

TONIGHT'S ENTREES

Skillet - Fried Kurobuta Pork Chop – *Kurobuta – “black pig” in Japanese*

Berkshire heritage hogs are known for their flavorful meat. Raised on small family farms free from hormones and antibiotics. Tonight's chop is lightly dusted with seasoned flour then skillet fried golden brown with buttermilk sage pan gravy, crispy steak wedge fries and honey Calabrian chili glazed baby carrots 38.95

Oven-Roasted Salmon ^{GF-DF}

Hickory-herb spiced salmon with, roasted fingerling potatoes, poached pear, wilted Ragged Jack kale, local mushrooms, roasted beets and apricot mostarda. Ask your server about tonight's featured salmon. 39.95

Seafood Ravioli Stack with Meyers Lemon Cream Sauce

Layers of fresh pasta, pan-seared King salmon, Alaskan Weathervane scallops, wild prawns, spinach, Delicata & Butternut squash drizzled with Meyers lemon cream sauce and citrus-herb gremolata. 44.95

Fresh Chilean Sea Bass ^{GF}

Caught in icy waters of the Antarctic, the Patagonian Toothfish is known for it's buttery rich flavor. Oven roasted with a ginger-soy glaze and served with coconut scented sticky rice and steamed baby bok choy. Garnished with crispy leeks and roasted garlic oil. 48.95

Culinary Vegetable Inspiration

Not seeing what you like on our menu. Allow our chef team to create a plant-based entrée inspired by you. Give our server a few ideas of what you like and our team will prepare a custom creation. 39.95

SALMON SUSTAINABILITY

Each year wild salmon have become more difficult to buy. Roche Harbor is committed to sustainable fishing practices and protecting our resident Orca population. All of our salmon is sourced outside the feeding areas of the Southern Resident Orca. Tonight we are featuring wild salmon including; King, Sockeye or Coho. If wild salmon is unavailable, we offer fresh organic Ōra King salmon, naturally raised in the fast flowing seawaters of Marlborough sound, emulating the lifecycle of wild King Salmon. Ōra King is to salmon as Kobe is to beef, rich in marbled fat and omga-3 oils.

PRIME MEATS

Mama Shaw's Meatloaf

Comfort food at it's very best. Homemade meatloaf with prime Kobe and Berkshire pork tossed with braised onions, tomatoes and peppers in our rich brandy cream sauce. The baked to perfection and served with Yukon Gold mashed potatoes, mushroom gravy and crispy buttermilk onions. 34.95

The Quarryman Prime Wagyu Steak Burger [√]

Half-pound American Kobe beef, Missouri cob smoked bacon, Tillamook aged white cheddar, grilled onion, smoked ketchup and greens on a buttery grilled Brioche bun with steak fries and garlic aioli. 26.95

USDA Prime Beef Tenderloin & Fall Harvest Hash ^{√ GF}

Hand cut 8 oz. tenderloin, flame-grilled and basted with Tuscan steak butter. With roasted cipollini onions, and griddle-seared hash, stuffed with spinach, local mushrooms, caramelized onions and Beecher's Flagship cheese then finished with ribbons of Béarnaise sauce. 68.95

FRIDAY AND 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 1958, when the Roche Harbor Inn opened featuring 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. We start with the finest USDA Prime, 40-day aged, Northwest Angus beef then we rub each roast with cracked black pepper and Lawry's® salt then slowly roast for 10 hours until it reaches the ideal medium-rare.

Tonight's prime ribs of beef are served with house made veal bone au jus, our signature savory horseradish whipped cream sauce and your choice of roasted garlic mashed potatoes, baked potato with loaded steak house butter or crispy seashore fries.

Roche Harbor Cut ^{√ GF}

12-ounce - Our most popular cut. 54.95

McMillin's Cut ^{√ GF}

16 ounce - Extra thick and juicy. 64.95

Blackened Prime Rib ^{√ GF}

Hand carved from our Prime Rib, rubbed with our Paul Prudhomme inspired spice mixture then pan-seared on a 700° cast iron skillet. 12 ounce cut 58.95 or 16 ounce cut 68.95

Flame-Grilled Prime Rib. ^{√ GF}

Chef Shaw's favorite way to eat prime rib. The best of both worlds! The tenderness of slow roasted prime rib with the added char-grilled flavor of flame grilling. Basted with our Tuscan steak butter. 12 ounce cut 56.95 or 16 ounce cut 66.95

Prime Rib Additions

Sautéed Local Mushrooms 9.95 Roasted Garlic Butter Prawns 14.95 Nova Scotia Lobster Tail 19.95

[√] 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.

