

## APPETIZERS



### DOG ISLAND MUSHROOMS

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

**Local Mushroom en Croute** <sup>V</sup>  
Sautéed Guemes Island mushrooms, Brie and fresh herbs wrapped in puff pastry then baked golden with blackberry compote. 17.95

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

**Sea of Cortez Prawn Cocktail**  
Tender butter poached prawns, marinated cucumber & radish, Sambal infused cocktail sauce and blood orange salsa. 17.95

**Crispy Calamari** <sup>DF</sup>  
Crispy calamari strips and jalapeno chips with cilantro lime aioli, agave nectar and pumpkin seeds. 17.95

**Garlic Butter Wild Prawns**  
Sautéed Blue prawns, garlic, butter and Chardonnay. With grilled garlic bread with crispy garlic chips. 17.95

**Roasted Brussels sprouts** <sup>V</sup>  
Oven-roasted Brussels sprouts and bacon oven garnished with goat cheese and balsamic syrup. 15.95

**Blistered Shishito Peppers** <sup>V-DF</sup>  
Mild little peppers flash seared and seasoned with sea salt. Served with Ginger-Ponzu dipping sauce. 14.95

**King Salmon Poke** <sup>DF</sup>  
Fresh King salmon belly, sesame Yuzu vinaigrette, seaweed, ginger, sea beans and avocado. Garnished with wasabi aioli, Tobiko and Sriracha gastrique. 18.95

**Oysters on the Half Shell** <sup>V GF-DF</sup>  
Freshly shucked Salish Sea oysters, cocktail sauce and mignonette. 21.95

## SALADS AND BISQUE



### Maytag

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

**Dungeness Crab Bisque**  
The Original Dungeness crab with sautéed vegetables, herbs, smoked Spanish paprika and rich cream. Garnished with crème fraiche and housemade cheddar crackers 14.95

**Maytag Blue Cheese** <sup>GF</sup>  
Crisp romaine hearts tossed in award winning Maytag® blue cheese dressing then garnished with toasted almonds, chopped egg and more blue cheese. 12.95

**Summer Market Salad** <sup>GF</sup>  
Tender butter lettuce and gathered baby greens tossed with light lemon vinaigrette. With edamame, radish, heirloom tomato, asparagus, pea sprouts and goat cheese. 13.95

**De Haro Caesar** <sup>GF Option</sup>  
Hearts of romaine, and herb croutons tossed in our signature dressing, With Parmesan cheese, charred tomatoes, bacon, and anchovy-parsley oil. 12.95

## TONIGHT'S ENTREES

**FRESH KING SALMON**  
Roche Harbor is committed to sustainable fishing practices. Tonight we are featuring the finest salmon available, if wild King salmon is unavailable we are proud to serve Ōra King Salmon, Northwest Tye Chinook raised in the isolated waters of Marlborough Sound, 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.

**Culinary Veggie Creation**  
Allow our chef team to create a plant-based entrée that fits your healthy lifestyle. Just give your server a rough idea of what you want and our team will prepare a custom creation. 39.95

**Fresh Tye King Salmon**  
Oven-roasted Chinook salmon crusted with pink peppercorn-lemon thyme. With green chickpea hummus, roasted beet gnocchi, asparagus, watermelon relish, beach mushrooms and fresh dill. 44.95

**Alaskan Weathervane Scallops**  
Natural Gulf of Alaska Weathervane scallops, pan-seared medium rare, brushed citrus butter and served with Romesco sauce with sautéed patty pan squash, shaved fennel and fresh orange zest. 46.95

**Seafood Pasta Agnolotti**  
Delicate hand made pasta stuffed with smoked salmon and halibut tossed with red pepper-zucchini brunoise, wild shrimp, Meyer lemon cream and cured yolk. 38.95

**Fresh Alaskan Halibut**  
Tonight's Halibut pan-seared with a panko-parmesan crust. With lemon beurre blanc and an assortment of summer vegetables including Caulilini, breakfast radish, heirloom cherry tomatoes, green chickpeas and candy cane beets. 48.95

**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. 36.95

# 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 steak houses of New York City. Since that time, we have perfected the slow roasting and finishing process that starts early each morning.

Chef Shaw works closely with local ranchers and selects only the top 2%, USDA Prime beef ribeye roasts 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 horseradish cream.

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.

