

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

Ginger Old Fashioned
Barton's Kentucky Whiskey, Scrappy's ginger bitters, stirred with a fragrant orange peel then topped with 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 Blood Orange Margarita
Pueblo Viejo Reposado 100% Agave tequila, Fire Habanero bitters, Blood orange juice, lime juice and simple syrup. Served over ice in a salted rim rocks glass. 16.95

Pear Point Basil Martini
Barton's natural vodka, Oregon pear puree and fresh basil. Served up in a cocktail glass. 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

Pomelo Ahumado
Del Maguey Vida Mezcal, lime juice, simple syrup and grapefruit bitters served over ice with a splash of lime soda and garnished with a sun dried citrus peel. 16.95

Empress Limonata
Empress 1908 Gin, Limoncello, fireweed blossom honey, and lemonade. Served over ice 15.95

WINES BY THE GLASS

White Wines

Adami, Prosecco, Garbel Doc Treviso, Italy 12
San Juan Vineyards, Rosé, Walla Walla 12
Foppiano, Sauvignon Blanc, Russian River 13
Solena, Pinot Gris, Willamette Valley 13
Sonoma Cutrer, Chardonnay, Russian River 16
Rombauer, Chardonnay, Napa-Sonoma 22

Red Wines

Desert Wind, Ruah, Red Blend, Wahluke Slope 13
Owen Roe, Sinister Hand, Red Blend, Yakima Valley 15
Mathews, Blackboard, Cabernet Sauvignon 14
Fidelitas, M100, Cabernet Sauvignon 16
Seven Hills, Merlot, Walla Walla 16
Lachini, Pinot Noir, Chehalem Mountain 17

APPETIZERS

Crab & Artichoke Dip
The original recipe. Dungeness crab, artichoke, Parmesan, shaved onion and mayonnaise baked golden and served with grilled Ciabatta. 19.95

Local Mushroom en Croute v
Guemes Island mushrooms, creamy Brie and Royal fig preserve wrapped in puff pastry, baked golden. 19.95

Roasted Garlic Prawns
Sautéed Pacific prawns, garlic, butter and Chardonnay. With grilled garlic bread with crispy garlic chips. 17.95

Agave Calamari
Crispy calamari & jalapeno strips with cilantro-lime aioli, agave nectar, cilantro and pumpkin seeds. 18.95

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. 23.95

WESTCOTT BAY



SHELLFISH CO.

Roasted Brussels Sprouts

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

Sesame Crusted Tuna √ DF
Sesame crusted Ahi tuna, mango-pineapple salsa, Sriracha aioli and crispy won ton chips. 19.95

Crab Cakes
Rich blend of crab, sweet onion and lemon aioli lightly breaded then pan seared golden. With sweet red chili citrus sauce. 21.95

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. 14.95 add Dungeness Crab 10.95

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. 12.95

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. 13.95

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. 12.95

CULINARY MARKET BASKET INSPIRATION

Allow Our Chef Team To Make It Your Way! -

Not seeing what you like on our menu. Allow our chef team to create a plant-based entrée inspired by your favorite ingredients. Inspired by the cooking series "Chopped", give our server a few ideas of what like or don't like and our team will prepare a custom creation with you in mind. 39.95

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

Asiago Crusted Petrale Sole

Local Vancouver Island Petrale sole breaded with Asiago-Parmesan cheese then griddle seared golden. With lemon beurre blanc, grain medley and grilled asparagus. 39.95

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. 42.95

Fresh King Salmon Crab Oscar ^{GF-DF}

Pan-Seared king salmon with crispy salmon skin loaded with rich omega-3 oils served with Columbia Valley asparagus, basil cream sauce and topped with fresh Dungeness crab. Ask your server about tonight's featured fresh selection salmon. 46.95

Fresh Spring Alaskan Halibut

First of the season Alaskan halibut at it's finest! Fresh herb and lemon-crusted 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. 48.95

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. 46.95

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 Farmstead Cheese Hash [√]

Hand cut 8 oz. Prime tenderloin, flame-grilled and basted with Tuscan steak butter. With roasted cipollini onions, and butter-grilled hash stuffed with our mixture or artisanal cheese from small local farms 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. 58.95

McMillin's Cut ^{√ GF}

16 ounce - Extra thick and juicy. 68.95

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

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 58.95

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.