



# ELEVATION89

At the Ocala Airport

## CHECK IN

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

**CRAB FRIES** Crispy Fries Tossed In Old Bay & Parmesan. Finished With Garlic Aioli & Fresh Blue Crab Meat. .... **\$17**

**STICKY RIBS** Cheshire Pork Spare Ribs Slow-Cooked And Glazed With A Sticky Asian Sauce. .... **\$17**

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

**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.

<i>Buffalo</i>	<i>Sriracha Teriyaki</i>	<i>Garlic Parmesan</i>	<b>8 For \$14</b>
<i>Thai Chili</i>	<i>Blackened</i>	<i>Sexy</i>	<b>20 For \$30</b>
<i>Awesome</i>	<i>BBQ</i>	<i>Honey Garlic</i>	<b>50 For \$70</b>

## 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*

## BEVERAGES

**SOFT DRINKS (COKE PRODUCTS)** ..... **\$3.5**  
**SWEET TEA/UNSWEET TEA/LEMONADE** ..... **\$3.5**  
**JUICE/MILK/BOTTLED WATER** ..... **\$3.5**  
**COFFEE/TEA/HOT CHOCOLATE** ..... **\$3.5**  
**SPECIALTY COFFEES** ..... **\$5**  
**BOTTLED SPARKLING WATER** ..... **\$5**

## TAKE OFF

*Served With Choice Of Side*

**GROUPE SANDWICH** Grouper Fried, Blackened Or Grilled With Lettuce, Tomato, Pickle & Remoulade. Served On Toasted Hoagie Roll. .... **\$18**

**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**

**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**

**REUBEN** Thin Sliced Corned Beef, Sauerkraut, Melted Swiss & Thousand Island Dressing Served On A Grilled Marble Rye Bread. .... **\$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... **\$20**

**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 Carmelized 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*

## SIDES

**CUP OF CHILI/SOUP OF THE DAY** ..... **\$5**  
**FRENCH FRIES** ..... **\$5**  
**SIDE HOUSE OR CAESAR SALAD** ..... **\$5**  
**COLE SLAW** ..... **\$5**  
**MAC & CHEESE** ..... **\$5**  
**SEASONAL VEGGIES** ..... **\$5**

• 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 ..... **\$44**

**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**

**HALIBUT** Fresh Halibut With Grilled Shrimp & Scallops Served Over Lobster Risotto ..... **\$39**

**RACK OF LAMB** Seasoned Half Rack Of Lamb Grilled & Served With A Mushroom Risotto & Grilled Asparagus ... **\$39**

**VEAL MARSALA** Tender Sauteéd Veal Scallopini Finished With A Wild Mushroom Marsala Sauce & Served Over Linguini ..... **\$36**

**LOBSTER PIE** Chunks Of Maine Lobster Baked With Mornay And Cracker Crumbs. Accompanied By Asparagus And Mushroom Rice. .... **\$34**

**COASTAL SCALLOP AND SHRIMP PASTA** Sauteéd Baby Shrimp And Scallops 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**

**SMOKED DUCK BREAST** Smoked Duck Breast Thinly Sliced & Served Over Gouda Grits. Accompanied By Butter Beans & Cornbread ..... **\$32**

**CALYPSO SHRIMP & MAC** Sauteéd Shrimp, Jalapeños, Onions & Banana Peppers Simmered In a Rum Chili Sauce & Served With Creamy Mac & Cheese ..... **\$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**

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

**MAPLE BOURBON PORK CHOP** Ten Day Dry-Aged Pork Chop Finished With A Maple Bourbon Glaze. Accompanied By Mashed Sweet Potatoes And Brussel Sprouts With Bacon & Onions. .... **\$28**

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

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

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

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

**CHEF'S CREATION** Chef Will Even Take The Occasional Request. Always Unique And Memorable ..... **MARKET**

## 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 COBLER** 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**

## KIDS

12 And Under Please, \$5 Upcharge For Adults

**CHICKEN TENDERS** Hand-Breaded Chicken Tenders Served With Dipping Sauce And Choice Of Side ..... **\$8**

**CHEESEBURGER** Kid Sized Cheeseburger Cooked To Perfection & Served With Choice Of Side ..... **\$8**

**HOT DOG** For The Hot Dog In All Of Us. Traditional Dog Served With Choice Of Side..... **\$8**

**GRILLED CHEESE** Just Like Mom Makes At Home. Served With A Choice Of Side..... **\$8**

**KIDS' PASTA** Cavatappi Pasta Tossed In Butter, Alfredo Or Marinara. Served With Garlic Toast ..... **\$8**

## CONTACT US

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 Like Us on Facebook

[Elevation89AtTheOcalaAirport.com](http://Elevation89AtTheOcalaAirport.com)

## HAPPY HOUR

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

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