

Starters

GRILLED CHEESE & TOMATO SOUP

simple, yet delicious, combination of two fabulous soups. BOWL \$4.9

ARTICHOKE SPINACH DIP

baked cheesy, artichoke spinach dip. served with homemade salsa & tortilla chips. \$9

BACON, CHEDDAR CHIPS

wood fired oven potato chips, cheddar, honey glazed bacon & herbed ranch. \$6.9

BLUE CHEESE & BALSAMIC CHIPS

wood fired oven potato chips, blue cheese dressing, blue cheese crumbles & balsamic reduction. \$6.9

POTATO CHIP COMBO

can't decide which chips to choose? a combo of both. enough to share! \$6.9

OVEN ROASTED GOATCHEESE

creamy goat cheese topped with 91 marinara and baked until bubbly in our wood fired oven. \$6

NOTE: Consuming any dish on this menu containing raw/undercooked meats, poultry or seafood may increase risk of food borne illness. Inform server of allergies. JAX 10/11

GARLIC TOMATO BREAD

who says it doesn't take a brain surgeon to make great garlic bread? dr. phil, our neighbor first made this bread for us and we loved it (and him!) topped with fresh mozzarella and basil chiffonade. HALF \$4 FULL \$7.8

91 CRAB CAKES

lump & super lump crab, perfectly seasoned with choice of roasted red pepper curry sauce or lemon aioli with maple vinaigrette tossed greens. \$15

BUFFALO SHRIMP

sautéed shrimp in tangy buffalo wing sauce with celery & steakhouse blue cheese dressing. \$10

91 STUFFED PEPPERS

fresh peppers hand stuffed with sausage, herbs, cheeses and topped with 91 marinara. \$10
STUFFED PEPPER DINNER with salad & potato. \$15

SESAME SEARED AHI TUNA

sashimi grade yellowfin tuna served chilled with sushi rice salad, chili cucumbers, soy/ginger vinaigrette & wasabi aioli. \$15.8 WITH EDAMAME \$18.8

EDAMAME

soy beans steamed in their pods seasoned with kosher salt. \$5

House Salads

SUPREME WEDGE SALAD

"over the top" with honey cured bacon, tomato, cheddar, chopped red onion, hardboiled egg, crumbled blue cheese, wood fired oven croutons & herbed ranch dressing. \$7.5

91 WEDGE SALAD

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

RUSTIC CAESAR

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

BALSAMIC SALAD

mesculin greens, gorgonzola, sun-dried tomatoes & balsamic vinaigrette. \$5 W/ PINE NUTS \$6

THE BEST GREEK SALAD

romaine tossed with kalamata olives, feta, tomato, red onion, pepperoncini, fresh herbs and 91 greek vinaigrette. \$6

LEMON PEPPER

CHICKEN GREEK SALAD
entrée size greek salad, grilled lemon pepper chicken. \$12

FIELD GREEN SALAD

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

GOAT CHEESE SALAD

mesculin greens, raisins, 91 vinaigrette & warm pecan goat cheese medallion. \$7.5
ENTRÉE SIZE \$10

Plus Protein

TO ANY OF OUR SALADS ADD:

grilled or blackened chicken \$4
sautéed shrimp \$6

7 oz. salmon filet \$13

single crab cake \$8

K I D S E A T F R E E

every monday night

at ninety one.

Hand Helds

casual and delicious dinner options at a modest price. served with small field green salad and potato chips.

GREG'S BAR BURGER

eight ounce, hand pattied burger with honey cured bacon, caramelized onions and sharp cheddar cheese on a grilled pretzel bun. \$10.5

BLACK & BLUE BURGER

eight ounce, hand pattied burger, nicely blackened with blue cheese crumbles on a grilled pretzel bun. \$10.5

WALLEYE SAMMIE

panko crusted walleye fillet, sautéed until golden with romaine lettuce, tomato and lemon-caper tarter on a grilled pretzel bun. \$14

TOMMY'S STEAK SANDWICH

7oz. sirloin, open faced on grilled garlic toast with mushrooms, onion and cheddar cheese. \$14

CAROLINA SALMON

pan seared, blackened salmon with romaine lettuce, tomato and lemon-caper tarter on a grilled pretzel bun. \$14

we know you have many options when dining out, **thank you** for choosing 91. we want your food and drink to taste great and to be served with joy! talk to us @ www.91oven.com

Greg & Amy Gochring

Wood Fired Oven Pizzas

our dough and sauces are homemade daily. we use the finest toppings available and bake our pies at 750 degrees in a wood fired oven. whole wheat flatbread available.

