

At the	Ocala Airport
——CHECK IN——	—TAKE OFF—
PORCINI DUSTED SCALLOPS Fresh Jumbo Scallops Seared With A Roasted Garlic Dijon Cream Sauce & Fried Onions. \$16	Served With Choice Of Side GROUPER SANDWICH Grouper Blackened Or Grilled With Lettuce, Tomato, Pickle & Remoulade. Served On Hoagie Roll
CRAB FRIES Crispy Fries Tossed In Old Bay & Parmesan. Finished With Garlic Aoili & Fresh Blue Crab Meat\$16 STICKY RIBS Cheshire Pork Spare Ribs Slow-Cooked	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
And Glazed With A Sticky Asian Sauce	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 \$15
LOBSTER SPRING ROLLS Hand Made Spring Rolls Stuffed With Fresh Lobster & Cream Cheese Then Perfectly Fried. Served With Sweet Thai Chili Sauce	MILE HIGH CLUB You Know When You Gotta Have It. Ham, Turkey, Bacon, Lettuce & Tomato Piled High On Texas Toast. \$14
NACHOS A Heaping Portion Of Warm Tortilla Chips Smothered In Queso, Lettuce, Tomatoes & Red Onions. Topped With Choice Of Chicken Or Chili	CRISPY CHICKEN Hand Breaded Chicken Served Plain Or Tossed With Your Favorite Wing Sauce On A Fresh-Baked Roll With Lettuce, Tomato & Pickle
PIEROGIES Stuffed With Potato & Cheese, Topped With Onions & Bacon. Finished With Parmesan & Sour Cream \$14	MOZZARELLA CHICKEN Grilled Chicken Breast With Fresh Mozzarella, Tomato, Basil & Balsamic On A Grilled Brioche Bun
CHICKEN TENDERS Half Dozen Hand-Breaded Chicken Tenders Served Plain Or Tossed In Your Choice Of Wing Sauce. With Bleu Cheese Or Ranch	MID-WESTLEY Fried Pork Tenderloin With Lettuce, Tomato & Onions Served On A Grilled Brioche Bun \$14
GET YOUR WINGS Our Signature Wings Smoked Then Flash Fried. Served With Choice Of Bleu Cheese Or Ranch Dressing.	TACOS Two Tacos Choice Of Shrimp, Ribeye Or Chicken On Grilled Flour Tortillas With Sour Cream & Salsa \$13
Buffalo Sriracha Teriyaki Garlic Parmesan 8 For \$13 Thai Chili Blackened Sexy 20 For \$28 Awesome BBQ Honey Garlic 50 For \$65	Served On A Toasted Brioche Bun With Choice Of Side Substitute Grilled Chicken Breast Or Black Bean Patty
HEALTHY OPTIONS	BISON BURGER Grilled Bison Patty With Cheddar, Bacon, Lettuce, Tomato, Onion Rings & Bourbon BBQ \$19
SPICY THAI SHRIMP SALAD Mixed Greens Topped With Grilled Shrimp, Mandarins, Cucumbers, Carrots & Wonton. Served With A Thai Chili Sauce	OCF BELLY BUSTER Grilled Burger & Pepper Jack Cheese Served On A Toasted Bun With Lettuce, Tomato, Avocado, Pork Belly And Street Corn Salsa \$16
CHEF SALAD Mixed Greens Topped With Diced Ham, Turkey, Crispy Bacon, Hard-Boiled Egg, Red Onion, Diced Tomatoes & Monterey Jack Cheese	CAPTAIN'S BURGER Grilled Burger Topped With Bleu Cheese Crumbles, Bourbon Glazed Bacon And Sautéed Onions
SOUTHWESTERN CHICKEN SALAD Mixed Greens With Blackened Chicken, Corn & Black Bean	THE FLYING GOAT Seasoned Burger With Fresh Spinach, Goat Cheese, Pickled Onions And Fig Jam \$15
Salsa, Tomatoes, Onions, Cheese & Fried Jalapeños \$15 •TUNA POKE NACHOS Sesame Seared Tuna, Wonton Chips, Cucumbers, Tomatoes, Avocados, Red Cabbage,	VIRGIN ISLAND BURGER Seasoned Burger With Blackened Cream Cheese, Fried Banana Peppers & Thai Chili. Served With Lettuce, Tomato & Red Onion \$15
Korean Pepper Sauce, Wasabi Aioli & Yum Yum Sauce \$15 CAESAR SALAD Chopped Romaine Tossed In Caesar	MUSHROOM SWISS BURGER Hand Pattied Burger Topped With Sautéed Mushrooms And Melted Swiss Cheese
Pressing & Topped With Shredded Parm & Croutons \$10 RICE BOWL Aromatic Rice & Sautéed Vegetables Finished With Sweet Thai Chili Sauce. Served A La Carte Or	IN FLIGHT BURGER The Classic Burger Cooked To Perfection & Served With Choice Of Cheese, Lettuce, Tomato, Pickle & Red Onion
With Choice Of Toppings \$10 Toppings: Half Dozen Shrimp \$8 Sesame Tuna \$8 Ribeye \$8 Chicken \$6 Veggies \$5	Toppings: Bacon \$2 Chili \$2 Avocado \$2 Fried Egg \$2 Sautéed Onions \$1 Jalapeños \$1 Mushrooms \$1
BEVERAGES —	SIDES
SOFT DRINKS (COKE PRODUCTS)	CUP OF CHILI/SOUP OF THE DAY \$4

