

APPETIZERS



DOG ISLAND MUSHROOMS

Qi and her husband Bret started growing shiitake and oyster mushrooms on Guemas Island in 2016. We are proud to serve these amazing local mushrooms on our menu.

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 Dog Island mushrooms sauté, grilled 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

Garlic Butter Prawns

Sautéed Pacific prawns, garlic, butter and deglazed with Chardonnay served over grilled garlic bread with crispy garlic chips. 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, Tye Chinook raised in the pristine waters of New Zealand.

SEA OF CORTEZ PRAWNS

Wild Mexican Pacific White prawns harvested in the waters surrounding Baja. Each year large U-8 size shrimp are hand selected for Roche Harbor.

Fresh Tye King Salmon^{GF}

Flame-Grilled and basted with citrus-basil oil. Served with a pan-seared wild shrimp risotto cake, steamed broccolini and Sriracha infused gastric. 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

Covered with roasted red pepper aioli then crusted with fresh herb-breadcrumbs. Served with saffron infused rice, cucumber relish and lemon-caper butter sauce. 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 – PLANT BASED OPTIONS

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 is added to all guests checks. Roche Harbor retains the service charge and compensates 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

FRIDAY, SATURDAY & SUNDAY 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 Northwest then custom ages our beef for over 40 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 prime rib is 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. 58.95

Cajun Blackened Prime Rib – 12 oz. √ GF

Chef carved from a hot rib eye roast, seasoned with our Paul Prudhomme inspired spice mixture then pan-seared on a hot 700° cast iron skillet. 48.95

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

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

Prime Beef Tenderloin

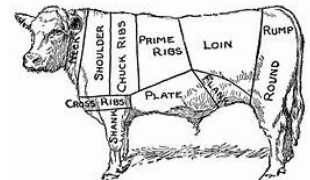
√ GF
 The most tender and flavorful steak you'll ever taste, hand cut 8 oz. then flame-grilled to perfection and served with Cabernet Demi sauce, shiitake mushroom – caramelized onion hashbrown potatoes, steak butter. 52.95

Steak Adds

- Sautéed Local Guemas Island Mushrooms 8.95
- Garlic Butter Prawns 12.95

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.

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 tucked into his chef jacket. In these envelopes, contained aromatic spices, peppers and herbs combined with a touch of sugar transforming any meat into something magical.

McMILLIN'S FIRESIDE COCKTAILS

Espresso Martini

Espresso infused vodka, Mr. Black's Cold Brew Coffee Liqueur, pure cane syrup and sweet cream. Shaken and served up in a cocktail glass. 14.95

Crimson Blood Orange Cosmopolitan

Portland's Own, Timberline Vodka, freshly squeezed blood oranges, Italian Blood Orange puree, triple sec, simple syrup, fresh lime squeeze and crushed ice given a 20 second shake and served up in a cocktail glass. 14.95

The Kraken Black Ice Hot Buttered Rum

Kraken Black Spiced rum, Sarah's grandma's original hot buttered rum recipe "loaded with buttery goodness", Rumchata and whipped cream. 14.95

John S. McMillin Martini

Sky 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

Butter Washed Old Fashioned

House made butter washed bourbon, brown sugar syrup, Scrappy's chocolate bitters and orange peel served on the rocks. 14.95

The Manhattan Cocktail

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

Blood Orange Margarita

Freshly squeezed blood oranges, El Jimador Reposado tequila, Italian Blood Orange puree, triple sec, agave nectar and fresh lime squeeze. Served over ice and slice of lime. 14.95

Nutty Coffee Nudge

Warm Brandy with crème de cacao and Frangelico hazelnut liqueur then topped with whip cream. 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

Sky vodka, fresh lime juice and Port Angeles, Washington's Bedford's Ginger beer. Served in a copper mug with a lime garnish. 12.95

