

S T A R T E R S

BACON, CHEDDAR CHIPS

wood fired oven potato chips, sharp cheddar, honey glazed bacon and herbed ranch. \$6

BLUE CHEESE & BALSAMIC CHIPS

wood fired oven potato chips, blue cheese dressing, crumbled blue cheese and balsamic reduction. \$6

POTATO CHIP SAMPLER

can't decide which chips to choose? a combo of both. \$6

91 STUFFED PEPPERS

cubanelle peppers, hand stuffed with sausage, herbs and cheeses, topped with 91 marinara. \$9

STUFFED PEPPER DINNER

with field green salad and today's potato. \$14

◆WOOD FIRED CRAB CAKES

hand made with lump crab and very little filler. baked in our wood fired oven and served with curry aioli or smoky remoulade. \$11

NOTE: Consuming raw/ undercooked meats, poultry or seafood may increase risk of food borne illness. Inform server of food allergies.

◆NEW ITEM OR PRESENTATION

BUFFALO SHRIMP

now, twice as many sautéed shrimp tossed in tangy buffalo wing sauce. \$9

FLAMING CHEESE

sautéed kasseri cheese, flamed to melt. served with crisp flatbread and garnish. opa! \$8

◆SASHIMI GRADE AHI TUNA

sesame seared ahi tuna, cellophane noodle salad, soy/ginger cucumbers, pickled ginger, wasabi aioli and sweet & sour sauce. \$15

ADD SIDE OF SESAME BEANS \$ 3

SESAME GREEN BEANS

fresh green beans in sesame oil with black & white sesame seeds. served chilled with wasabi dip. \$5

ARTICHOKE SPINACH DIP

cheesy artichoke spinach dip baked in our wood fired oven. served with homemade salsa and tortilla chips. \$7

H A N D H E L D S

CASUAL AND DELICIOUS DINNER OPTIONS AT A MODEST PRICE.

served with small field green salad and potato chips.

◆TOMMY'S STEAK SANDWICH

prime sirloin steak served open faced on grilled garlic bread with sautéed onions and mushrooms. \$14

◆CRAB CAKE SAMMIE

wood fired oven, lump crab cake, shredded romaine and smoky remoulade on a homemade roll. \$11

GREG'S BAR BURGER

eight ounce, hand pattied burger with honey cured bacon, caramelized onions and choice of sharp cheddar or blue cheese crumbles. \$9

◆CAROLINA SALMON SAMMIE

pan seared, blackened salmon filet with shredded romaine and smoky remoulade on a homemade roll. \$11
12/09

T H A N K Y O U

for choosing 91. we know you have many options when dining out. we want your food and drink to taste great and to be served with joy!

we love to hear from you.

www.91oven.com

greg & amy goehring

CLASSIC 91

◆**BALSAMIC GLAZED CHICKEN**
balsamic glazed chicken breast with tender gnocchi in sage, browned butter with spinach and pine nuts. \$16

◆**CHICKEN MARSALA**
sautéed chicken, mushrooms, sun-dried tomatoes and scallions in a marsala cream sauce over portabella ravioli. \$15.5
SIRLOIN MARSALA \$20.5

TUSCAN CHICKEN
pesto grilled chicken with fresh mozzarella, garden tomatoes, basil and today's potato. \$17

◆**LEMON CHICKEN & LINGUINE**
sautéed chicken breast, tomato, mushrooms, spinach and linguine with a wonderful lemon, white wine cream sauce. \$13.5

RISOTTO

◆**ROASTED VEGETABLE RISOTTO**
roasted asparagus tips, tomato, mushrooms and pepper trio over parmigiano-reggiano risotto. \$13
with grilled chicken \$15

**BLACKENED SCALLOPS/
SMOKED GOUDA RISOTTO**
blackened scallops and a bowl of smoked gouda risotto. \$19

◆**RISOTTO 91**
creamy parmigiano-reggiano risotto topped with 91 stuffed peppers and homemade marinara. \$16

NOODLES

◆**BASIL CHICKEN WITH FETA**
linguine in a basil pesto sauce with chicken, roasted red peppers, fresh tomatoes, pine nuts, and feta cheese. \$15

CHICKEN DIABLO
penne pasta with grilled chicken, spinach, and roma tomatoes, in a spicy tomato cream sauce. \$13

BAKED SEAFOOD CANNELLONI
lobster, shrimp, and scallop filled pasta tubes, baked with 91 marinara or alfredo and two cheeses. \$19

SAUSAGE & PEPPER PASTA
penne pasta with mild and spicy italian sausage, peppers and onions sautéed in olive oil with balsamic reduction. \$12

DRUNKEN SHRIMP
penne pasta in an absolute vodka/tomato cream sauce with sautéed shrimp, mushrooms, artichokes and parmesan. \$14