SWEET TEA/UNSWEET TEA/LEMONADE \$3

JUICE/MILK/BOTTLED WATER \$3
COFFEE/TEA/HOT CHOCOLATE \$3

 FRENCH FRIES...... \$4

SIDE HOUSE OR CAESAR SALAD \$4

 COLE SLAW
 \$4

 MAC & CHEESE
 \$4

SEASONAL VEGGIES\$4



ELEVATE

ELK CHOP New Zealand Elk Chop Grilled Then Served With Dijon Demi-Glace, Mashed Sweet Potatoes And Brussels With Bacon & Onions
RIBEYE Coffee & Ancho Rubbed Ribeye Served With Mashed Sweet Potatoes And Seasonal Vegetables \$39
FILET Seasoned Filet Mignon Char-Grilled To Temp Then Finished With A Bourbon Demi-Glace. Served With Whipped Potatoes & Seasonal Vegetables
SURF & TURF Add Shrimp Or Scallops To Any Steak\$10
SEARED HALIBUT Fresh Halibut With Grilled Shrimp & Scallops Served Over Lobster Risotto
LAMB PORTERHOUSE Grilled Lamb Porterhouse Served With Demi-Glace Accompanied By Mushroom Fontina Risotto & Grilled Asparagus \$36
STEAK MARSALA Grilled Strip Steak Topped With Boursin Marsala Sauce. Served With Whipped Potatoes And Grilled Vegetables
LOBSTER PIE Chunks Of Maine Lobster Baked With Mornay And Cracker Crumbs. Accompanied By Asparagus And Mushroom Rice
BAKED SCALLOPS Six Large Scallops Baked With Garlic & White Wine & Topped With Buttered Crackers. Served With Mushroom Rice And Grilled Asparagus \$32
SNAPPER ETOUFFÉ Fresh Snapper Served Over Buttered Rice With Classic Shrimp Etouffeé
ELEVATE YOUR PLATEScampi (shrimp Or Scallops)

KIDS

12 And Under Please, \$5 Upcharge For Adults

CONTACT US-

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352-655-2880

If Like Us on Facebook

Elevation89AtTheOcalaAirport.com

SCHNITZ AND GIGGLES Pork Schnitzer ropped
With Onion Gravy, Butter, Parmesan Spaetzle & Bratwurst.
Served With Sauerkraut And Onions
CTEAN AND CHOIMD Mayingtool Chint Chaple Cillad

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

SHRIMP & GRITS Shrimp & Andouille Sausage Sautéed With Garlic, White Wine, Butter And Scallions. Served Over Cheese Grits & Finished With A Spicy Cajun Sauce. \$26

CARBONARASautéed Pancetta & Asparagus TossedWith Linguini, Parmesan & Egg With A Touch Of Cream.Grilled Shrimp.\$26Grilled Chicken.\$24

AIRLINE CHICKEN Pan-Seared Airline Chicken Breast Served Over Parmesan Risotto And Topped With A Pomodoro Fresca Sauce. Finished With Balsamic Reduction \$22

PRIME RIB NIGHT \$32

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

HAPPY HOUR

.... \$10

Gluten Free

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

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