Appetizers

Samish Bay Farm
Located along scenic Chuckanut Drive. These fresh local beauties are harvested right off the beach and delivered to Roche Harbor twice a week

Sea of Cortez Prawns
U-8 Wild Mexican white prawns, hand selected for Roche Harbor each year by Markesa in Mazatlan.

Baked Oyster's Roosevelt
Local Samish Bay oysters, creamy spinach-anise sauce, bacon and mushroom crumb topping. 16.95

Crab Stuffed Scallops
Pacific scallops on the half shell stuffed with Dungeness crab, artichoke aioli and au gratin. 18.95

Oysters on the Half Shell√ GF-DF
Freshly shucked local Salish Sea oysters, cocktail sauce and mignonette. 19.95

Crab & Artichoke Dip
Our signature crab dip with fresh Dungeness crab, Parmesan and artichoke hearts, served bubbling hot with warm crusty bread. 16.95

Wild Mushroom Flat Bread V
Local and wild mushrooms sauté, warm Naan bread, herbed goat cheese, micro greens, pine nuts and truffle oil. 14.95

Crispy Calamari
Crispy calamari strips and jalapeno chips with cilantro lime aioli, agave nectar and pumpkin seeds. 15.95

Wild Jumbo Prawn Cocktail
Sea of Cortez prawns, poached in Pinot Gris & Lemon. With wasabi-infused cocktail sauce. 18.95

Bourbon Pecan Prawns
Pacific prawns, Nueske's apple smoked bacon, goat cheese grits and sweet-spicy pecans. 16.95

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 Spanish paprika & roasted pepper bisque garnished with crème fraiche and cheddar crackers 10.95

Maytag Blue Cheese GF
Romaine hearts tossed in our Maytag® dressing and garnished with toasted almonds, egg and more blue cheese. 11.95

Blood Orange Salad GF
Local greens, blood orange-tarragon vinaigrette, roasted beets, goat cheese, cucumber, heirloom tomato, pickled red onion and toasted black walnuts. 11.95

De Haro Caesar GF Option
Hearts of romaine, our signature dressing, croutons, Parmesan cheese, charred tomatoes, bacon, and anchovy-parsley oil. 10.95

Tonight's Entrees

Fresh King Salmon
Chef Shaw committed to sustainable fishing practices. Selecting only the finest salmon available. Tonight we are featuring Ōra King Salmon, Tyee Chinook raised in the pristine waters of New Zealand.

Local Petrale Sole
Petrale Sole is highly regarded as the finest of the flounder family. Two discrete populations live in the neighboring waters surrounding Vancouver Island.

Fresh Tyee King Salmon GF
Seasoned with our De Haro salmon rub then flame-grilled and basted lemon oil. Served with roasted rosemary-fingerling potatoes and broccolini. 44.95

Seafood Pasta Pappardelle
Wild Pacific prawns, Pacific salmon, Alaskan Weathervane scallops, peppers and zucchini tossed with lemon cream sauce fresh Gremolada. 38.95

Fresh Alaskan Halibut
Pan-seared with aromatic herbs & spices, mango beurre blanc, roasted vegetable arugula salad and cauliflower, mushroom and Parmesan risotto cake. 42.95

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

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. 38.95

A 3% service fee will be added to all food purchases and 100% will be given to our culinary team. √ Contains raw or undercooked ingredients. Consuming raw or undercooked meats and seafood may increase your risk of food borne illness.
Roche Harbor cares about your dietary needs •GF gluten free •V vegetarian •VG vegan •DF dairy free

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.

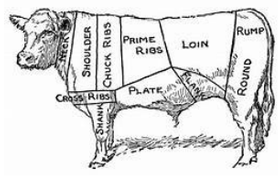
Chef Shaw works closely with ranchers and selects only the top 2%, USDA Prime beef ribeye roasts from Nebraska then custom ages our beef for over 60 days, creating intense beef flavor, juiciness and a delicate tender bite. McMillin's famous Prime Rib is hand rubbed with cracked black pepper and Lawry's® 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. 52.95*
McMillin's Cut *Extra thick cut. 62.95*

Our Beef

All of our prime steaks and ribeye roasts are Angus beef, from the Northwest's premier beef producer, Double R Ranch where they are proud to follow humane farming practices and fed the finest corn, grain, alfalfa and minerals. This year's beef custom aged for 40 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.