MCMILLIN'S SIGNATURE COCKTAILS

Pomegranate Cosmopolitan

Organic Vodka, pomegranate juice, triple sec, simple syrup, fresh lime squeeze and crushed served up in a cocktail glass. 15.95

McMillin's Whiskey Sour

Kentucky Whiskey, homemade sour mix, floated with Lillet Rouge aperitif and Luxardo cherries. 16.95

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 lucky pig. 17.95

Spicy Ancho Chili Margarita

Pueblo Viejo Reposado 100% Agave tequila, Habanero tincture, Orange Curacao, lime juice and simple syrup with Ambush Cinnamon-Chili liqueur. Served over ice in a salted rim rocks glass. 16.95

Espresso Martini

Barton's Naturals vodka, coffee liqueur, heavy cream, and a splash of Fernet-Branca in a chocolate drizzled glass. 17.95

Mezcal de Invierno

Mezcal, cinnamon simple syrup, Aperol, fresh lime with a splash lemon-lime soda. 15.95

John S. McMillin Martini

Skyy vodka, Dry Vermouth and crushed ice, shaken and served in a chilled cocktail glass and paired with a lemon twist. 15.95

The Manhattan Cocktail

Barton's Kentucky Whiskey, Sweet Vermouth, Italian Amaro Montenegro and Angostura bitters, served up with Italian Luxardo cherries, 15.95

Blood Orange Gimlet

Tanqueray Seville Orange Gin, fresh lime, blood orange juice with simple syrup. Served up 15.95

WINES BY THE GLASS

White Wines

Adami, Prosecco, Garbel Doc Treviso, Italy, NV	11
Rodney Strong, Sauvignon Blanc, Sonoma, 2021	12
Solena, Pinot Gris, Willamette Valley, 2021	12
Cline, Chardonnay, Sonoma Coast, 2021	12
Sonoma Cutrer, Chardonnay, Russian River, 2021	16
Rombauer, Chardonnay, Napa-Sonoma, 2021	22
San Juan Vineyards, Rosé, Walla Walla, 2021	12

Red Wines

Freja, Estate, Pinot Noir, Chehalem Mountains, 2018	14
Lachini, Family Estate, Pinot Noir, Chehalem Mtn, 2018	17
Kiona, Estate Cuvee Blend, Columbia Valley, 2017	13
Owen Roe, Sinister Hand, Blend, Yakima Valley, 2019	15
Seven Hills, Merlot, Walla Walla, 2019	15
Mathews, Blackboard, Cabernet Sauvignon, 2019	14
Fidelitas, M100, Cabernet Sauvignon, 2020	16

MCMILLIN'S BEER LIST

Craft Brews...8

San Juan Brewing, Outer Island IPA
San Juan Brewing Yachter's Daughter Lucille, IPA, Georgetown Brewing
Mac and Jacks African Amber
Golden Pilsner, Freemont Brewing
Sky Kracken, Hazy Pale Ale, Freemont

Legendary Beers...7

Bud Light, Anheuser-Busch
Coors Light, Coors Brewing
Heineken, Heineken Brewing
St. Pauli Girl, Alcohol Free
Corona Extra, Mexico

APPETIZERS

Crab & Artichoke Dip

Joanie's original recipe with Dungeness crab, artichoke hearts, Parmesan, shaved onion and Best Foods mayonnaise. Served with grilled Ciabatta. 16.95

Roasted Garlic Prawns DF

Sautéed Pacific prawns, garlic, butter and Chardonnay. With grilled garlic bread with crispy garlic chips. 16.95

Agave Calamari DF

Crispy calamari & jalapeno strips with cilantro-lime aioli, agave nectar, cilantro and pumpkin seeds. 17.95

Oysters on the Half Shell DF-GF

Freshly picked oysters from our neighbors at Westcott Bay Shellfish. Served with cocktail sauce and mignonette. 19.95

Local Mushroom en Croute V

Sautéed Guemes Island mushrooms, creamy imported Brie and Royal fig preserve wrapped in puff pastry then baked golden. 18.95

Sticky Asian Pork Ribs DF

Brown sugar rubbed baby back ribs flash-seared crisp then tossed in our five-spice honey-soy glaze. 15.95

Blistered Shishito Peppers V-DF

Mild little peppers flash seared and seasoned with sea salt. Served with Ginger-Ponzu dipping sauce. 8.95

Roasted Brussels Sprouts V-GF

Oven-roasted Brussels sprouts and pancetta bacon garnished with goat cheese and balsamic syrup. 16.95

Pancetta Wrapped Prawns GF

Italian bacon wrapped Sea of Cortez wild prawns brushed with cranberry-Cointreau and served with creamy Parmesan polenta. 16.95

SALADS AND BISQUE

Local Dungeness Crab Bisque

McMillin's original recipe! Dungeness crab with sautéed vegetables, herbs, smoked Spanish paprika and rich cream. Garnished with crème fraiche and housemade cheddar crackers. 12.95

Maytag Blue Cheese GF

Crisp romaine hearts tossed in award winning Maytag® blue cheese dressing then garnished with toasted almonds, chopped egg and more blue cheese. 11.95

Autumn Harvest Salad GF

Organic greens and curly endive tossed with smoked maple-mustard vinaigrette. With Honey Crisp apples, roasted red beets, candied pecans, goat cheese and sweetened dried orange. 12.95

De Haro Caesar GF Option

Hearts of romaine, and herb croutons tossed in our signature dressing, With Parmesan cheese, charred tomatoes, bacon, and anchovy-parsley oil. 11.95

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