

TONIGHT'S ENTREES

Flame-Grilled Pork New York Chop with Bourbon Stone Fruit Glaze ^{GF}

Center cut pork loin marinated with stone ground mustard, honey and fresh herbs overnight then flame-grilled to medium and basted with stone fruit demi glaze. Served with roasted fingerling potatoes and ginger-clove glazed carrots. 34.95

Spring Seafood Pasta Pappardelle

Alaskan halibut, King Salmon, Pan-seared Alaskan Weathervane scallops and wild Mazatlan White prawns with fresh Pappardelle ribbons, spring squash and sweet peppers tossed in San Marzano marinara sauce. Garnished with shaved Asiago cheese and Gremolata. 38.95

Fresh Herb Encrusted King Salmon Provencal ^{GF-DF}

Oven-roasted king salmon rubbed with orange zest, rosemary and fennel seed. Served with grilled spring asparagus and fresh sauce of fresh tomatoes, Castelvetrano olives, capers and fresh tomatoes. Tonight we are serving Òra King salmon skin loaded with rich omega-3 oils while we await the wild salmon spring runs. 46.95

Seared Chilean Sea Bass with Pomegranate Molasses Syrup ^{GF}

Caught in the frigid waters of Antarctica, Sea Bass has an almost sinful mouth feel. The snowy white flesh is loaded with Omega-3 oils giving it a rich, moist and tender taste that melts in your mouth. Tonight our sea bass is pan-seared for a crispy skin then basted with pomegranate molasses-star anise syrup. Served with roasted delicata squash and ginger glazed carrots. 48.95

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 Òra King salmon, naturally raised in the fast flowing seawaters of Marlborough sound, emulating the lifecycle of wild King Salmon. Òra King is to salmon as Kobe is to beef, rich in marbled fat and omga-3 oils.

PRIME MEATS

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

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

Flame Grilled Prime Rib Eye Steak

Thick hand cut slice of our famed 60-day aged prime ribeye flame-grilled and seasoned with our steak rub and finished with our McMillin's steak butter. Served with Yukon Gold mashed potatoes, au jus and creamy horseradish. 16 oz. cut 68.95 and 12 oz. cut 58.95

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

SLOW ROASTING ON THURSDAY, 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.

Petite Cut ^{√ GF}

8 ounce thin cut. 48.95

Roche Harbor Cut ^{√ GF}

12-ounce - Our most popular. 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 - 58.95 or 16 ounce - 68.95

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.

McMILLIN'S SIGNATURE COCKTAILS

Pear Point Sidecar

Brandy, fresh lemon juice, pear puree, and a splash of simple syrup shaken and strained into a sugar rimmed coupe glass. 15.95

Nutty Old Fashioned

Barton's Kentucky Whiskey, black walnut bitters, Frangelico hazelnut liqueur served over ice with orange fragrant orange peel 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

Ginger Margarita

Pueblo Viejo Reposado 100% Agave tequila, triple sec, muddled fresh ginger, ginger bitters and lemon juice. Served over ice in a salted rim rocks glass. 16.95

Negroni Sbagliato

Sbagliato: "bungled or mistaken" in Italian. A lighter interpretation of a Negroni. 3 ingredients: Adami Prosecco, Campari, and sweet vermouth served over ice. 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. 16.95

Espresso Martini

Tito's vodka, Kahlúa coffee liqueur, morning espresso shot and raw sugar simple syrup. Garnished with dark roast espresso beans. 17.95

Apple a Day Cocktail

Barton natural vodka, St. Germaine, fresh lemon and simple syrup served over crushed ice with a splash of Ginger Beer. Garnished with fresh apple and dried apple. 16.95

WINES BY THE GLASS

White Wines

Adami, Prosecco, Garbel Doc Treviso, Italy	13
San Juan Vineyards, Rosé, Walla Walla	12
Seven Hills, Sauvignon Blanc, Columbia Valley	12
Solena, Pinot Gris, Willamette Valley	14
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 and Artichoke Dip GF-option

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 herb-goat cheese and pickled red chili-strawberry jam baked on golden puff pastry. 19.95

Argentinian Beef Empanadas

Prime beef, Manchego cheese, red pepper and green olive wrapped in buttery pastry with harissa sauce & chimichurri aioli. 11.95

Roasted Garlic Prawns GF-option

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



Oysters on the Half Shell

√ DF-GF

The finest local Pacific oysters farmed in our neighboring bay, by Erik and Andrea Anderson, proprietors of Westcott Bay oysters freshly selected by Chas Lawson and delivered to our back door. Served with wasabi infused cocktail sauce and sauvignon blanc mignonette. 23.95

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

Salish Sea Sushi Roll √ DF

Crab, cucumber and avocado sushi roll topped with seared salmon lox, Tobiko, scallion Sriracha gastrique and unagi sauce. With wasabi and pickled ginger. 23.95

Crispy Calamari Agave

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

Roasted Brussels Sprouts V-GF

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

SALADS AND BISQUE

Local Dungeness Crab Bisque

Dungeness crab, sautéed vegetables, herbs, smoked Spanish paprika and rich cream. Garnished with crème fraîche and housemade cheddar crackers. 14.95

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

Spring Leafy Green Salad GF

Tender butter lettuce leaves, green grapes, cherry tomato tossed in our lemon-herb dressing with goat cheese, toasted pistachios and Calabria chili honey. 13.95
Add butter-poached prawns 6.95

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

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