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, red eye gravy and crispy onions, 26.95

Double R Ranch Top Sirloin √ GF
9 oz. baseball Prime Top Sirloin, flame-grilled and basted with garlic butter. Served with your choice of roasted garlic mashed potatoes or black pepper-seal salt fries. 36.95

The John S. McMillin Prime Wagyu Burger √
Half-pound American Kobe beef, Nueske's applewood smoked bacon, Tillamook aged white cheddar, grilled onion, smoky ketchup and greens on a freshly baked Brioche bun with Seashore fries and garlic aioli. 24.95

Cajun Blackened Prime Rib - 12oz. √ GF
Chef carved from a hot rib eye roast, seasoned with a Paul Prudhomme inspired spice mixture then pan-seared on a hot 700˚ cast iron skillet. Served with fresh horseradish. 52.95

Prime Beef Tenderloin √ GF
The most tender and flavorful steak you'll ever taste, hand cut 8 oz. then flame-grilled to perfection and served with Cabernet Demi sauce, shiitake mushroom – caramelized onion hashbrown potatoes, steak butter. 56.95

Steak Adds
- *Sautéed Local Guemas Island Mushrooms 8.95*
- *Large Sea of Cortez Garlic Prawns (2) 15.95*

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.

Blackening Spice

As an aspiring young chef, Paul Prudhomme was a bigger than life, culinary hero from Cajun roots in Louisiana. Young Paul would secretly bring envelopes of his blackening spice into the kitchen in envelopes hidden in his chef jacket. The aromatic spice and herbs combined with a touch of sugar transformed any meat into something magical.

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July 4, 2021

McMillin's Wine List

Riesling

Chateau Ste Michelle, Eroica, Washington, 2019,	*38*
Januik, Bacchus Vinyard, Columbia Valley, 2017	*45*

White Wines of Interest

Amavi, Semillon, Walla Walla, 2018	*49*
L'Ecole, Semillon, Columbia Valley, 2019	*38*

Sauvignon Blanc

Cakebread, Napa Valley, 2020	*69*
Matthews, Columbia Valley, 2019	*44*
Miner, Napa Valley, 2018	*60*
Rombauer, Napa – Sonoma Valley, 2020	*62*
Spottswoode, Napa Valley 2019	*98*
Stag's Leap Wine Cellars, Aveta, Napa Valley, 2019	*54*

Pinot Gris

Eola Hills, Oregon, NV	*38*
The Eyrie Vineyards, Dundee HIlls, 2018	*55*
Joel Gott, Willamette Valley, 2019	*46*
Solena, Willamette Valley, 2019	*43*

Chardonnay

Cakebread Cellars, Napa Valley, 2019	*71*
Chappellet, Calesa Vineyard, Petaluma Gap 2018	*128*
Duckhorn, Decoy, Sonoma Coast, 2019	*42*
Farmstead, Long Meadow Ranch, Napa Valley, 2018	*49*
Frogs Leap, Shale Stone, Napa Valley, 2018	*57*
Miner, Napa Valley, 2018	*135*
Pahlmeyer, Jason, Napa Valley, 2017	*195*
Ridge, Estate, Monto Bello, Santa Cruz, 2018	*124*
Rombauer, Carneros, 2019	*107*
Saintsbury, Carneros, 2017	*75*
Savage Grace, Columbia Gorge, 2019	*62*
Woodward Canyon, WA, 2019	*70*

Sparkling

Adami, Prosecco, Garbel Doc Treviso, Italy, NV	*37*
Argyle, Vintage Brut, Willamette Valley, 2016	*65*
Ca'Vitoria, Brut Rosé, Italy, NV	*32*
Dom Perignon, Champagne, 2010,	*325*
Gruet, American Brut Blend, Champagne Methode, NV,	*39*
Townshend, Brut, Columbia Valley, NV,	*37*
Veuve Cliquot, Yellow Label, Champagne, NV,	*175*