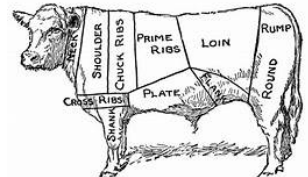
**Hand Carved Roasted Prime Ribs of Beef** √ GF  
**Roche Harbor Cut** Our most popular cut. 56.95  
**McMillin's Cut** Extra thick cut. 66.95

**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. 58.95

## 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.

## 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, mushroom gravy and crispy onions. 32.95

### 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. 26.95

### Prime Beef Tenderloin with King Crab Hash

√ GF  
 "The most tender and flavorful steak you'll ever taste", hand cut 8 oz. then flame-grilled to perfection and basted with steak butter. Served with roasted cipollini onions, butter grilled hash, stuffed with Alaskan Red King Crab, Beecher's Flagship cheese, red onion and hash spices topped with ribbons of Béarnaise sauce. 64.95

## STEAK AND PRIME RIB ADDS

- SAUTÉED LOCAL GUEMES ISLAND MUSHROOMS 11.95
- GARLIC BUTTER PRAWNS 16.95

# McMILLIN'S WINE LIST

## SPARKLING

<i>Adami, Prosecco, Garbel Doc Treviso, Italy, NV</i>	10/36
<i>Argyle, Vintage Brut, Willamette Valley, 2016</i>	58
<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>	48
<i>Rodney Strong, Sauvignon Blanc, Sonoma, 2020</i>	11/39
<i>Rombauer, Napa – Sonoma Valley, 2021</i>	62
<i>Stag's Leap Wine Cellars, Aveta, Napa Valley, 2020</i>	54

## PINOT GRIS

<i>The Eyrie Vineyards, Dundee Hills, 2020</i>	55
<i>Joel Gott, Willamette Valley, 2019</i>	46
<i>Solena, Willamette Valley, 2020</i>	12/44

## CHARDONNAY

<i>Cakebread Cellars, Napa Valley, 2020</i>	69
<i>Cline Family Cellars, Sonoma Coast, 2020</i>	11/39
<i>Duckhorn, Decoy, Sonoma Coast, 2020</i>	42
<i>Farmstead, Long Meadow Ranch, Napa Valley, 2018</i>	38
<i>Frogs Leap, Shale Stone, Napa Valley, 2019</i>	56
<i>Miner, Napa Valley, 2018</i>	118
<i>Pahlmeyer, Jason, Napa Valley, 2017</i>	104
<i>Rombauer, Carneros, 2020</i>	98
<i>Savage Grace, Columbia Gorge, 2019</i>	38
<i>Sonoma Cutrer, Russian River, 2020</i>	16/58
<i>Tranche, Celilo Vineyard, Columbia Gorge, 2017</i>	86
<i>Woodward Canyon, WA, 2019</i>	68

## WHITE WINES OF INTEREST

<i>Chateau Ste Michelle, Riesling, Eroica, Washington, 2019</i>	32
<i>Januik, Bacchus Vinyard, Riesling Columbia Valley, 2017</i>	42
<i>L'Ecole, Semillon, Columbia Valley, 2020</i>	38
<i>San Juan Vineyards, Rosé, Walla Walla, 2020</i>	12/44

## PINOT NOIR

<i>Adelsheim, Breaking Ground, Chehalem Mountain, 2019</i>	108
<i>Cristom, Jessie Vineyard, Eola-Amity Hills, 2018</i>	164
<i>Cristom, Jessie Vineyard, Eola-Amity Hills, 2016</i>	188
<i>Erath, Resplendent, Oregon, 2019</i>	44
<i>Freja, Estate, Chehalem Mountains, 2017</i>	13/48
<i>Lachini, Family Estate, Chehalem Mountains, 2019</i>	15/56
<i>Lachini, Cuvée Giselle, Chehalem Mountains, 2018</i>	99
<i>The Eyrie Vineyards, Willamette Valley, 2017</i>	95

## RED BLENDS

<i>Avenia, Gravura, Columbia Valley, 2018</i>	89
<i>Bookwalter, Conflict, Columbia Valley, 2019</i>	98
<i>Chester Kidder by Long Shadows, Columbia Valley, 2017</i>	135
<i>Corliss Estates, Columbia Valley, 2012</i>	168
<i>Delille Cellars, D2, Columbia Valley, 2018</i>	142
<i>Dunham Cellars, Trutina, Columbia Valley, 2018</i>	64
<i>Figgins, Estate Red Wine, Walla Walla, 2017</i>	235
<i>Hedges, Family Estate, Red Mountain, 2018</i>	58
<i>Januik, Red Wine, Columbia Valley, 2019</i>	52
<i>Kiona, Estate Cuvee, Columbia Valley, 2017</i>	12/44
<i>Leonetti, Reserve, Walla Walla Valley, 2019</i>	325
<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>	16/58
<i>Pirouette by Long Shadows, Columbia Valley, 2018</i>	135
<i>Saggi by Long Shadows, Columbia Valley, 2018</i>	144
<i>Upchurch UV Counterpart, Red Mountain, 2017</i>	125

