ELEVATE

ELK CHOP New Zealand Elk Chop Grilled Then Served With Dijon Demi-Glace, Mashed Sweet Potatoes & Brussels Sprouts. 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* **$15**

HALIBUT Fresh Halibut, Grilled Shrimp, Scallops & Lobster Tail Served Over 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**

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

SEAFOOD PASTA Sautéed Shrimp & Scallops With Calamari Tossed Linguini, Mushrooms, Spinach & Artichokes In A White Wine Plum Tomato Sauce **$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 With Mashed Sweet Potatoes, Brussel Sprouts, Bacon & Onions. . **$30**

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

SHORT RIB MARSALA Braised Short Rib Sliced & Served Over Linguini Pasta 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 & 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 & Scallions Over Cheese Grits. Finished With A Cajun Sauce **$28**

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

CARBONARA Sautéed Pancetta & Diced Asparagus Tossed With Linguini, Parmesan & Egg. Grilled Chicken. . . . **$24** Grilled Shrimp **$26**

CHICKEN PARMESAN A LA VODKA Lightly Breaded Chicken Cutlet Topped With Tomato Sauce & Mozzarella Served Over Linguini A La Vodka With Pancetta & Onions **$28**

CAVATAPPI AMBRUZZI Sausage, Mushrooms, Red Peppers & Spinach In A Garlic Tomato Sauce **$28**

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

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

DESSERTS $10

Our Desserts Are Made Fresh In House
Ask About Seasonal Flavors

PEACH COBBLER • BROWNIE SUNDAE • BREAD PUDDING
CHEESECAKE • CHOCOLATE TORTE

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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 **$17**

MEDITERRANEAN CALAMARI Tender Calamari With Feta, Kalamata Olives, Lemon & Tzatziki **$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 And Served With Avocado, Blackened Aioli, Roasted Corn, Black Bean Relish & Crispy Tortillas **$17**

LOBSTER SPRING ROLLS Hand Made Spring Rolls Stuffed With 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**

WINGS Our Signature Wings Smoked Then Flash Fried. **8 FOR $14**

Buffalo	*Awesome*	*Blackened*	*Sexy*	*Garlic &*	**20 FOR $30**
Thai Chili	*Sriracha Teriyaki*	*BBQ*	*Honey Garlic*	*Parmesan*	**50 FOR $70**

HEALTHY OPTIONS

SPICY THAI SHRIMP SALAD Mixed Greens Topped With Grilled Shrimp, Mandarins, Cucumbers, Carrots & Wonton. Served With A Sweet 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, Blackened Chicken, Corn & Black Bean Salsa, Tomatoes, Onions, Cheese & Fried Jalapeño **$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 Parmesan & 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

HOT CHOCOLATE	**$4**	**SOFT DRINKS (COKE PRODUCTS)**	**$4**
COFFEE/TEA	**$4**	**SWEET TEA/UNSWEET TEA**	**$4**
JUICE	**$4**	**LEMONADE**	**$4**
MILK	**$4**	**BOTTLED WATER**	**$4**
SPECIALTY COFFEES	**$5**	**SPARKLING WATER**	**$5**

TAKE OFF

Served With Choice Of Side

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

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 **$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 Served On Buttery Grilled Marble Rye **$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 Choice Of 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 ... **$15**

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

BURGER BAR

On A Toasted Brioche Bun With Choice Of Side. Sub Chicken 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, Blackened Cream Cheese, Fried Banana Peppers & Thai Chili. Served With Lettuce, Tomato & Red Onion **$16**

MUSHROOM SWISS BURGER Hand-Pattied 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*

LUNCH SIDES

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

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