Red Wines of Interest

Forgeron, Zinfandel, Horse Heaven Hills, 2015	*82*
Leonetti Cellars, Sangiovese, Walla Walla Valley, 2017	*170*
Savage Grace, Malbec, Côt Dineen, Rattlesnake Hills,2018	*59*

Merlot

Bookwalter, Readers Blend, Columbia Valley, 2018	*50*
Januik, Columbia Valley, 2018	*60*
Longshadows, Pedistal, WA, 2017	*162*
Leonetti, Walla Walla, 2017	*170*
Seven Hills, Walla Walla Valley, 2018	*64*

Syrah

Dunham Cellars, Columbia Valley, 2014	*178*
Dusted Valley, Stained Tooth, Columbia Valley, 2018	*79*
Hedges, Old Vine, Red Mountain, 2016	*54*
The Orcas Project, Yakima Valley, 2018	*38*

Pinot Noir

Adelsheim, Willamette Valley, 2019	*84*
Cline, Family Cellars, Sonoma County, 2018	*38*
Copain, "Les Voisions", Anderson Valley, 2015	*71*
Cristom, Jessie Vineyard, Eola-Amity Hills, 2016	*188*
Erath, Resplendent, Oregon, 2019	*43*
The Eyrie Vineyards, Willamette Valley, 2017	*95*
Toil, Figgins' Family, Willamette Valley, 2018	*138*

Red Blends

Avennia, Justine, Yakima Valley, 2017	*89*
Barons, Petite Barone, Columbia Valley, 2016	*50*
Bookwalter, Conflict, Columbia Valley, 2017	*113*
Brian Carter, Tuttorosso Red, Yakima Valley, 2016	*90*
Corliss Estates, Columbia Valley, 2015	*138*
Delille Cellars, Chaleur Estate, Red Mountain, 2017	*168*
Delille Cellars, D2, Columbia Valley, 2018	*95*
Dunham Cellars Trutina, Columbia Valley, 2018	*63*
Dunham Cellars, Three Legged Red, WA, 2019	*50*
Eye Of The Needle, "The Eye", Columbia Valley, NV	*62*
Hedges, Family Estate, Red Mountain, 2018	*61*
Long Shadows, Saggi, Columbia Valley, 2016	*163*
Mark Ryan, The Shift, Cloumbia Valley, 2019	*70*
Owen Roe, Abbot's Table, Columbia Valley, 2018	*57*
Upchurch UV Counterpart, Red Mountain, 2017	*125*
San Juan Vineyards, Cattle Point, WA, 2017	*89*

Cabernet Sauvignon

Abeja, Columbia Valley, 2017	*89*
Barons, Red Mountain. 2012	*138*
Corliss, Estate, Columbia Valley, 2015	*205*
Doubleback, Walla Walla Valley, 2018	*245*
Fidelitas, Red Mountain, 2018	*138*
L'Ecole, No. 41, Columbia Valley, 2017	*75*
Longshadows, Feather, Columbia Valley, 2017	*162*
Mark Ryan, Lonley Heart, Red Mountain, 2017	*205*
Matthews, Columbia Valley, 2018	*50*
Obelisco, BDX, Red Mountain, 2014	*74*
Stag's Leap Wine Cellars, Artemis, Napa Valley, 2018	*179*
Stags' Leap, Napa Valley, 2017	*148*
Tamarack, Columbia Valley, 2017	*86*
Upchurch Vineyards, Red Mountains, 2018	*63*
Woodward Cayon, Artist Series, WA, 2018	*107*

More Selections Available… Ask your Server

Due to limited allocations and/or lower production, all wines are subject to availability or change. We apologize for any inconvenience. We invite you to bring a bottle from your private cellar and enjoy at McMillin's. We will open any bottle you bring for a corkage fee of $30 per 750 ml of wine.

