ELEVATION 89
At the Ocala Airport

CHECK IN

PORCINI DUSTED SCALLOPS Fresh Jumbo Scallops Seared With A Roasted Garlic Dijon Cream Sauce & Fried Onions. **$17**

MEDITERRANEAN CALAMARI Tender Calamari With Feta, Kalamata Olives, Lemon & Tzatziki. **$17**

CRAB CAKES Fresh Blue Crab Meat Hand Packed & Served With Avocado, Blackened Aioli, Roasted Corn, Black Bean Relish & Crispy Tortillas **$17**

STICKY RIBS Cheshire Pork Spare Ribs Slow-Cooked And Glazed With A Sticky Asian Sauce. **$16**

LOBSTER SPRING ROLLS Hand Made Spring Rolls Stuffed With Fresh Lobster & Cream Cheese Then Perfectly Fried. Served With Sweet Thai Chili Sauce. **$16**

NACHOS A Heaping Portion Of Warm Tortilla Chips Smothered In Queso, Lettuce, Tomatoes & Red Onions. Topped With Choice Of Chicken Or Chili. **$15**

PIEROGIES Stuffed With Potato & Cheese, Topped With Onions & Bacon. Finished With Parmesan & Sour Cream **$15**

CHICKEN TENDERS Half Dozen Hand-Breaded Chicken Tenders Served Plain Or Tossed In Your Choice Of Wing Sauce. With Bleu Cheese Or Ranch **$14**

GET YOUR WINGS

Our Signature Wings Smoked Then Flash Fried. Served With Choice Of Bleu Cheese Or Ranch Dressing.

Buffalo	*Sriracha Teriyaki*	*Garlic Parmesan*	**8 For $14**
Thai Chili	*Blackened*	*Sexy*	**20 For $30**
Awesome	*BBQ*	*Honey Garlic*	**50 For $70**

HEALTHY OPTIONS

SPICY THAI SHRIMP SALAD Mixed Greens Topped With Grilled Shrimp, Mandarins, Cucumbers, Carrots & Wonton. Served With A Thai Chili Sauce **$16**

CHEF SALAD Mixed Greens Topped With Diced Ham, Turkey, Crispy Bacon, Hard-Boiled Egg, Red Onion, Diced Tomatoes & Monterey Jack Cheese **$16**

SOUTHWESTERN CHICKEN SALAD Mixed Greens With Blackened Chicken, Corn & Black Bean Salsa, Tomatoes, Onions, Cheese & Fried Jalapeños. **$16**

•**TUNA POKE NACHOS** Sesame Seared Tuna, Wonton Chips, Cucumbers, Tomatoes, Avocados, Red Cabbage, Korean Pepper Sauce, Wasabi Aioli & Yum Yum Sauce **$16**

CAESAR SALAD Chopped Romaine Tossed In Caesar Dressing & Topped With Shredded Parm & Croutons. . . . **$10**

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 $8 Chicken $6*

TAKE OFF

Served With Choice Of Side

GROUPER SANDWICH Grouper Fried, Blackened Or Grilled With Lettuce, Tomato, Pickle & Remoulade. Served On Toasted Hoagie Roll.. . . . . **$19**

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. **$16**

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. **$16**

REUBEN Thin Sliced Corned Beef, Sauerkraut, Melted Swiss & Thousand Island Dressing Served On A Grilled Marble Rye Bread. **$16**

MILE HIGH CLUB You Know When You Gotta Have It. Ham, Turkey, Bacon, Lettuce & Tomato Piled High On Texas Toast. **$15**

CRISPY CHICKEN Hand Breaded Chicken Served Plain Or Tossed With Your Favorite Wing Sauce On A Fresh-Baked Roll With Lettuce, Tomato & Pickle **$15**

MOZZARELLA CHICKEN Grilled Chicken Breast With Fresh Mozzarella, Tomato, Basil & Balsamic On A Grilled Brioche Bun. **$15**