TUSCAN RAVIOLI
three cheese ravioli with asparagus, sun-dried tomatoes, and walnuts in a pesto cream sauce. \$13

◆**PORTABELLA RAVIOLI FLORENTINE**
portabella mushroom ravioli tossed with garlic cream sauce and fresh spinach. garnished with toasted parmesan. \$12

◆**INDECISIVE GNOCCHI**
tender potato pasta with garlic cream sauce and 91 marinara. drizzled with pesto...red, white and green! \$10

◆**SEAFOOD SCAMPI**
shrimp, scallops, salmon, asparagus, and tomatoes with roasted red pepper linguine in garlic butter with parmesan bread crumbs. \$15

THAI CHICKEN PASTA
fresh ohio city wheat spaghetti in a thai peanut sauce with grilled chicken, carrots, red peppers, bean sprouts, peanuts, and scallions. \$14

THAI BEEF PASTA \$17

◆**ROASTED RED PEPPER ALFREDO W/ BLACKENED CHICKEN**
seared blackened chicken breast with fresh ohio city red pepper fettuccini in a roasted red pepper alfredo sauce. \$13

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◆**NEW ITEM OR PRESENTATION**

T O D A Y ' S C A T C H

NORTH ATLANTIC COD \$17

WILD CAUGHT SALMON -- mkt.

SAUTEED SHRIMP \$16

WILD ATLANTIC SCALLOPS \$21

P R E P A R A T I O N S

◆ASIAN

seared in sesame oil and garnished with pickled ginger, wasabi aoli, sweet & sour sauce and asian vegetables and cellophane noodles.

◆PARMESAN CRUSTED

pan seared with a toasted parmesan crust. served with roasted red pepper fettuccini tossed in sun-dried tomato alfredo.

◆BLACK & BLUE

seared in blackening spices, served with a mild blue cheese cream sauce over sautéed spinach.

S I D E S

garden asparagus/broccoli \$4

fresh green beans \$3.5

seasoned sautéed spinach \$4

91 spaghetti marinara \$4.5

today's potato \$3

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◆NEW ITEM OR PRESENTATION

F A M O U S F I S H & S E A F O O D

GREAT LAKES WALLEYE
panko crusted and sautéed until golden. served with lemon-caper tarter and today's potato. \$20

◆MAPLE GLAZED
CEDAR PLANK SALMON
premium, wild caught salmon roasted on a cedar plank with a maple glaze and toasted walnuts. served with today's potato. --mkt.

BALSAMIC GLAZED SALMON
W/ROASTED VEGETABLES
premium, wild caught salmon and vegetables roasted on a cedar plank in our wood fired oven. --mkt.

◆SASHIMI GRADE AHI TUNA
entrée portion of our chilled, sesame seared ahi tuna, cellophane noodle salad, soy/ginger cucumbers, pickled ginger, wasabi aoli sweet & sour sauce and sesame green beans. \$22

CURRIED CRAB CAKE DINNER
two of our famous crab cakes served with a roasted red pepper and curry aioli, and today's potato. \$14

T H E S T R I P C L U B

OUR 10 OZ. STRIP STEAKS ARE CHATEAU CUT, SEASONED AND GRILLED. SERVED WITH VEGETABLE AND POTATO.

BLACK ANGUS STRIP

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

◆STEAK & PASTA

greg's favorite splurge. steak with garlic cream gnocchi and sautéed spinach instead of veggie and potato. yum! \$27

BLACK & BLUE STRIP

blackened and topped with blue cheese crumbles. \$26

THE LOADED STRIP

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

◆SCAMPI STRIP WITH CRAB

strip topped with lump crab meat sautéed in a lemon caper butter with asparagus and mushrooms. \$29

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.

thank you for dining with us.

katie mason, gm

HOUSE SALADS

◆WINTER TOMATO SALAD

warm, fresh mozzarella over chilled, roasted and sun-dried tomatoes and garlic with romaine, basil and crustini. \$8

◆RUSTIC CAESAR SALAD

romaine, creamy caesar dressing, toasted parmesan cheese and crushed crustini. \$5
with honey glazed bacon \$5.9

THE WEDGE

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

◆STEAKHOUSE WEDGE

iceberg, red onion, blue cheese, honey cured bacon, croutons and amazing steakhouse dressing. \$6.5
WITH 7 OZ. PRIME SIRLOIN \$15

BALSAMIC SALAD

mesculin greens, gorgonzola, pine nuts, sun-dried tomatoes, and balsamic vinaigrette. \$5.2

FIELD GREEN SALAD

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

GOAT CHEESE SALAD

mesculin greens, raisins, low fat 91 vinaigrette, and a warm pecan crusted goat cheese medallion. \$7.5
ENTRÉE SIZE \$10

PLUS PROTEIN

TO ANY OF OUR SALADS ADD:

a single crab cake \$5

sautéed shrimp \$5

7 oz. salmon filet \$12.5

grilled chicken breast \$3.5

blackened chicken \$3.9

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◆NEW ITEM OR PRESENTATION

WOOD FIRED OVEN PIZZAS

we make our dough and sauces daily, use 100% dairy cheese, fine meats and fresh vegetables. our pies bake at 750 degrees in a all wood fired oven. whole wheat flatbread available.

