

STARTERS

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

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

◆NEW ITEM OR PRESENTATION
1/10

BUFFALO SHRIMP

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

FLAMING CHEESE

sautéed kasseri cheese, flamed to melt. served with crisp flatbread. 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

◆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

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

HAND HELDS

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

THANK YOU

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! talk to us @www.91oven.com

greg & amy goehring

chef john olihan

CLASSIC 91

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

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

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

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

RISOTTO

◆ROASTED VEGETABLE RISOTTO
roasted asparagus tips, tomatoes, mushrooms and pepper trio over parm reggiano risotto. \$13
with blackened scallops \$20
with grilled chicken \$15

BLACKENED SCALLOPS/
SMOKED GOUDA RISOTTO
blackened scallops with smoked gouda risotto. \$19

◆RISOTTO 91
creamy parm-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

◆BLACKENED CHICKEN WITH PINK ALFREDO
seared blackened chicken breast with fresh ohio city red pepper fettuccini in a sun-dried tomato alfredo sauce. \$13

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

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

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

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

DRUNKEN SHRIMP
penne pasta in an absolut vodka/tomato cream sauce with shrimp sautéed in black & white pepper, mushrooms, artichokes, and parmesan cheese. \$14

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

◆NEW ITEM OR PRESENTATION
1/10

TODAY'S CATCH

NORTH ATLANTIC COD \$17

WILD CAUGHT SALMON -- mkt.

SAUTÉED SHRIMPS \$16

WILD ATLANTIC SCALLOPS \$21

PREPARATIONS

◆ASIAN

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

◆PARMESAN CRUSTED

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

◆BLACK & BLUE

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

SIDES

garden asparagus/broccoli \$4

fresh green beans \$3.5

seasoned sautéed spinach \$4

91 spaghetti marinara \$4.5

today's potato \$3

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

◆NEW ITEM OR PRESENTATION

1/10

FAMOUS FISH & SEAFOOD

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 in our wood fired oven. topped with a maple glaze and toasted walnuts. served with today's potato. --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

E I G H T E E N percent

gratuuity may be added to

parties of seven or more.

W E T R U L Y want

to exceed your expectations.

thank you for dining with us.

sarah debaun, gm

THE STRIP CLUB

OUR 10 OZ. STRIP STEAKS ARE CHATEAU CUT, SEASONED AND GRILLED. SERVED WITH TODAY'S 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. grilled steak with a side of garlic cream gnocchi and sautéed spinach. \$27

BLACK & BLUE STRIP

blackened and topped with blue cheese crumbles. \$26

THE LOADED STRIP

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

HOUSE SALADS

◆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

◆GRILLED STEAK WEDGE

Our best selling wedge salad with a 7oz. prime sirloin filet and your choice of ranch or blue cheese dressing. \$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

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

◆NEW ITEM OR PRESENTATION

1/10

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. available on whole wheat flatbread.

TAKE AND BAKE PIZZAS ARE ALWAYS: BUY 3 & THE 4TH

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

MARGHERITA

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

WILD MUSHROOM PIZZA

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

◆THE FIVE CHEESE

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

CALIFORNIA

CHIPOTLE CHICKEN PIZZA

honey glazed bacon, grilled chicken, tomato, cheddar and pepperoncinis with a chipotle sour cream sauce. \$11

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. \$12.5

AMY'S FAVORITE PIZZA

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

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?