MID-WESTLEY Fried Pork Tenderloin With Lettuce, Tomato & Onions Served On A Grilled Brioche Bun **$15**

TACOS Two Tacos Choice Of Shrimp, Ribeye Or Chicken On Grilled Flour Tortillas With Sour Cream & Salsa **$14**

BURGER BAR

Served On A Toasted Brioche Bun With Choice Of Side
Substitute Grilled Chicken Breast Or Black Bean Patty

BISON BURGER Grilled Bison Patty With Cheddar, Bacon, Lettuce, Tomato, Onion Rings & Bourbon BBQ. . . **$21**

CAPTAIN'S BURGER Grilled Burger Topped With Bleu Cheese Crumbles, Bourbon Glazed Bacon And Sautéed Onions **$16**

THE FLYING GOAT Seasoned Burger With Fresh Spinach, Goat Cheese, Pickled Onions And Fig Jam **$16**

VIRGIN ISLAND BURGER Seasoned Burger With Blackened Cream Cheese, Fried Banana Peppers & Thai Chili. Served With Lettuce, Tomato & Red Onion . . . **$16**

MUSHROOM SWISS BURGER Burger Topped With Sautéed Mushrooms And Melted Swiss Cheese . . . **$15**

PATTY MELT Seasoned Beef Patty With Caramelized Onions & Aged Swiss Cheese On Grilled Rye Bread **$15**

IN FLIGHT BURGER The Classic Burger Cooked To Perfection & Served With Choice Of Cheese, Lettuce, Tomato, Pickle & Red Onion. **$14**

Toppings: *Bacon $2 Chili $2 Avocado $2 Fried Egg $2 Sautéed Onions $1 Jalapeños $1 Mushrooms $1*

CRUISE CONTROL

Lighter Selections Available Daily From 11AM-5PM. In House Only, Must Be Seated And Ordered By 5PM.

FILET Petit 4oz Filet Mignon Char-Grilled To Temp Then Finished With A Bourbon Demi-Glace. Served With Whipped Potatoes & Seasonal Vegetables. **$24**

LOBSTER TAIL Single Lobster Tail With Mushroom Rice And Asparagus **$22**

CITRUS SALMON Lighter Portion Pan-Seared Salmon With Citrus Herb Seasoning & Finished With A Beurre Blanc. Served With Grilled Asparagus & Parmesan Risotto. **$22**

BRAISED SHORT RIB Four Ounce Short Rib Finished In A Marsala Sauce. With Mashed Potatoes & Asparagus. . **$18**

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

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ELEVATE

ELK CHOP New Zealand Elk Chop Grilled Then Served With Dijon Demi-Glace, Mashed Sweet Potatoes And Brussels With Bacon & Onions **$42**

RIBEYE Coffee & Ancho Rubbed Ribeye Served With Mashed Sweet Potatoes And Seasonal Vegetables **$42**

FILET Seasoned Filet Mignon Char-Grilled To Temp Then Finished With A Bourbon Demi-Glace. Served With Whipped Potatoes & Seasonal Vegetables. **$42**

SURF & TURF *Add Shrimp Or Scallops To Any Steak* .. **$10**
Add Lobster To Any Steak **$15**

HALIBUT Fresh Halibut With Grilled Shrimp, Scallops & Lobster Tail Served Over Tomato Parmesan Risotto. **$39**

HANGER STEAK Gun Powder Seasoned Hanger Steak Served With Three Potato Pierogies & Asparagus .. **$34**

LOBSTER PIE Cold Water Lobster In A Creamy Mornay Sauce & Topped With Cracker Crumbs. Served Over Mushroom Rice & Asparagus **$34**

SEAFOOD PASTA
Sautéed Shrimp And Scallops Along With Calamari Tossed With Linguini, Mushrooms, Spinach & Artichokes In A White Wine Plum Tomato Sauce **$32**

