

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
Foppiano, Sauvignon Blanc, Russian River, 2019	12
Solena, Pinot Gris, Willamette Valley, 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
Pfriem Pilsner, Pfriem Family Brewers
Sky Kracken, Hazy Pale Ale, Freemont

Legendary Beers...7

Coors Light, Coors Brewing
Heineken, Heineken Brewing
Run Wild IPA, Athletic Brewing N/A
Corona Extra, Mexico

APPETIZERS

Crab & Artichoke Dip

The original recipe. Dungeness crab, artichoke, Parmesan, shaved onion and mayonnaise baked golden and served with grilled Ciabatta. 18.95

Argentinian Beef Empanadas DF
Kobe beef, onion, red pepper, spices and green olive wrapped in buttery pastry with spicy pepper sauce. 9.95

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

Blistered Shishito Peppers V-DF
Flash seared and served with Ginger-Ponzu dipping sauce. 9.95

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
Local Westcott Bay oysters freshly selected by Chas Lawson and delivered to our back door upon request. Served with wasabi infused cocktail sauce and sauvignon blanc mignonette. 21.95

Local Mushroom en Croute V
Guemes Island mushrooms, creamy Brie and Royal fig preserve wrapped in puff pastry, baked golden. 18.95

Crab Cakes

Rich blend of crab, sweet onion and lemon aioli lightly breaded then pan seared golden. With sweet red chili citrus sauce. 16.95

Parmesan Artichoke DF
Roasted artichoke drenched in garlic butter and dusted with Parmesan. Parmesan-Dijon aioli. 14.95

Sesame Crusted Tuna DF
Sesame crusted Ahi tuna, mango-pineapple salsa, Sriracha aioli and crispy won ton chips. 16.95

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

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

Spring Farmers Market Salad

 GF

Organic greens tossed with lemon-basil vinaigrette with snap peas, asparagus, roasted beets, radish, sprouts, spiced walnuts, candied blood orange, goat cheese and citrus herb oil 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

TONIGHT'S ENTREES

Outer Island Seafood Pappardelle

Pan-seared Alaskan Weathervane scallops, wild Mazatlan White prawns and King salmon with fresh Pappardelle ribbons, roasted tomato pan sauce, spring squash, shaved Asiago and Gremolata. 39.95

Fresh Spring Alaskan Halibut

First of the season Alaskan halibut at it's finest! Fresh herb and lemon-crusting halibut filet with a spring bounty of fresh vegetables, asparagus, Caulilini, watermelon radish, heirloom cherry tomatoes, spring baby squash and micro greens. With lemon beurre blanc and chive oil. 46.95

Pink Peppercorn Crusted King Salmon ^{GF-DF}

Oven roasted herb-pink peppercorn crusted salmon with, mixed grains, exotic mushrooms, green chickpeas asparagus, red pepper hummus and citrus infused oil. Ask your server about tonight's featured salmon. 42.95

Sea of Cortez Tequila - Lime Roasted Prawn Risotto

Creamy red pepper, sweet onion, smoked paprika Sofrito risotto, patty pan squash, blood orange salsa Fresca and Sea of Cortez butterflied large prawns roasted with tequila-lime butter. 44.95

Culinary Vegetable Inspiration – *Make it Your Way*

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 Cobo. 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 with Crab Stuffed Mac & Cheese ^{√ GF}

Hand cut 8 oz. Prime tenderloin, flame-grilled and basted with Tuscan steak butter. With blackberry gastric, roasted cipollini onions, and griddle-seared Tillamook white cheddar macaroni & cheese stuffed with crab then finished with ribbons of Béarnaise sauce. 68.95

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 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

[√] 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.