### **ELEVATE**

ELEVAIE
<b>CHILEAN SEA BASS</b> Coriander Dusted Sea Bass Served With A Wild Mushroom & Spring Pea Risotto & Finished With A Vanilla Bean Cream Sauce <b>\$42</b>
<b>RACK OF LAMB</b> Maple Dijon Marinated Rack Of Lamb With A Rosemary Red Wine Demi-Glace Accompanied By Mashed Potatoes & Asparagus \$42
<b>RIBEYE</b> Coffee & Ancho Rubbed Ribeye Served With Mashed Potatoes And A Southwestern Style Succotash
<b>FILET</b> Seasoned Filet Mignon Char-Grilled To Temp Then Finished With A Bourbon Demi-Glace. Served With Whipped Potatoes & Seasonal Vegetables <b>\$39</b>
SURF & TURF Add Shrimp & Scallops
SEARED HALIBUT Fresh Halibut With Grilled Shrimp & Scallops Served Over Lobster Risotto
VEAL CHOP Tomato & Garlic Marinated Veal Chop Paired With Goat Cheese Risotto \$38
<b>BOURSIN STRIP STEAK</b> Grilled Strip Steak Topped With Melted Boursin Cheese. Served With Whipped Potatoes And Grilled Vegetables
<b>SEAFOOD ALFREDO</b> Scallops, Mussels, Shrimp, Calamari & Squid Simmered In A Parmesan Cream Sauce
<b>CHAMPAGNE SALMON</b> Fresh Salmon Sauteéd With Mushrooms, Scallions & Rosemary In A Champagne Cream Sauce Over Spinach & Tomato Rice
STEAK & SHRIMP Marinated Skirt Steak, Grilled Shrimp And Chimichurri Over Garlic Rice\$28
<b>SHRIMP &amp; GRITS</b> Shrimp & Andouille Sausage Sautéed With Garlic, White Wine, Butter & Scallions Over Cheese Grits & Finished With A Cajun Sauce <b>\$26</b>
<b>PORK CHOP MARSALA</b> Grilled & Marinated Bone In Pork Chop Doused In A Wild Mushroom & Boursin Marsala Sauce With Mashed Potatoes & Asparagus. <b>\$26</b>
<b>OSSO BUCCO</b> Braised Pork Shank In A Red Wine Tomato Sauce With Fresh Rosemary Celery, Onions And Carrots. Served Over Parmesan Risotto
<b>BEEF STROGANOFF</b> Sauteéd Pieces Of Tenderloin And Wild Mushrooms Tossed In A Traditional Stroganoff Gravy. Served Over Cavatappi Noodles \$26
<b>CHICKEN CARBONARA</b> Sautéed Guanciale & Diced Asparagus Tossed With Linguini, Parmesan & Egg. Topped With Grilled Chicken & A Touch Of Cream <b>\$24</b>
<b>AIRLINE CHICKEN</b> Pan Seared Chicken Breast Over Parmesan Risotto. Topped With A Pomodoro Fresca Sauce & Finished With Balsamic Reduction \$22
FRESH CATCH Chef's Featured Selection Of Fresh Fish
CHEF'S CREATION Unique & Memorable
T2 And Under Please, \$5 Upcharge For Adults  Our Desserts Are Made Fresh In House
CHICKEN TENDERS Hand-Breaded Chicken Tenders Served With Dipping Sauce And Choice Of Side
Cooked To Perfection & Served With <b>BROWNIE SUNDAE</b> Brownie & Ice Cream. <b>\$10</b>
Choice Of Side
Traditional Dog Served With Choice Of Side \$7  And Topped With Vanilla Ice Cream & Bourbon Sauce \$10
GRILLED CHEESE Just Like Mom Makes At Home. Served With A Choice Of Side
KID'S PASTA Cavatappi Pasta Tossed In Butter, Alfredo Or Marinara. Served With Garlic Toast.CHEF'S SELECTION Our Chef's SelectionOf Desserts



## **OPEN**

Sunday-Thursday 11AM-9PM Friday-Saturday 11AM-10PM Happy Hour 2PM-6PM

## **TAKE OUT**

Available Daily 11AM-9PM

# **FULL BAR**

Happy Hour Daily 2PM-6PM

To Customize Your Catering Or Event, Call Kim Mingione At 352-753-8109 Or Email Elevation89OCF@gmail.com

352-655-2880

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Elevation At The Ocala Airport 1770 SW 60th Avenue, Suite 800 Ocala, FL 34474