CITRUS SALMON Pan-Seared Salmon With A Citrus Herb Seasoning Finished With A Beurre Blanc. Served With Grilled Asparagus & Parmesan Risotto **$32**

LOBSTER MAC & CHEESE Home-Made Mac&Cheese With Chunks Of Lobster Meat & Split Lobster Tail..... **$30**

MAPLE BOURBON PORK CHOP Dry-Aged Pork Chop In A Maple Bourbon Glaze Accompanied By Mashed Sweet Potatoes, Brussel Sprouts, Bacon & Onions..... **$30**

SHRIMP & GRITS Shrimp & Sausage Sautéed With Garlic, White Wine, Butter And Scallions. Served Over Cheese Grits & Finished With A Spicy Cajun Sauce. **$28**

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

SHORT RIB MARSALA Braised Short Rib Sliced & Served Over Linguini. Tossed With Marsala Wine Sauce & Sautéed Mushrooms **$28**

SCHNITZ AND GIGGLES Pork Schnitzel Topped With Onion Gravy, Butter, Parmesan Spaetzle & Bratwurst. Served With Sauerkraut And Onions. **$28**

STEAK AND SHRIMP Marinated Skirt Steak, Grilled Shrimp And Chimichurri Over Garlic Rice **$28**

OSSO BUCCO Braised Pork Shank In A Red Wine Tomato Sauce With Fresh Rosemary Celery, Onions And Carrots. Served Over Parmesan Risotto. **$28**

BEEF STROGANOFF Sautéed Pieces Of Tenderloin And Wild Mushrooms Tossed In A Traditional Stroganoff Gravy. Served Over Cavatappi Noodles. **$28**

CARBONARA Sautéed Pancetta & Asparagus Tossed With Linguini, Parmesan & Egg With A Touch Of Cream.
Grilled Shrimp..... **$26**
Grilled Chicken..... **$24**

CHICKEN PARMESAN A LA VODKA Lightly Breaded Chicken Cutlet Topped With Tomato Sauce & Mozzarella Served Over Linguini A La Vodka With Pancetta & Onions **$24**

CAVATAPPI AMBRUZZI Sausage, Mushrooms, Red Peppers & Spinach In A Garlic Tomato Sauce **$24**

AIRLINE CHICKEN Pan-Seared Airline Chicken Breast Served Over Parmesan Risotto And Topped With A Pomodoro Fresca Sauce. Finished With Balsamic Reduction **$24**

PRIME RIB NIGHT $34
Monday Night 4PM-9PM
14oz Slow Roasted Prime Rib With Au Jus
Served With Potatoes And Seasonal Vegetables.

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 **$10**

BROWNIE SUNDAE Brownie, Ice Cream, Duh .. **$10**

BREAD PUDDING Made From Scratch Daily And Topped With Vanilla Ice Cream And Bourbon Sauce **$10**

CHEESECAKE A Variety Of Seasonal Flavors **$10**

CHOCOLATE TORTE Rich, Decadent And Gluten Free **$10**

BEVERAGES

SOFT DRINKS (COKE PRODUCTS)	$4
SWEET TEA/UNSWEET TEA/LEMONADE	$4
JUICE/MILK/BOTTLED WATER	$4
COFFEE/TEA/HOT CHOCOLATE	$4
SPECIALTY COFFEES	$6
BOTTLED SPARKLING WATER	$6

SIDES

CUP OF CHILI/SOUP OF THE DAY	$5
FRENCH FRIES, MASHED/SWEET POTATOES	$5
SIDE HOUSE OR CAESAR SALAD	$5
COLE SLAW	$5
MAC & CHEESE	$5
SEASONAL VEGGIES	$5

CONTACT US

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HAPPY HOUR

Daily 2PM-6PM - $1 Off All Drinks

To Customize Your Catering Or Event
Call Chef Jeremy At 352-282-0833

• ***Credit Cards Subject To A 2.99% Service Fee***