McMillin's Fireside Cocktails

Midnight Sun
Pueblo Viejo Reposado Tequila, St. Germaine and peach puree tempted into a shaking tin and vigorously shook until frosty. Served up in Robin's coupe glass partially salted with a lime wedge. 13.95

Pelindaba Lavender Lemon Drop
Svedka Citron Vodka, lavender liqueur, Scrappy's lavender bitters and fresh lemon juice. Shaken and served up with a lavender sugared rim and limen twist 13.95

Ripe Raspberry and Fresh Basil Cosmopolitan
Barton's natural vodka, Green Chartreuse composed of over 130 herbs, plants and flowers, raspberry puree, lemon juice and cranberry nectar shaken and served up with a fresh basil leaf.14.95

John S. McMillin Martini
Skyy vodka, Dry Vermouth and crushed ice are given a 20 second shake then coaxed into a chilled cocktail glass and paired with a lemon twist. 14.95

Rosemary Cucumber Cooler
Fresh Creeping Vine Cucumbers pureed with fresh lemon, honey, rosemary oil and a assertive pour of GMO free vodka served over ice with a splash of seltzer water. Accompanied by slice the cucumber and rosemary sprig. 14.95

Ada's Apparition
Local Spy Hop Gin, distilled on San Juan Island with local botanicals, Yellow Chartreuse, Orange Curacao, Italian Blood Orange puree and fresh lime squeeze. Served over ice with a splash of club soda and slice of lime. 14.95

The Manhattan Cocktail
Barton's Kentucky Bourbon whiskey est. 1792, Sweet Vermouth and Angostura bitters, given a quick shake with ice and served up with Italian Luxardo cherries, the original Maraschino cherry. 13.95

Grapefruit Squeezer
Svedka Citrus Infused vodka freshly squeezed Ruby Red grapefruit and a splash of grapefruit seltzer. Served over ice with a slice of Ruby Red grapefruit.12.95

Pig War Martini
Barton's Naturals vodka, Cointreau, orange wedges, cranberry juice and pineapple juice are muddled with ice and served in a cocktail glass with a mini pig to celebrate Griffin's troublesome little pig that caused a international conflict. 14.95

Harbor Tender Margarita
Pueblo Viejo Reposado 100% Agave tequila, Orange Curacao, lime juice and simple syrup with a Grand Mariner float. Served over ice in a salted rim rocks glass. 15.95

Moscow Mule
Skyy vodka, Domaine de Canton Ginger Liqueur, fresh lime juice and Bundaberg's Ginger beer. Served in a copper mug with a lime garnish. 12.95

White Wines by the Glass

San Juan Vineyards, Afterglow Rosé, Walla Walla	*12*
Soléna, Pinot Gris, Willamette Valley	*12*
Rodney Strong, Sauvignon Blanc, Sonoma	*10*
Cline Family Cellars, Chardonnay, Sonoma Coast	*12*
Sonoma Cutrer, Chardonnay, Russian River	*14*
Adami, Prosecco, Garbel Doc Treviso, Italy	*10*

Red Wines by the Glass

Gravel Bar, Cabernet Sauvignon, Columbia Valley	*12*
Woodward Canyon, Nelm's Road, Cab-Sauv, C.V.	*14*
Lachini, Pinot Noir, Chehalem Mountains	*14*
Kiona, Estate, Cuvee Red Blend, Columbia Valley	*12*
Owen Roe, Sinister Hand, Yakima Valley	*14*
Columbia Crest, H3, Merlot, Horse Heaven Hills	*11*

McMillin's Beer List…7.00

Lucille IPA, Georgetown Brewing, Seattle
Sky Kraken, Hazy Pale Ale, Freemont Brewing, Seattle
San Juan Brewing Outer Banks IPA
Mac and Jacks African Amber, Mac & Jack's, Redmond
Freemont Golden Pilsner, Freemont Brewing, Seattle
Heineken, Heineken Brewing, Amsterdam
St. Pauli Girl, Alcohol Free
Corona Extra, Grupo Modelo, Mexico
Bud Light, Anheuser-Busch, St. Louis

85 Calories · 0 Carbs · Sugar

Roche Harbor Preferred Partner

San Juan Seltzer™…7

Raspberry-Cran Spiked, Ripe and Refreshing
Huckleberry Deep Purple Mountain Fresh