Take and Bake pizzas: Buy 3 & the 4th is FREE.

ROASTED VEGETABLE, PECAN & GOAT CHEESE

caramelized onion jam, garlic oil, seasonal vegetables, mozzarella, goat cheese, toasted pecans, balsamic reduction & fresh herbs. \$11.5

PAD THAI SHRIMP

our new favorite! shrimp, spicy peanut sauce, mozzarella & fontina cheeses topped with chilled ginger chili cucumbers, bean sprouts, roasted peanuts, scallions and cilantro. \$12

ROSEMARY POTATO

caramelized onion jam, crispy potato chips, honey glazed bacon, fontina & mozzarella cheeses with sizzled rosemary and a sour cream drizzle. \$11.5

BAJA CHICKEN

caramelized onion jam with salsa, southwestern grilled chicken, corn, mozzarella and cheddar cheeses, cilantro and sour cream. \$11

THAI CHICKEN

spicy peanut sauce, grilled chicken, sprouts, carrots, mozzarella, scallions, roasted peanuts, mint and cilantro. \$12

BBQ CHICKEN PIZZA

southern bbq, grilled chicken, smoked gouda, honey bacon, red onion & cilantro. \$12

THE NEW YORK SLICE

red sauce, mozzarella & fresh torn basil. \$9

MARGHERITA

famous here with xvo, fresh mozzarella, tomato & basil. \$10

G'S MARGHERITA

red sauce, fresh mozzarella, shredded mozzarella & torn basil. \$10

TRIPLE PEPPERONI

red sauce, imported, rosa grande & traditional pep. \$11

PIZZA SUPREME

red sauce, italian sausage crumbles, mushroom, red pepper and green olives. \$11

MEAT LOVERS

red sauce, pepperoni, sausage crumbles, banana peppers, red onion & parmesan cheese. \$12
WITH HONEY GLAZED BACON \$13

AMY'S FAVORITE PIZZA

xvo, chicken, red & green peppers, honey bacon, roma tomatoes, goat cheese. \$12.5

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early bird
menu
nightly

5-6

Classic 91

NAPA VALLEY CHICKEN

tender grilled chicken breasts with sun-dried tomato, goat cheese butter medallions. served with potato. \$16

TUSCAN GRILLED CHICKEN

pesto grilled chicken layered with fresh mozzarella, grilled tomato and fresh basil with today's potato. \$16.9

CHICKEN MARSALA

sautéed chicken, mushrooms, sun-dried tomatoes & scallions in a "out of this world" marsala cream sauce over roasted portabella ravioli. \$16

LEMON CHICKEN

sautéed chicken, tomato, mushrooms, spinach & linguine in a wonderful lemon, white wine cream sauce. still my mom's favorite dish! \$14

SEAFOOD CANNELLONI

pasta tubes stuffed with seared maine lobster, shrimp and scallops. baked with parmesan bread crumbs and alfredo, house red sauce or both. \$20

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EVERY
TUESDAY
IS RETAIL
WINE NIGHT

Ninety One Noodles

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

BRUSCHETTA PASTA

linguine, olive oil, garlic, tomatoes, parmesan, pine nuts & basil chiffonade. \$11

CHICKEN DIABLO

our most popular pasta. strozzapreti noodles with grilled chicken, spinach & roma tomatoes, in a spicy tomato cream sauce. \$13.6

SAGE & BUTTERNUT SQUASH RAVIOLI

cheese ravioli sautéed with fresh ginger, sage, roasted butternut squash, nutmeg and topped with toasted walnuts. \$13

TUSCAN RAVIOLI

cheese ravioli with sun-dried tomatoes, asparagus & walnuts in pesto cream. \$14

SEAFOOD BISTRO

linguine, sautéed shrimp, scallops, salmon and spinach in house red sauce. a wow! \$17

DRUNKEN SHRIMP

shrimp shaped pasta in absolut vodka/tomato cream sauce with sautéed shrimp, mushrooms, artichokes & parmesan. \$14.3