McMillin's Beer List...7.00

*San Juan Brewing, Mosaic IPA, Local
San Juan Brewing, Yachter's Daughter Helles Lager, Local
Sky Kraken, Hazy Pale Ale, Freemont Brewing, Seattle
Mac and Jacks African Amber, Mac & Jack's, Redmond
Heineken, Heineken Brewing, Amsterdam
Deschutes, Black Butter Porter, Bend Oregon
St. Pauli Girl, Alcohol Free
Corona Extra, Grupo Modelo, Mexico
Bud Light, Anheuser-Busch, St. Louis*



85 Calories • 0 Carbs • 0 Sugar • Keto Friendly

Roche Harbor Preferred Partner

San Juan Spiked Seltzer™...7.00

Raspberry-Cran - Spiked, Ripe and Refreshing

Huckleberry - Deep Purple Mountain Fresh

Natural Oregon Pear - Crisp, Ripe and Juicy

San Juan Seltzer™ Cocktails...7.00

Island Smash - Loaded with PNW Berries

Sex on the Peach - Double Shot of Peach

Harbor Fizz - Spicy, Aromatic Juniper Berry

McMILLIN'S WINE LIST

SPARKLING

<i>Adami, Prosecco, Garbel Doc Treviso, Italy, NV</i>	9/36
<i>Argyle, Vintage Brut, Willamette Valley, 2016</i>	58
<i>Ca'Vitoria, Brut Rosé, Italy, NV</i>	28
<i>Dom Perignon, Champagne, 2010</i>	285
<i>Gruet, American Brut Blend, Champagne Methode, NV</i>	39
<i>Townshend, Brut, Columbia Valley, NV</i>	37
<i>Veuve Cliquot, Yellow Label, Champagne, NV</i>	175

SAUVIGNON BLANC

<i>Cakebread, Napa Valley, 2020</i>	69
<i>Matthews, Columbia Valley, 2020</i>	44
<i>Miner, Napa Valley, 2018</i>	58
<i>Rodney Strong, Sauvignon Blanc, Sonoma, 2020</i>	10/40
<i>Spottswode, Napa Valley 2019</i>	75
<i>Stag's Leap Wine Cellars, Aveta, Napa Valley, 2019</i>	54

PINOT GRIS

<i>The Eyrie Vineyards, Dundee Hills, 2019</i>	55
<i>Joel Gott, Willamette Valley, 2020</i>	46
<i>Solena, Willamette Valley, 2020</i>	10/40

CHARDONNAY

<i>Cakebread Cellars, Napa Valley, 2019</i>	69
<i>Cline Family Cellars, Sonoma Coast, 2019</i>	12/48
<i>Duckhorn, Decoy, Sonoma Coast, 2019</i>	42
<i>Farmstead, Long Meadow Ranch, Napa Valley, 2018</i>	48
<i>Frogs Leap, Shale Stone, Napa Valley, 2019</i>	56
<i>Miner, Napa Valley, 2018</i>	135
<i>Pahlmeyer, Jason, Napa Valley, 2017</i>	185
<i>Rombauer, Carneros, 2019</i>	98
<i>Saintsbury, Carneros, 2017</i>	19/75
<i>Savage Grace, Columbia Gorge, 2019</i>	58
<i>Sonoma Cutrer, Russian River, 2019</i>	14/56
<i>Tranche, Celilo Vineyard, Columbia Gorge, 2018</i>	86
<i>Woodward Canyon, WA, 2019</i>	68

WHITE WINES OF INTEREST

<i>Chateau Ste Michelle, Riesling, Eroica, Washington, 2019</i>	38
<i>Januik, Bacchus Vinyard, Riesling Columbia Valley, 2017</i>	45
<i>L'Ecole, Semillon, Columbia Valley, 2020</i>	38
<i>San Juan Vineyards, Rosé, Walla Walla, 2020</i>	12/48

