


restaurant
Oban Inn
Dinner Menu

Housemade Soup 16
Chef's Daily Creation

Oban Caesar 19
Romaine Hearts, Parmigiano Reggiano, Crispy Pancetta, Creamy Roasted Garlic Dressing, Anchovy, Crostini

Beet Salad 19
*Mixed Greens, Roasted Beets, Apple, Shallots, Candied Pecans, Goat Cheese
Tossed in Raspberry White Balsamic Dressing*

Stuffed Cremini Mushrooms 25
*Ricotta, Parmigiano Reggiano, Fior D Latte, Spinach, Crispy Shallots
Served with Housemade Marinara Sauce in a Cast Iron Skillet*

PEI Mussels 21
Red Onion, Capers, Dill, White Wine, Lemon Cream Sauce

Crab Cakes 22
Atlantic Shore Crab Meat, Chili Citrus Remoulade, Lemon and Truffle Greens

Fresh Sliced Baguette 6
Served with your choice of Housemade Compound Butter or Salted Butter

Angus Reserved Ribeye 48

11 oz Flame Grilled Ribeye Steak, Grilled Asparagus, Crispy Fingerling Potato, Peppercorn Jus

Grilled Rack of Lamb 48

Grilled New Zealand Rack of Lamb with Roasted Polenta, Grilled Zucchini and Mint Chimichurri

Chicken Supreme 38

Pan Seared Chicken Supreme, Wild Mushroom & Truffle Risotto, Parmigiano Reggiano

Seared Salmon 36

*Crispy Seared Salmon, Pea Puree, Fingerling Medallions, Seasonal Vegetables
Lemon Crème Fraiche*

Lobster Spaghetti 42

Fresh Atlantic Lobster Meat, Tarragon & Fennel, Mascarpone Cream Sauce, Chives

Scallops & Tiger Shrimp 40

Pan Seared Scallops & Black Tiger Shrimp, Miso Corn Salad, Citrus Glaze

Duck Confit 36

*A centuries-old French Dish. Double Smoked Bacon and Sweet Potato Hash
Seasonal Vegetables, Sour Cherry Gastrique*

We can accommodate dietary allergies, vegetarian, vegan, or gluten free options.

Items subject to change.

Executive Chef - Joey Hingston

Sous Chef - John Eustace