## MERLOT

<i>Januik, Columbia Valley, 2019</i>	52
<i>Pedistal by Long Shadows, Columbia Valley, 2017</i>	135
<i>Leonetti, Walla Walla, 2018</i>	155
<i>Seven Hills, Walla Walla, 2018</i>	13/48

## SYRAH

<i>Dusted Valley, Stained Tooth, Columbia Valley, 2018</i>	79
<i>Hedges, Old Vine, Red Mountain, 2017</i>	58
<i>Sequel by Long Shadows, Columbia Valley, 2017</i>	125

## CABERNET SAUVIGNON

<i>Abeja, Columbia Valley, 2018</i>	89
<i>Caymus, Speical Selection, Napa Valley, 2017</i>	362
<i>Corliss, Estate, Columbia Valley, 2016</i>	184
<i>Doubleback, Walla Walla, 2018</i>	225
<i>Fidelitas, Red Mountain, 2018</i>	98
<i>Gravel Bar, Columbia Valley, 2018</i>	13/48
<i>Klipsun, Red Mountain, 2017</i>	265
<i>L'Ecole, No. 41, Columbia Valley, 2017</i>	74
<i>Leonetti, Walla Walla Valley, 2018</i>	245
<i>Feather by Long Shadows, Columbia Valley, 2017</i>	150
<i>Mark Ryan, Lonley Heart, Red Mountain, 2019</i>	156
<i>Matthews, Columbia Valley, 2019</i>	58
<i>Nelm's Road by Woodward Canyon, Columbia Vallley, 2019</i>	16/58
<i>Quilceda Creek, Columbia Valley, 2017</i>	235
<i>Stag's Leap Wine Cellars, Artemis, Napa Valley, 2018</i>	172
<i>Tamarack, Columbia Valley, 2019</i>	86
<i>UpchurchVineyard, Vintage 10, Red Mountain, 2019</i>	185
<i>Woodward Canyon, Artist Series, WA, 2018</i>	98

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

## Oaxacan Mezcal Del Sol

*Los Vecinos Del Campo Mezcal, freshly squeezed blood orange juice, cardamom bitters and agave nectar. 15.95*

## Pomegranate Cosmopolitan

*Organic Vodka, freshly squeezed pomegranate, triple sec, simple syrup, fresh lime squeeze and crushed ice given a 20 second shake and served up in a cocktail glass. 15.95*

## Louisville Chocolate Old Fashioned

*Made famous by the Pendennis Gentlemen's Club. Kentucky Whiskey, muddled with sugar and Aztec Chocolate bitters served over ice with an orange peel and Luxardo cherries. 16.95*

## Blood Orange Gimlet

*Tanqueray Seville Orange Gin, fresh lime and blood orange juice with rosemary infused simple syrup. Served up with a blood orange wheel. 15.95*

## 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. 15.95*

## The Manhattan Cocktail

*Barton's Kentucky Blended Whiskey est. 1889, 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. 14.95*

## 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. 15.95*

## Cadillac Reposado 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. 17.95*

## Moscow Mule

*Organic vodka, fresh lime juice and Port Angeles, Washington's Bedford's Ginger beer. Served in a copper mug with a lime garnish. 14.95*

# LOW OCTANE REFRESHERS

## Spritz Veneziano "The Original Aperol Spritz"

*Garbél Doc Treviso Prosecco, Aperol (Apéritif made of gentian, rhubarb and cinchona) and a splash of soda 13.95*

## Hugo Elderflower Refresher

*St. Germain Elderflower Liqueur, Sparkling Wine and a splash of soda with lime slices and freshly slapped mint. 13.95*



85 Calories • 0 Carbs • 0 Sugar • Keto Friendly

*Roche Harbor Preferred Partner*

## San Juan Spiked Seltzer™...7.45

*Raspberry-Cran - Spiked, Ripe and Refreshing*

*Huckleberry - Deep Purple Mountain Fresh*

*Natural Oregon Pear - Crisp, Ripe and Juicy*

*Rainier Cherry - Rare, Delicate and Sweeter*

*Peach Rosé - Crisp and Mellow Merlot*

*Fruit Punch - Wild Berry and Fruit*

## McMillin's Beer List...7.45

*San Juan Brewing, Outer Island IPA, Local*

*San Juan Brewing, Yachter's Daughter Helles Lager, Local*

*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*