

McMILLIN'S SIGNATURE COCKTAILS

Basil - Pear Point Martini

Pear puree with Barton natural vodka, lemon juice and fresh basil. Shaken and served in a coupe glass with a candied pear. 15.95

Ginger Old Fashioned

Busker's Irish whiskey, ginger bitters, and simple garnished with an orange twist 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 Blood Orange Margarita

Pueblo Viejo Reposado tequila with blood orange puree, habanero bitters and lime juice. Served with a salted rim and fresh lime. 16.95

San Juan Royale

Treveri Blanc de Blanc sparkling wine with San Juan Distillery Crème de Cassis and a lemon twist. 15.95

McMillin's Spritz Collection

Choose the Spritz that Fitz. 15.95
Classic Aperol Spritz
Elderflower Spritz
Sheringham Lemon Gin Spritz.

The Manhattan Cocktail

Busker's Whiskey, Carpano Antica Sweet Vermouth, Italian Amaro 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

O' Captain My Captain

Tanqueray Gin with St. Germaine, grapefruit juice and lime juice topped with soda and garnished with a grapefruit slice. 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

Citrus Infused Crudo ^{√ DF}

Ask your server for today's exotic fish, Sturgeon caviar, red onion, blood orange segments, jalapeno and orange-mint vinaigrette 26.95

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



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. 24.95

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

Crispy Calamari Agave

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

Roasted Garlic Prawns ^{GF-option}

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

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, Spanish paprika, and rich cream. Garnished with crème fraiche and housemade cheddar crackers. 14.95
add Dungeness Crab 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

Summer Butter Lettuce 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

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

SAN JUAN MARKET BASKET CREATION

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, Yukon Gold mashed potatoes and grilled asparagus. 42.95

Summer Seafood Pasta Capelli D'Angelo with Lemon Cream Sauce

Alaskan halibut, King Salmon, pan-seared Alaskan Weathervane scallops and wild Mazatlan White prawns with fresh angel hair pasta, asparagus, zucchini and cherry tomatoes tossed in fresh lemon cream sauce. Garnished with shaved Dungeness crab cheese Gremolata. 44.95

Pan-Seared Fresh Alaskan Halibut

Basil-Parmesan crusted fresh halibut pan-seared golden with lemon beurre blanc, grilled broccolini, aged balsamic roasted red and golden beets and chive olive oil. 48.95

Cedar Plank Roasted King Salmon ^{GF-DF}

Oven-roasted fresh king salmon rubbed with aromatic herbs and spices then basted with caper-dill oil. Served with Cauliflower, asparagus and fingerling potatoes. When available, Roche Harbor prefers to serve wild King Salmon when unavailable we serve fresh Ora King salmon loaded with rich omega-3 oils while we await the wild salmon. 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 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 Homemade Meatloaf

Comfort food at it's very best. Homemade meatloaf with prime Kobe and farm raised 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 Snake River Farms American Kobe beef, Missouri cob smoked bacon, aged gruyere, grilled onion, smoked ketchup and greens on a buttery grilled Brioche bun with steak fries and garlic aioli. 26.95

Oregon Rack of Lamb with Balsamic Glaze ^{GF}

Family farm raised American rack of lamb marinated with apple, citrus, soy and fresh herbs overnight then flame-grilled to medium-rare and basted with Balsamic syrup. Served with roasted fingerling potatoes, spring zucchini, glazed carrots, and apricot mint chutney. 59.95

Double R Ranch 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 ROASTED 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. 52.95

Roche Harbor Cut ^{√ GF}

12-ounce - Our most popular. 62.95

McMillin's Cut ^{√ GF}

16 ounce - Extra thick and juicy. 72.95

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 62.95

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 - 62.95 or 16 ounce - 72.95

Prime Rib Additions

• Sautéed Local Mushrooms 9.95 • Roasted Garlic Butter Prawns 14.95 • Fresh Grated Oregon Horseradish 4.95

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