

## Carry Out Menu

91 North Canton

1983 East Maple

330.498.9191

### Wood Fired Pizza

#### TRADITIONAL MARGHERITA

91 sauce, mozzarella fresca, roma tomatoes & fresh basil. \$10

#### 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

#### 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

#### 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 OVEN

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

[www.91oven.com](http://www.91oven.com)

## 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

#### RUSTIC CAESAR

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

#### CRAB CAKE CAESAR

entrée size with toasted parmesan cheese, crushed crustini, chopped tomato & a 91 crab cake. \$13  
WITH HONEY GLAZED BACON \$14

#### 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

mesculin 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

mesculin 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.

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#### **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

#### **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, aldwinn harder.

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#### **SUMMER 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.

## **The Strip Club**

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.

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#### **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

## **Classic 91**

#### **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. \$13.5

## **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 Tonite**

91 WOOD FIRED OVEN

NORTH CANTON

330.498.9191

JACKSON

330.497.9111

