

restaurant

Oban Inn

Lunch Menu

Executive Chef – Jesse Prior, Sous Chef – Joey Hingston

Daily Soup 12

Autumn Salad 13

*Mixed Greens, Honey Vinaigrette, Pomegranate,
Red Onion, Pumpkin Seeds, Goats Cheese*

Add Chicken or Salmon \$10

Oban Caesar 14

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

Add Chicken or Salmon \$10

Truffle Frites 12

Hand Cut Frites, Asiago Cheese, Truffle Oil & Chives

PEI Mussels 18

*Chipotle & Tomato Broth, Green Onions, Red Onion,
Garlic, Cilantro*

Add Frites 6

Seared Tuna 21

*Seared Ahi Tuna, Micro Greens Salad, Mango &
Passionfruit Puree, Piri Piri Sauce,*

Antipasto for 2 26

*Locally Sourced Cheese, House-made Pickles, Olive
Tapenade, Roasted Nuts & Preserves*

Add Cured Meat 8

Daily Pasta 23

Ask your server for today's daily creation

Fish & Chips 22

Yorkshire Battered Cod, Hand Cut Frites, Roasted Garlic Slaw, Tartar Sauce

New England Lobster Roll 26

*New England Lobster Salad on Buttered Brioche
Served with Potato Chips, Soup or Salad*

Piri Piri Chicken 21

Grilled Chicken Breast, Yellow Rice, Buttered Peas, Piri Piri Sauce,

Oban Burger 25

*7oz of House Ground Tenderloin, Double Smoked Bacon, Grilled Onion,
Mixed Greens, Dijon Aioli on a Brioche Bun*

Served with Frites, Soup or Salad

Add Cheese \$3.00

Grilled Portabella Burger 18

*Grilled Portabella Mushrooms, Black Bean Salsa, Fior di Latte Cheese, Chipotle Lime Aioli & Mixed Greens
Served with Frites, Soup or Salad*

Seared Atlantic Salmon 25

Garlic Ginger Soba Noodles, Cabbage, Carrot & Onion

Daily Quiche 18

Served with your choice of Soup, Salad or Frites

We can accommodate dietary allergies & restrictions

Items subject to change