

**restaurant**  
*Oban Inn*  
**Dinner Menu**

**Daily Soup 14**

**Oban Caesar 18**

*Romaine Hearts, Shaved Parmesan, Crispy Pancetta, Creamy Roasted Garlic Dressing, Crostini*

**Caprese Salad 20**

*Fresh Sliced Heirloom Tomatoes, Mozzarella Cheese, Basil, Olive Oil, Balsamic Reduction*

**PEI Mussels 18**

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

**Crab Cakes 22**

*Atlantic Shore Crab Meat, Chili Citrus Remoulade, Truffled Greens*

**Angus Reserved Ribeye 42**

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

**Grilled Rack of Lamb 45**

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

**Chicken Supreme 34**

*Wild Mushroom & Truffle Risotto, Parmesan Grana Padano*

**Seared Salmon 32**

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

**Lobster Spaghetti 38**

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

**Scallops & Tiger Shrimp 36**

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

**Duck Confit 34**

*A centuries-old French Dish. Double Smoked Bacon and Sweet Potato Hash, 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**