PINOT NOIR

<i>Adelsheim, Willamette Valley, 2019</i>	84
<i>Cristom, Jessie Vineyard, Eola-Amity Hills, 2018</i>	188
<i>Erath, Resplendent, Oregon, 2019</i>	43
<i>Lachini, Family Estate, Chehalem Mountains, 2018</i>	14/56
<i>Lachini, Cuvée Giselle, Chehalem Mountains, 2019</i>	99
<i>The Eyrie Vineyards, Willamette Valley, 2017</i>	95
<i>Toil, Figgins' Family, Willamette Valley, 2019</i>	138

SYRAH

<i>Dusted Valley, Stained Tooth, Columbia Valley, 2018</i>	79
<i>Hedges, Old Vine, Red Mountain, 2016</i>	54
<i>Sequel by Long Shadows, Columbia Valley, 2017</i>	125

CABERNET SAUVIGNON

<i>Abeja, Columbia Valley, 2018</i>	89
<i>Barons, Red Mountain, 2012</i>	138
<i>Corliss, Estate, Columbia Valley, 2015</i>	185
<i>Doubleback, Walla Walla, 2018</i>	225
<i>Fidelitas, Red Mountain, 2018</i>	124
<i>Gravel Bar, Columbia Valley, 2019</i>	12/48
<i>L'Ecole, No. 41, Columbia Valley, 2017</i>	74
<i>Feather by Long Shadows, Columbia Valley, 2017</i>	150
<i>Mark Ryan, Lonley Heart, Red Mountain, 2017</i>	166
<i>Matthews, Columbia Valley, 2019</i>	58
<i>Nelm's Road by Woodward Canyon, Columbia Vallley, 2018</i>	14/56
<i>Stag's Leap Wine Cellars, Artemis, Napa Valley, 2018</i>	172
<i>Tamarack, Columbia Valley, 2017</i>	21/86
<i>Upchurch Vineyards, Red Mountain, 2018</i>	76
<i>Woodward Canyon, Artist Series, WA, 2018</i>	98

MERLOT

<i>Januik, Columbia Valley, 2018</i>	59
<i>Pedistal by Long Shadows, Columbia Valley, 2017</i>	135
<i>Leonetti, Walla Walla, 2018</i>	175
<i>Seven Hills, Walla Walla, 2018</i>	12/48

RED WINES OF INTEREST

<i>Rombauer, El Dorado, Twin Rivers, Zinfandel, Napa Valley, 2019</i>	98
<i>Savage Grace, Malbec, Rattlesnake Hills, 2018</i>	59

RED BLENDS

<i>Avennia, Gravura, Columbia Valley, 2018</i>	80
<i>Bookwalter, Conflict, Columbia Valley, 2017</i>	98
<i>Brian Carter, Tuttorosso Red, Yakima Valley, 2016</i>	38
<i>Chester Kidder by Long Shadows, Columbia Valley, 2017</i>	135
<i>Corliss Estates, Columbia Valley, 2016</i>	155
<i>Delille Cellars, D2, Columbia Valley, 2018</i>	142
<i>Dunham Cellars Trutina, Columbia Valley, 2018</i>	59
<i>Dunham Cellars, Three Legged Red, WA, 2019</i>	44
<i>Figgins, Estate Red Wine, Walla Walla, 2017</i>	235
<i>Hedges, Family Estate, Red Mountain, 2018</i>	58
<i>Kiona, Estate Cuvee, Columbia Valley</i>	12/48
<i>Mark Ryan, The Shift, Columbia Valley, 2019</i>	68
<i>Owen Roe, Abbot's Table, Columbia Valley, 2019</i>	57
<i>Owen Roe, Sinister Hand, Yakima Valley, 2019</i>	14/56
<i>Pirouette by Long Shadows, Columbia Valley, 2017</i>	135
<i>Saggi by Long Shadows, Columbia Valley, 2016</i>	144
<i>Upchurch UV Counterpart, Red Mountain, 2017</i>	125

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.