, 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. This unique cut has tenderness of a filet mignon and the rich marbling of a rib steak and a mouthwatering flavor and texture all of its own.

## PRIME MEATS

### Mama Shaw's Meatloaf

Chef Shaw's Moms meatloaf made with lean ground beef, local lamb and pork tossed by hand with braised onions and peppers in our rich brandy cream sauce. Served with Yukon Gold mashed potatoes, demi glace and crispy onions, 26.95

### "The Overseer" Prime Wagyu Burger √

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

### Lazy G Ranch Lamb Shank

Local San Juan Valley lamb braised red wine and rich demi glace. Smothered with caramelized onion and peppers, and charred tomatoes with Yukon Gold mashed potatoes. 38.95

### Prime Rib Eye Steak √ GF

12 oz. hand cut Prime Rib Eye steak rubbed with our classic steak seasoning then pan-seared on a hot 700° cast iron skillet. Yukon Gold mashed potatoes and a roasted garlic bulb. 46.95

### Steak Adds

Sautéed Dog Island Mushrooms 6.95 • Garlic Chili Prawns (3) 7.95

## EAT WELL YOUR WAY

Whether you're a vegan, vegetarian or just eating more plant based food, our culinary team can prepare an entrée from fresh ingredients in our kitchen that fits your lifestyle. Just give your server an idea of what you are hungry for tonight and our staff will prepare a meal that fits your lifestyle. 28.95

√ 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.