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

TRADITIONAL

NY SLICE

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

TRIPLE PEPPERONI

red sauce, cheese, rosa grande, traditional, and cubed imported pepperoni. \$11

MEAT LOVERS

red sauce, cheese, sausage, pepperoni, cubanelle peppers, red onion, and parm. \$12.5

WHITE PIZZA

◆OLD WORLD SAUSAGE

mild and spicy sausage slices with peppers, onions, ricotta cheese, torn basil and balsamic drizzle. \$12

MARGHERITA

our number one selling pizza. xvo, mozzarella fresca, roma tomatoes, and fresh basil. \$10

◆BIANCA PIZZA

olive oil, provolone, mozzarella fresh ricotta, parmesan cheese and herbs. \$10
with honey glazed bacon \$12

WILD MUSHROOM PIZZA

sautéed wild mushrooms, scallions, pine nuts, mozzarella and blue cheeses. \$11

CALIFORNIA

THAI CHICKEN

spicy thai peanut sauce, grilled chicken, sprouts, carrots, mozzarella, cilantro, scallions and chopped peanuts. \$12.5

◆SOUTHWESTERN PIZZA

roasted garlic oil with grilled chicken, caramelized onion, corn, mozzarella and cheddar cheeses, cilantro, salsa and sour cream. \$11.5

AMY'S FAVORITE PIZZA

xvo, honey glazed bacon, grilled chicken, red and green peppers, roma tomatoes and goat cheese crumbles. \$12

◆THE FIVE CHEESE

parmesan, fontina, provolone, mozzarella and smoked gouda cheeses with tomatoes and herbs. \$11

we are happy to meet your dietary needs any way we can.

john olihan, executive chef

SOUTH BEACH SALAD

baby spinach, blueberries, toasted almonds and warm brie cheese with a sugar free, lemon blueberry vinaigrette.

SOUTH BEACH SEAFOOD SALAD
entrée south beach salad with sauteed salmon, shrimp and scallops

CHOPPED CHINESE SALAD
crisp lettuce, carrots, scallions, red peppers, cilantro, peanuts, chow mein noodles and grilled chicken with oriental dressing and a side of thai peanut sauce.

91 STEAK SALAD
grilled sirloin steak, mixed greens, tomato, grilled red onion, and sharp cheddar, topped with wood fired oven chips and herbed ranch, blue cheese or balsamic dressing.

THE WEDGE
iceberg lettuce wedge, honey cured bacon, tomato, sharp cheddar cheese and herbed ranch dressing. \$5.5

BALSAMIC SALAD
mixed greens, pine nuts, sun-dried tomatoes, crumbled gorgonzola and balsamic vinaigrette. \$4.5

GOAT CHEESE SALAD
mesculin greens, cranberry raisins, 91 vinaigrette and a warm pecan crusted goat cheese medallion. \$7.5

FIELD GREEN SALAD
california field greens, wood fired oven croutons and 91 vinaigrette, herbed ranch, or balsamic dressing. \$4

WOOD FIRED OVEN PIZZAS

we make our dough and sauces daily, use 100% dairy cheese, fine meats and fresh vegetables then bake our pies at 565 degrees in our wood fired oven.

TRADITIONAL PIZZAS

NY SLICE
traditional sauce, mozzarella cheese and fresh torn basil

THREE PEPPERONI
red sauce, mozzarella cheese, rosa grande, traditional and cubed imported pepperoni

MEAT LOVERS
traditional sauce, mozzarella cheese, sausage, pepperoni, cubanelle peppers, red onion and basil

WHITE PIZZAS

CLASSIC BIANCA
xvo, provolone, mozzarella, fresh ricotta, parmesan cheeses and fresh herbs.

MARGHERITA
extra virgin olive oil, mozzarella fresca, roma tomatoes and basil chiffonade.

GRILLED ASPARAGUS&ARTICHOKE
garlic xvo, grilled asparagus & artichokes, smoked ghouda and parmesan cheese.

CALIFORNIA PIZZAS

THAI CHICKEN PIZZA
spicy peanut sauce, grilled chicken, carrots, sprouts, mozzarella cheese, cilantro, scallions, chopped peanuts

WILD MUSHROOM PIZZA
sauteed wild mushrooms, blue and mozzarella cheeses, scallions and pine nuts.

CHEESEBURGER, CHEESEBURGER PIZZA

FAJITA PIZZA
xvo, sauteed onions, red and green pepper strips, and sharp cheddar cheese. garnished with salsa and cilantro sour cream.

BBQ?

