



ELEVATION89

At the Ocala Airport

CHECK IN

PORCINI DUSTED SCALLOPS Fresh Jumbo Scallops Seared With A Roasted Garlic Dijon Cream Sauce & Fried Onions. **\$14**

CRAB CAKES Fresh Blue Crab Meat, Hand Packed And Seared With Sliced Avocado, Blackened Aioli, Roasted Corn And Black Bean Relish & Crispy Tortillas. **\$14**

NACHOS A Heaping Portion Of Warm Tortilla Chips Smothered In Queso, Lettuce, Tomatoes & Red Onions. Topped With Choice Of Chicken Or Chili. **\$14**

LOBSTER SPRING ROLLS Hand Made Lobster Spring Roll Perfectly Fried. Served With Sweet Thai Chili Sauce. **\$13**

CHICKEN TENDERS Half Dozen Hand-Breaded Chicken Tenders Served Plain Or Tossed In Your Choice Of Wing Sauce. With Bleu Cheese Or Ranch **\$12**

PIEROGIES Stuffed With Potato & Cheese, Topped With Onions & Bacon. Finished With Parmesan & Sour Cream **\$12**

WINGS Signature Wings Smoked Then Flash Fried.			
Buffalo	Sriracha Teriyaki	Garlic Parmesan	8 For \$12
Thai Chili	Blackened	Sexy	20 For \$26
Awesome	BBQ	Honey Garlic	50 For \$60

HEALTHY OPTIONS

SPICY THAI SHRIMP SALAD Mixed Greens Topped With Grilled Shrimp, Mandarins, Cucumbers, Carrots, Cilantro & Chow Mein Noodles In A Thai Chili Sauce **\$14**

CHEF SALAD Mixed Greens Topped With Diced Ham, Turkey, Crispy Bacon, Hard-Boiled Egg, Red Onion, Diced Tomatoes & Monterey Jack Cheese **\$14**

SOUTHWESTERN CHICKEN SALAD Mixed Greens With Blackened Chicken, Roast Corn & Black Bean Salsa, Tomatoes, Cheese & Jalapeño Fried Onions. . **\$14**

TUNA POKE NACHOS Sesame Seared Tuna, Wonton Chips, Cucumbers, Tomatoes, Avocados, Red Cabbage, Korean Pepper Sauce, Wasabi Aioli & Yum Yum Sauce.... **\$14**

CAPRESE SALAD Freshly Sliced Tomatoes Topped With Homemade Mozzarella, Basil & Balsamic. **\$13**

RICE BOWL Aromatic Rice & Sautéed Vegetables Finished With Sweet Thai Chili Sauce. Served A La Carte Or With Choice Of Toppings. **\$10**

*Toppings: Half Dozen Shrimp \$8 Sesame Tuna \$8
Ribeye \$6 Chicken \$5 Veggies \$4*

BEVERAGES

SOFT DRINKS (COKE PRODUCTS) **\$3**

SWEET TEA/UNSWEET TEA/LEMONADE . **\$3**

JUICE/MILK/BOTTLED WATER **\$3**

COFFEE/TEA/HOT CHOCOLATE **\$3**

SPECIALTY COFFEES **\$5**

SPARKLING WATER **\$5**

TAKE OFF

Served With Choice Of Side

GROUPER SANDWICH Grouper Blackened Or Grilled With Lettuce, Tomato, Pickle & Remoulade. Served On Hoagie Roll. **\$16**

WAGYU BEEF SLIDERS Seared Wagyu Beef Topped With Kimchi, Bulgogi And Yum Yum Sauce. Served With Korean Pepper Aioli French Fries Or Choice Of Side **\$15**

PHILLY A Unique Take On A Classic. Shaved Ribeye Topped With American Cheese, Sliced Wild Mushrooms, Peppers & Onions. Served On A Freshly Baked Hoagie Roll As Close As You Can Get Without Moving To Philly. **\$14**

