

MCMILLIN'S
WINE BAR

HALF GLASS
POURS

WHITE WINE

SAN JUAN AFTERGLOW
Rose, Washington 2007
2.85

FAMEGA, VINHO VERDE,
Portugal 2007
2.25

VEGA SINDOA, CHARDONNAY
Spain 2007
2.25

BLOOM, GEWÜRZTRAMINER
Germany 2006
1.95

DUCK POND, PINOT GRIS
Willamette 2006
2.65

RED WINE

ROJA BELLA
Tempranillo/Garnacha
Carinena, Spain 2005
1.95

PRENDO, PINOT NOIR,
Alto Adige, Italy 2004
1.75

MANO A MANO,
Tempranillo, Spain 2006
2.25

CYCLES GLADIATOR, SYRAH,
California 2006
2.25

CYCLES GLADIATOR
Cabernet Sauvignon, California
2006
2.25

SMALL PLATE MENU

CHILLED & TOSSED

WALDRON'S NOOTKA ROSE YOUNG BEET SALAD
Organic greens, sunflower seeds and blue cheese vinaigrette. 6.95

KNIFE AND FORK CAESAR SALAD
Parmigiano Reggiano, Asiago crouton and Spanish anchovy. 7.95

WASHINGTON ARTISAN CHEESE BOARD
Estrella Dominoes, Mt. Townsend's Trailhead Tomme and WSU
Cougar Gold. 12.95

JUDD COVE OYSTERS 
Local pacific oysters served with semillon mignonette and
Wasabi infused cocktail sauce. 14.95

CAVE AGED MAYTAG® BLUE CHEESE SALAD
Toasted almonds, chopped egg and Maytag® blue cheese. 6.95

KETTLE-FRIED

CRISPY- FRIED CALAMARI CAPRESE
Pearls of buffalo mozzarella, basil and tiny tomatoes. 7.95

MAYTAG® BLUE CHEESE WAFFLE FRIES
Crispy crosscut fried smothered with rich sauce. 5.95

PAN-SEARED

SEARED WILD ALASKAN WEATHERVANE SCALLOPS
Served with red pepper sauce and fresh pea sprouts. 8.95

FORAGED NORTHWEST MUSHROOMS WITH ROSEMARY
Served with local Quail Croft goat cheese and bread. 9.95

ROCHE HARBOR'S DUNGENESS CRAB BISQUE
Rich cream, smokey paprika and fresh Dungeness crab. 8.95

SAN JUAN BOUILLABAISSE
Saffron-infused tomato broth with fresh seafood. 8.95

SPOT PRAWN AND CHORIZO ORECCHIETTE PASTA
Local prawns and Portuguese smoky paprika sausage. 8.95

PAN-SEARED CHICKEN CHANTERELLE
Mount Baker foraged mushroom and finished with champagne. 7.95

SMALL & SWEET

DARK ROAST ESPRESSO CRÈME BRULEE 2.85

LOPEZ CREAMERY GOURMET ICE CREAM 2.85

DARK CHOCOLATE & RASPBERRY MOUSE 2.85

 Oysters on the half shell are raw. Consuming raw shellfish may increase your risk of food borne illness.

MORE SMALL PLATES

FLAME-GRILLED

DOUBLE R RANCH TOP SIRLOIN AND FRIES 
4 oz top sirloin, fries and blue cheese crumbles. 7.95

FLAME GRILLED BROCCOLINI
Tossed in olive oil and steak salt. 3.95

PORTABELLA MUSHROOM WITH COASTAL SLAW
Marinated in aged balsamic vinegar. 4.95

OVEN-ROASTED

DUNGENESS CRAB STUFFED PINK SCALLOPS
Parmesan au gratin crusted. 7.95

DUNGENESS CRAB-ARTICHOKE HEART DIP
Served with warm sliced bread. 11.95

CHEF CARVED PRIME RIB SLIDER
Crunchy roll, au jus and fresh horseradish. 5.95

**WILD COLUMBIAN KING SALMON
WITH OREGON BLACK TRUFFLE**
Northwest Black truffle aioli and wild salmon. 9.95

WARM BASKET OF MCMILLIN'S HOUSE BREAD
Asiago and Kalamata olive-rosemary. 3.95

FOREVER ROASTED LOCAL LAMB 
Succulent tender lamb, earthy root vegetable sauce. 8.95


