


restaurant
Oban Inn
Dinner Menu

Housemade Soup 15
Chef's Daily Creation

Oban Caesar 18
Romaine Hearts, Parmigiano Reggiano, Crispy Pancetta, Creamy Roasted Garlic Dressing, Anchovy, Crostini

Caprese Salad 20
Fresh Sliced Heirloom Tomatoes, Fresh Mozzarella Cheese, Basil, Olive Oil, Balsamic Reduction

Stuffed Cremini Mushrooms 21
*Ricotta, Parmigiano Reggiano, Fior D Latte, Spinach, Crispy Shallots
Served with Housemade Marinara Sauce in a Cast Iron Skillet*

PEI Mussels 19
Red Onion, Capers, Dill, White Wine, Lemon Cream Sauce

Crab Cakes 22
Atlantic Shore Crab Meat, Chili Citrus Remoulade, Lemon and Truffle 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
Pan Seared Chicken Supreme, Wild Mushroom & Truffle Risotto, Parmigiano Reggiano

Seared Salmon 32
*Crispy Seared Salmon, 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
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