BASIL CHICKEN WITH FETA

linguine in basil pesto with grilled chicken, roasted red peppers, tomatoes, pine nuts & feta. \$14.3

KUNG PAO CHICKEN

chicken sautéed with red peppers, scallions, peanuts, broccoli and chili peppers tossed in a soy, ginger glaze with spaghetti. \$14

Risotto

BLACKENED CHICKEN

smoked gouda risotto, blackened chicken breast and blueberry, brandy compote. \$16

BLACKENED SCALLOPS

a bowl of smoked gouda risotto with blackened wild atlantic, sea scallops. \$23

91 STUFFED PEPPER

parmigiano reggiano risotto with hand stuffed fresh peppers and 91 marinara. \$15

GRILLED VEGETABLE

parmigiano reggiano risotto with grilled, seasonal vegetables and balsamic reduction. \$13.6

Vegetarian

VEGETABLE TRIO

grilled vegetables, sautéed spinach with white beans & stir fried almond sushi rice with roasted red pepper curry sauce (contains mayo). \$12

ASIAN BOWL

stir fry vegetables, almonds and sushi rice with asian, pineapple ginger glaze. \$11

SAGE & BUTTERNUT SQUASH RAVIOLI

cheese ravioli sautéed with fresh ginger, sage, roasted butternut squash, nutmeg and topped with toasted walnuts. (vegan with linguine.) \$13

TUSCAN RAVIOLI

cheese ravioli with sun-dried tomatoes, asparagus & walnuts in pesto cream. (contains cream & cheese) \$14

Fabulous Fish & Seafood

at 91, we take our seafood seriously. we work with our suppliers to get the finest & freshest seafood available & choose sustainable seafood whenever possible. we think you're gonna love it.

"AUTUMN" CEDAR PLANKED SALMON

wild alaskan salmon roasted in our wood fired oven on a cedar plank, seasoned with a savory brown sugar rub and topped with toasted pumpkin seeds. with vegetable or potato. salmon served naked upon request. \$23

PACIFIC CLIFF WILD ALASKAN SALMON

almond, walnut & herb crusted cedar planked salmon, topped with a blueberry brandy compote. served with vegetable or potato. \$23

FILET OF COD PARMESAN

parmesan, panko crusted cod filet simmered in a tomato/basil sauce with sautéed spinach, and mushrooms over linguine. \$20

SEAFOOD CANNELLONI

hand made pasta tubes stuffed with seared maine lobster, shrimp and scallops. baked with parmesan bread crumbs and creamy alfredo, house red sauce or both. \$20

E I G H T E E N percent

gratuity may be added to

parties of seven or more.

we truly want to exceed your expectations. cheers!

chrissy squire, gm

GREAT LAKES WALLEYE

panko crusted walleye filets sautéed until golden. served with lemon-caper tarter & today's potato. \$22

KUNG PAO SHRIMP

shrimp sautéed with red peppers, scallions, broccoli, chili peppers and peanuts in a mild soy, ginger glaze with sushi rice. \$16

YELLOWFIN TUNA NANAMI

sashimi grade yellowfin tuna filet seared in nanami served with stir fried vegetables, sushi rice, crushed wasabi peas and sriracha aioli. \$25

91 CRAB CAKE DINNER

two of our crab cakes on a pool of lemon aioli with greens tossed in maple vinaigrette & today's potato. \$18

Sides

sushi rice stir fry \$4.5

tender asparagus \$4.5

fresh broccoli \$4

sautéed spinach \$4

91 spaghetti marinara \$4.5

risotto \$5

today's vegetable \$3.5

today's potato \$3

The Strip Club

our 10 oz. new york angus strip steaks are chateau cut especially for us. we grill them over an open flame and season them with our house made steak butter.

BLACK ANGUS STRIP

we keep hearing, "our strip is the best steak in canton!" served with today's vegetable and potato. \$25

ROASTED GARLIC & GOAT CHEESE STRIP

brushed with roasted garlic oil and topped with roasted garlic cloves and crumbled goat cheese. served with today's vegetable and potato. \$27

BLACK & BLUE STRIP

seared in blackening spices, topped with blue cheese crumbles. served with today's vegetable and potato. \$26.6

THE LOADED STRIP

piled high with sautéed onions, tasty mushrooms or both. served with today's vegetable and potato. \$26

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