### CHECK IN——

PORCINI DUSTED SCALLOPS Fresh Jumbo Scallops Seared With A Roasted Garlic Dijon Cream Sauce & Fried Onions
STICKY RIBS Cheshire Pork Spare Ribs Slow Cooked And Glazed With A Sticky Asian Sauce
<b>CRAB CAKES</b> Fresh Blue Crab Meat Hand Packed And Seared With Avocado, Blackened Aioli, Roasted Corn & Black Bean Relish & Crispy Tortillas
<b>LOBSTER SPRING ROLLS</b> Hand Made Spring Rolls Stuffed With Lobster & Cream Cheese Then Perfectly Fried. Served With Sweet Thai Chili Sauce
<b>NACHOS</b> A Heaping Portion Of Warm Tortilla Chips Smothered In Queso, Lettuce, Tomatoes & Red Onions. Topped With Choice Of Chicken Or Chili \$14
PIEROGIES       Stuffed With Potato & Cheese, Topped With Onions & Bacon.         Finished With Parmesan & Sour Cream
CHICKEN TENDERS Half Dozen Hand-Breaded Chicken Tenders Served Plain Or Tossed In Your Choice Of Wing Sauce. With Bleu Cheese or Ranch \$13
<b>WINGS</b> Eight Wings In Your Choice Of Sauce Served With Bleu Cheese Or Ranch Dressing. Ask About All Sauce & Quantity Options
HEALTHY OPTIONS
SPICY THAI SHRIMP SALAD Mixed Greens Topped With Grilled Shrimp, Mandarins, Cucumbers, Carrots & Wonton. Served With A Sweet Thai Chili Sauce \$15
<b>CHEF SALAD</b> Mixed Greens Topped With Diced Ham, Turkey, Crispy Bacon, Hard-Boiled Egg, Red Onion, Diced Tomatoes & Monterey Jack Cheese \$15
<b>SOUTHWESTERN CHICKEN SALAD</b> Mixed Greens, Blackened Chicken, Corn & Black Bean Salsa, Tomatoes, Onions, Cheese & Fried Jalapeño <b>14</b>
<b>TUNA POKE NACHOS</b> Sesame Seared Tuna, Wonton Chips, Cucumbers, Tomatoes, Avocados, Red Cabbage, Korean Pepper Sauce, Wasabi Aioli & Yum Yum Sauce
CAESAR SALAD Chopped Romaine Tossed In Caesar Dressing & Topped With Shredded Parm & Croutons
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 \$7 Chicken \$6 Veggies \$5

#### BEVERAGES —

		SOFT DRINKS (COKE PRODUCTS) SWEET TEA/UNSWEET TEA	
		LEMONADE	
MILK	\$3	BOTTLED WATER	\$3
		SPARKLING WATER	

COLUMN CANDAGO
<b>GROUPER SANDWICH</b> Grouper Blackened Or Grilled With Lettuce, Tomato, Pickle & Remoulade On A Toasted Hoagie Roll
WAGYU BEEF SLIDERS Seared Wagyu Beef Topped With Kimchi, Bulgogi
And Yum Yum Sauce Served With Korean Pepper Aoili French Fries Or Choice Of Side
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
MILE HIGH CLUB You Know When You Gotta Have it. Ham, Turkey, Bacon, Lettuce & Tomato Piled High On Texas Toast
CRISPY CHICKEN Hand Breaded Chicken Served Plain Or Tossed With Your
Choice Of Wing Sauce On A Fresh-Baked Roll With Lettuce, Tomato, Pickle \$14
MOZZARELLA CHICKEN Grilled Chicken Breast With Fresh Mozzarella, Tomato, Basil & Balsamic On A Grilled Brioche Bun
<b>TACOS</b> Two Tacos With Choice Of Shrimp, Ribeye Or Chicken On Grilled Flour
Tortillas With Sour Cream & Salsa
BURGER BAR
Served On A Toasted Brioche Bun With Choice Of Side
BISON BURGER Grilled Bison Patty With Cheddar, Bacon, Lettuce, Tomato, Onion Rings & Bourbon BBQ
CAPTAIN'S BURGER Grilled Burger Topped With Bleu Cheese Crumbles, Bourbon Glazed Bacon and Sautéed Onions,
THE FLYING GOAT Seasoned Burger With Fresh Spinach, Goat Cheese,
Pickled Onions And Fig Jam\$15
VIRGIN INSLAND BURGER Seasoned Burger, Blackened Cream
Cheese, Fried Banana Peppers & Thai Chili. Served With Lettuce, Tomato & Red Onion
MUSHROOM SWISS BURGER Hand-Pattied Burger Topped With
Sauteéd Mushrooms And Melted Swiss Cheese
IN FLIGHT BURGER The Classic Burger Cooked To Perfection & Served With Choice Of Cheese, Lettuce, Tomato, Pickle & Red Onion
<b>Toppings:</b> Bacon \$2 Chili \$2 Avocado \$2 Fried Egg \$2 Sautéed Onions \$1 Jalapeños \$1 Mushrooms \$1
——— LUNCH SIDES ———

CUP OF HOMEMADE CHILI	\$4	COLE SLAW	\$4
SOUP OF THE DAY	\$4	MAC & CHEESE	\$4
FRENCH FRIES	\$4	SEASONAL VEGGIES	\$4
SIDE SALAD	\$4	WHIPPED POTATOES	\$4

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