


Oban Inn
Dinner Menu

Daily Soup 12

Oban Caesar 14

Romaine Hearts, Shaved Parmesan, Double Smoked Bacon, Creamy Roasted Garlic Dressing, Crostini

Caprese Salad 15

Heirloom Tomatoes, Fior di Latte, Basil, Olive Oil, Balsamic Reduction

PEI Mussels 16

Red Onion, Capers, Dill, White Wine, Lemon Cream Sauce

Crab Cakes 18

Atlantic Shore Crab Meat, Chili Citrus Remoulade, Truffled Greens

Angus Reserved Ribeye 36

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

Chicken Supreme 29

Wild Mushroom & Truffle Risotto, Parmesan Grana Padano

Seared Salmon 28

Pea Puree, Fingerling Medallions, Seasonal Vegetables, Lemon Crème Fraiche

Lobster Spaghetti 32

Tarragon & Fennel, Mascarpone Cream Sauce, Chives

Scallops & Tiger Shrimp 34

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

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

Items subject to change.

Chef – Joey Hingston