MILE HIGH CLUB You Know When You Gotta Have It. Ham, Turkey, Bacon, Lettuce & Tomato Piled High On Texas Toast. **\$13**

CRISPY CHICKEN Hand Breaded Chicken Served Plain Or Tossed With Your Favorite Wing Sauce On A Fresh-Baked Roll With Lettuce, Tomato & Pickle. **\$13**

MOZZARELLA CHICKEN Grilled Chicken Breast With Fresh Mozzarella, Tomato, Basil & Balsamic On A Grilled Brioche Bun. **\$13**

TACOS Two Tacos With Choice Of Shrimp, Ribeye Or Chicken On Grilled Flour Tortillas With Sour Cream & Salsa. **\$12**

BURGER BAR

Served With Choice Of Side

BISON BURGER Grilled Bison Patty With Cheddar, Bacon, Beer Battered Onion Ring & Bourbon BBQ Sauce **\$17**

CHIMICHURRI BURGER Seasoned Burger Served Over Freshly Sliced Tomato & Topped With Pepper Jack, Grilled Onions, Sliced Avocado & Chimichurri Sauce. Served On A Grilled Brioche Bun **\$14**

CAPTAIN'S BURGER Grilled Burger Served On A Toasted Roll & Topped With Bleu Cheese Crumbles, Bourbon Glazed Bacon and Sautéed Onions. **\$14**

THE FLYING GOAT Seasoned Burger Set On A Bed Of Fresh Spinach & Topped With Goat Cheese, Pickled Onions, And Fig Jam. Served On A Toasted Roll **\$14**

BLACK BEAN BURGER Vegetarian Burger For Our Health Conscious Guests. Served On A Grilled Brioche Bun With Cheese, Lettuce, Tomato, Pickle & Red Onion **\$12**

IN FLIGHT BURGER Eight Ounce Burger Cooked To Perfection. Served On A Grilled Brioche Bun With Cheese, Lettuce, Tomato, Pickle, Red Onion. **\$12**

*Toppings: Bacon \$2 Chili \$2 Sliced Avocado \$2 Fried Egg \$1
Cream Cheese \$1 Sautéed Onions \$1 Jalapeños \$1 Mushrooms \$1*

SIDES

CUP OF CHILI/SOUP OF THE DAY **\$4**

FRENCH FRIES **\$4**

SIDE SALAD **\$4**

COLE SLAW **\$4**

MAC & CHEESE **\$4**

SEASONAL VEGGIES **\$4**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

ELEVATION89

At the Ocala Airport

ELEVATE

FILET Seasoned Filet Mignon Char-Grilled To Temp Then Finished With A Bourbon Demi-Glace. Served With Whipped Potatoes & Seasonal Vegetables. **\$32**
Gratinee: Spinach, Onions, Bacon & Goat Cheese Topping . **\$38**

SEARED HALIBUT Fresh Halibut Served Over Seafood Risotto With Champagne Citrus Buerre Blanc. **\$32**

FRESH SEARED GROUPE Lightly Seasoned With Coriander And Simmered In Citrus White Wine Pomodoro Sauce. Served Over Linguini Pasta. **\$30**

SNAPPER & GRITS Grilled Fresh Snapper Served Over Cheese Grits. Topped With Cajun Cream Sauce, Andouille Sausage, Shrimp & Crawfish. Accompanied By Blackened Asparagus **\$28**

BOURSIN STRIP STEAK Grilled Strip Steak Topped With Melted Boursin Cheese. Served With Whipped Potatoes And Grilled Vegetables **\$28**

BEEF STROGANOFF Sauteéd Pieces Of Tenderloin And Wild Mushrooms Tossed In A Traditional Stroganoff Gravy. Served Over Cavatappi Noodles. **\$26**

LAMB PORTERHOUSE Grilled Lamb Steaks Topped With A Roasted Garlic Demi-Glace. Served With Mushroom Risotto And Grilled Asparagus **\$26**

