

Carry Out Menu

91 Jackson
5570 Fulton Rd
330.497.9111

Wood Fired Pizza

TRADITIONAL MARGHERITA
xvo, mozzarella fresca, roma tomatoes
& fresh basil. \$10

DIVINA MARGHERITA
xvo, mozzarella fresca, roasted divina
tomatoes & basil. \$12

AMERICAN MARGHERITA
91 sauce, mozzarella fresca & torn
basil. \$10

NY SLICE
91 sauce, mozzarella & basil. \$9

TRIPLE PEPPERONI
91 sauce, mozzarella & three
pepperonis. \$11

MEAT LOVERS
91 sauce, cheese, sausage, pepperoni,
banana peppers, red onion & parm.
\$12

ROASTED PORTABELLA
portabellas, scallions, pine nuts,
mozzarella & blue cheese. \$12

THAI CHICKEN
spicy peanut sauce, chicken, sprouts,
carrots, cilantro, scallions and chopped
peanuts. \$12

CHIPOTLE CHICKEN
honey glazed bacon, grilled chicken,
tomato, cheddar cheese, pepperoncinis
& chipotle sour cream. \$11

THE BLT PIZZA
bacon, tomatoes & mozzarella with chilled
lettuce & herbed ranch. \$10

SWEET BABY RAY'S BBQ
bbq, chicken, smoked gouda, bacon,
red onion & cilantro. \$11.5

AMY'S FAVORITE PIZZA
bacon, chicken, red/green peppers,
tomatoes & goat cheese crumbles.
\$12.5

TAKE AND BAKE
PIZZAS:
BUY 3 & THE 4TH IS
FREE.

Starters

91 CRAB CAKES
claw, lump & jumbo lump crab,
perfectly seasoned, roasted red pepper
curry sauce or lemon aioli with maple
vinaigrette tossed greens. \$14.3

FLAMING CHEESE
sautéed kasseri cheese flamed
tableside. served with crisp flatbread &
veggies. opa! \$8

BACON, CHEDDAR CHIPS
wood fired oven potato chips, cheddar,
honey glazed bacon & herbed ranch.
\$6.5

**BLUE CHEESE
& BALSAMIC CHIPS**
wood fired oven potato chips, blue
cheese dressing, blue cheese crumbles
& balsamic reduction. \$6.5

POTATO CHIP COMBO
can't decide which chips to choose? a
combo of both. enough to share!
\$6.5

91 STUFFED PEPPERS
fresh peppers hand stuffed with
sausage, herbs & cheeses. topped with
91 marinara. \$9.5
STUFFED PEPPER DINNER \$14.5

RISOTTO STUFFED PEPPER
outstanding. grilled red bell pepper
half stuffed with smoked gouda, apricot
risotto on a pool of apricot/red chili
puree. \$7.5

**WOOD FIRED
STUFFED PORTABELLA**
hearty portabella stuffed with cheesy
artichoke & spinach dip, roasted in the
wood fired oven until bubbly. \$10

BUFFALO SHRIMP
double order of sautéed shrimp in
tangy buffalo wing sauce with celery &
steakhouse blue cheese dressing. \$9

SESAME SEARED AHI TUNA
sashimi grade yellowfin tuna served
chilled with sushi rice salad, chili
cucumbers, soy/ginger vinaigrette &
wasabi aioli. \$15 ADD SESAME BEANS \$3

SESAME GREEN BEANS
fresh green beans in sesame oil, tossed
with black & white sesame seeds,
served chilled with wasabi aioli. \$6

ARTICHOKE SPINACH DIP
cheesy artichoke spinach dip baked
until bubbly. with salsa & tortilla chips.
\$8.5

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Hand Holds

served with small field green salad and
potato chips.

GOLFER'S SANDWICH
grilled steak skewer on grilled garlic
bread with grilled red onion. \$14.9

BLACK & BLUE BURGER
seared in blackening spices with blue
cheese crumbles. \$9

GREG'S BAR BURGER
with honey cured bacon, caramelized
onions and sharp cheddar. \$9

CAROLINA SALMON
pan seared, blackened salmon sammie
with romaine lettuce and lemon caper
tarter. \$13

House Salads

CHOPPED CHINESE
lettuce, carrots, scallions, red peppers,
cilantro, peanuts & chow mein noodles,
tossed in orange sesame dressing. \$5.6
ENTRÉE SIZE W/CHICKEN \$13

RUSTIC CAESAR
romaine, creamy caesar dressing, toasted
parmesan cheese & crushed crustini. \$5
WITH HONEY GLAZED BACON \$6

THE WEDGE
iceberg wedge, honey cured bacon,
tomato, cheddar & herbed ranch. \$6

THE STEAKHOUSE WEDGE
iceberg wedge, red onion, blue cheese
crumbles, honey cured bacon &
amazing steakhouse blue cheese
dressing. \$6.5

BALSAMIC SALAD
mesclun greens, gorgonzola, sun-dried
tomatoes & balsamic vinaigrette. \$5
WITH TOASTED PINE NUTS \$6

FIELD GREEN SALAD
california field greens & wood fired
oven croutons. \$4

GOAT CHEESE SALAD
mesclun greens, raisins, low fat 91
vinaigrette & a warm pecan crusted
goat cheese medallion. \$7.5 ENTRÉE
SIZE \$10

Plus Protein

TO ANY OF OUR SALADS ADD:
grilled chicken breast \$3.5
blackened chicken \$3.9
single steak skewer 9.3
two grilled shrimp skewers \$7
7 oz. salmon filet \$12.8
single crab cake \$6

Noodles

we offer organic whole wheat linguine or penne or fresh spinach instead of noodles.