MCMILLIN'S CLASSIC

LARGE PLATES

FLAME-GRILLED MAMA SHAW'S MEATLOAF
Hand chopped ribeye, veal and pork combined with braised vegetables and Brandy-cream reduction. Served with mashed potatoes and our retro vegetable medley. 22.95

ROCK SALT-ROASTED PRIME RIBS OF BEEF
Rock salt roasting is a time-proven technique perfected by the great New York City beef houses at the turn of the century and brought back to Roche Harbor by our founder R. J. Tarte in 1960. Our Prime Rib is served with red jacket mashed potatoes, Resort-made au jus and freshly grated Oregon horseradish.
McMillin's Cut, 32.95 Roche Harbor Cut, 28.95

**POTATO-CRUSTED SCALLOPS
WITH SMOKY BACON-ONION RELISH**
Alaskan Weathervane scallops lightly breaded with potato, then seared golden. Served on a bed of Rain Shadow greens topped with smoky bacon-onion relish around our red jacket mashed potatoes. 26.95

 *Our steaks, seafood and roasts are cooked to order. Consuming raw or undercooked meats may increase your risk of food borne illness.*

TASTE OF PLACE

Few places in the world offer a range of climate as diverse as the Pacific Northwest. From the fruit orchards, wheat fields and vineyards of the East to the fertile valleys, dairies and abundant Puget Sound seafood of the West, our families thrive in an environment that is enriched by clean water, fresh air and mild climate. Buying from local farmers, ranchers and artisans, who insure their dedication to sustainable farming practices, supports the wellness of our community and environment.



Design courtesy of Tif & Gif Creative, Friday Harbor

JUDD COVE OYSTERS

Grown in the immaculate cold waters of Orcas Island. Mild vegetal in flavor, only slightly salty and easy to eat

LOCAL LAMB

We are proud to serve local lamb raised by the Guard Family in the San Juan Valley. Our local lamb is rich with flavor from our gentle climate and rich meadow grasses.

OUR FISHERMAN

With the support of local fisherman Nick Nash, Keith Porter and Brad Bailey, provide our restaurant with fresh spot prawns, Dungeness crab and Sockeye salmon.

WASHINGTON BEEF

All of our beef spends its entire life drinking fresh water, breathing clean air and feeding on lush grasses in the Northwest. Double R Signature insures that our steaks meet the highest standards that make for a great tasting steak.



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THIRSTY GOOSE FARM

The lush meadows of Beaverton Valley are the home to the Lawrence family farm. Certified organic through the State of Washington, this small hands on farm produces the finest produce you'll ever taste

LOPEZ ISLAND CREAMERY

Handmade artisan ice cream from sweet cream by cows raised in the Pacific Northwest.

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SAVOR THE SAN JUAN'S 3-COURSE MENU FOR \$30

3-Course menu is available any night in October for \$30 plus tax and gratuity

STARTER COURSE

MCMILLIN'S NOOTKA ROSE YOUNG BEET SALAD

Rain Shadow organic baby greens, local beets, sunflower seeds, and blue cheese-basil vinaigrette.

CAVE AGED MAYTAG® BLUE CHEESE SALAD

America's oldest working dairy crafts this naturally aged cheese. Garnished with toasted slivered almonds, hard-cooked egg and Maytag® blue cheese.

KNIFE AND FORK CAESAR SALAD

Tender hearts of romaine leaves tossed with our lemony Caesar dressing then lightly dusted with Parmigiano Reggiano. Served on a freshly grilled Asiago crouton with Spanish White anchovy.

TONIGHT'S ENTRÉE COURSE

FLAME-GRILLED MAMA SHAW'S MEATLOAF

Hand chopped ribeye, veal and pork combined with braised vegetables and Brandy-cream reduction. Served with mashed potatoes and our retro vegetable medley.

POTATO-CRUSTED SCALLOPS WITH SMOKY BACON-ONION RELISH

Alaskan Weathervane scallops lightly breaded with potato, then seared golden. Served on a bed of Rain Shadow greens topped with smoky bacon-onion relish around our red jacket mashed potatoes.


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DESSERT COURSE

LOPEZ CREAMERY GOURMET ICE CREAM

DARK CHOCOLATE & RASPBERRY MOUSE

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