PORK CHOP Korean BBQ Pork Chop With Cilantro Rice. Served With Sesame Stir Fried Vegetables. **\$24**

BEEF SHORT RIB Red Wine & Garlic Braised Short Rib Sliced And Served Over Whipped Potatoes. Accompanied By Grilled Asparagus. **\$24**

OSSO BUCCO Braised Pork Shank In A Red Wine Tomato Sauce With Fresh Rosemary Celery, Onions And Carrots. Served Over Parmesan Risotto. **\$24**

STEAK AND SHRIMP Marinated Skirt Steak Topped With Shrimp And Chimichurri. Served Over Garlic Rice **\$24**

SHRIMP & GRITS Shrimp & Andouille Sausage Sautéed With Garlic, White Wine, Butter And Scallions. Served Over Cheese Grits & Finished With A Spicy Cajun Sauce. **\$24**

CHICKEN CARBONARA Sautéed Guanciale & Diced Asparagus Tossed With Linguini, Parmesan & Egg. Topped With Grilled Chicken & Finished With A Touch Of Cream. . **\$22**

AIRLINE CHICKEN Pan-Seared Airline Chicken Breast Served Over Parmesan Risotto And Topped With A Pomodoro Fresca Sauce. Finished With Balsamic Reduction **\$21**

TIKKA MASALA Yogurt Marinated Chicken Seared & Simmered In Traditional Masala Sauce. Served With Steamed Jasmine Rice & Naan Bread **\$21**

FRESH CATCH Chef's Featured Selection Of Fresh Fish Served With Accompaniments **MARKET**

IN FLIGHT

When You're On The Move Whether In Flight Or Around Town. Our On The Fly Kiosk Is The Way To Go. Call Us At 352-655-2880 To Order Anything Off The Menu And We'll Have It Hot And Ready For You In 30 Minutes Or Less.

Also, Don't Forget To Create That Perfect Spread For Your Flight Or Event. From Our Best In Class Wings To Our Full Service Liquor Selection, We Promise To Make Your Event A Memorable One!

48 Hours Notice On Catering Please, Call Kim At 352-753-8109

AUTO PILOT

Whether You're Getting Off Work Or Off The Plane, Our Daily Happy Hour From 2PM Until 6PM Is For You.

Sample A Selection From The Bourbon Bar Or Dive Into Our Custom Cocktail Menu. Feel Free To Grab A Quick Bite And Remember All Drink Prices Are \$1 Off During Happy Hour.

KIDS

12 And Under Please

CHICKEN TENDERS Jumbo Hand-Breaded Chicken Tenders Served With Dipping Sauce And Choice Of Side **\$7**

CHEESEBURGER Kid Sized Cheeseburger Cooked To Perfection & Served With Choice Of Side **\$7**

HOT DOG For The Hot Dog In All Of Us. Traditional Dog Served With Choice Of Side **\$7**

GRILLED CHEESE Just Like Mom Makes At Home. Served With A Choice Of Side **\$7**

KIDS' PASTA Cavatappi Pasta Tossed In Butter, Alfredo Or Marinara. Served With Garlic Toast **\$7**

DESSERTS

Our Desserts Are Made Fresh In House

PEACH COBBLER What Do You Expect, It's The South. Homemade Peach Cobbler Topped With A Scoop Of Vanilla Ice Cream. **\$8**

CHEESECAKE A Variety Of Seasonal Flavors. **\$8**

BROWNIE SUNDAE Brownie, Ice Cream, Duh **\$8**

BREAD PUDDING Ask About This Week's Flavor. Homemade And Topped With Bourbon Sauce. **\$8**

CHEF'S SELECTION Our Chef's Selection Of Desserts & Pastries. Homemade And Always Delicious **MARKET**

CONTACT US

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Elevation89AtTheOcalaAirport.com

HOURS

Open Daily 11AM-9PM
Happy Hour 2PM-6PM

**To Customize Your Catering Or Event,
Call Kim Mingione At 352-753-8109**