BRUSCHETTA PASTA

linguine tossed in olive oil with garlic, tomatoes, parmesan, pine nuts & fresh basil. \$12

CHICKEN DIABLO

our most popular pasta. strozzapreti noodles with grilled chicken, spinach & roma tomatoes, in a spicy tomato cream sauce. \$13

BASIL CHICKEN WITH FETA

linguine in basil pesto with chicken, roasted red peppers, tomatoes, pine nuts & feta. \$15

SAUSAGE & PEPPER PASTA

mild and spicy italian sausage, strozzapreti pasta, sautéed peppers, onions & balsamic reduction. \$13

DRUNKEN SHRIMP

shrimp shaped pasta in absolute vodka/tomato cream sauce with sautéed shrimp, mushrooms, artichokes & parmesan. \$14

SEAFOOD SCAMPI

sautéed shrimp, scallops, salmon, asparagus, and tomatoes in garlic butter with parmesan bread crumbs & linguine. \$16

THAI CHICKEN PASTA

spaghetti in a delicious thai peanut sauce with grilled chicken, carrots, red peppers, bean sprouts, peanuts & scallions. \$14

R i s o t t o

SMOKED GOUDA RISOTTO & RASPBERRY BBQ SHRIMP

two grilled shrimp skewers basted in raspberry bbq & bowl of smoked gouda risotto. \$16

SMOKED GOUDA RISOTTO & BBQ CHICKEN

grilled boneless chicken breast basted in bbq over a bowl of smoked gouda risotto. \$15

SMOKED GOUDA RISOTTO & BLACKENED SCALLOPS

blackened wild atlantic, sea scallops & a bowl of smoked gouda risotto. \$19

PARMESAN RISOTTO & GRILLED VEGETABLES

grilled, seasonal vegetables over parmigiano reggiano risotto. \$13
WITH GRILLED CHICKEN \$16
WITH GRILLED SHRIMP SKEWER \$17

F i s h & S e a f o o d

ALMONDINE COD

pan seared with toasted almonds, fresh lemon aioli & savory orange green beans. \$17

GREAT LAKES WALLEYE

panko crusted. served with lemon-caper tarter & today's potato. \$22

SEARED YELLOWFIN TUNA

sesame crusted tuna served warm with asian glaze, sushi rice stir fry & wasabi aioli. \$20

91 CRAB CAKE DINNER

two crab cakes on a pool of lemon aioli with greens tossed in maple vinaigrette & today's potato. \$17

A l a s k a n C o h o S a l m o n

we buy our salmon directly from hoonah, alaska. it is line caught & processed within minutes by fisherman, aldwin harder.

SUMMER COHO SALMON

roasted on a cedar plank with a brown sugar rub topped with toasted almonds & served with today's potato. --mkt.

PINEAPPLE GINGER SALMON

pan seared with an asian glaze. served with sushi rice stir fry & wasabi aioli. --mkt.

CEDAR PLANK SALMON

topped with fresh herbs & served with lemon aioli & savory orange green beans. --mkt.

T h e S t r i p C l u b

our 10 oz. new york angus strip steaks are chateau cut, seasoned & grilled over an open flame. steak dinners include a vegetable and today's potato.

BLACK ANGUS STRIP

we keep hearing...it's the best steak in canton. \$24

BLACK & BLUE STRIP

blackened & topped with blue cheese crumbles. \$26

THE LOADED STRIP

piled high with sautéed onions and/or mushrooms. \$26

THE SCAMPI STRIP

with shrimp sautéed in garlic butter, asparagus, tomatoes, linguine & toasted parm bread crumbs. \$29

C l a s s i c 9 1

GRILLED STEAK SKEWERS

tender, steak & grilled veggies. single \$17 double \$26

THE MIXED GRILL

tender, steak skewer, shrimp skewer & grilled vegetables. \$21

TUSCAN RAVIOLI

three cheese ravioli with asparagus, sun-dried tomatoes & walnuts in pesto cream. \$13

CHICKEN MARSALA

sautéed chicken, mushrooms, sun-dried tomatoes & scallions in marsala cream sauce over roasted portabella ravioli. \$15.5

LEMON CHICKEN

chicken breast, tomato, mushrooms, spinach & linguine in lemon,wine cream sauce \$135

D e s s e r t s

S'MORES

thick graham cracker crust, ganache, peanut butter caramel & marshmallows toasted in our wood fired oven. \$5.6

WALNUT APPLE CRISP

warm baked apples topped with a golden walnut crust, ice cream & a drizzle of caramel. \$5.8

HOMEMADE CHEESECAKE

made, just for us. \$6.2

TIRAMISU

our tiramisu is imported from ny. \$6.7

CRÈME BRULÉE

one of our best sellers. made in house with madagascar vanilla beans. simply outstanding. \$5

MOLTEN CHOCOLATE CAKE

made with schokinag chocolate. served warm with vanilla bean ice cream. \$5.6

PEANUT BUTTER CLOUD

peanut butter mousse in a shortbread crust with whipped cream & chocolate \$6

S i d e s

sushi rice stir fry \$4.5

asparagus/broccoli/spinach \$4

orange green beans \$3.5

91 spaghetti marinara \$4.5

today's potato \$3

Eat Well Tonight.

91 WOOD FIRED OVEN

JACKSON

330.497.9111

NORTH CANTON

330.498.9191

