

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. **\$39**

FILET Seasoned Filet Mignon Char-Grilled To Temp Then Finished With A Bourbon Demi-Glace. Served With Whipped Potatoes & Seasonal Vegetables. . **\$39**

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

SEARED HALIBUT Fresh Halibut With Grilled Shrimp & Scallops Served Over Lobster Risotto. **\$38**

LAMB PORTERHOUSE Grilled Lamb Porterhouse Served With Demi-Glace Accompanied By Mushroom Fontina Risotto & Grilled Asparagus. **\$38**

STEAK MARSALA Grilled Strip Steak Tossed With Boursin Marsala Sauce. Served With Whipped Potatoes & Grilled Vegetables. **\$36**

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

BAKED SCALLOPS Six Large Scallops Baked With Garlic & White Wine & Topped With Buttered Crackers. Served With Mushroom Rice & Grilled Asparagus **\$32**

SNAPPER ETOUFEÉ Fresh Snapper Served Over Buttered Rice With Classic Shrimp Etoufee. **\$32**

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**

MAPLE BOURBON PORK CHOP 10-Day Dry Aged Pork Chop With Maple Bourbon Glaze. Served With Mashed Sweet Potatoes & Brussel Sprouts. . **\$28**

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

OSSO BUCCO Braised Pork Shank In A Red Wine Tomato Sauce With Fresh Rosemary Celery, Onions And Carrots. Served Over Parmesan Risotto. **\$26**

BEEF STROGANOFF Sautéed Pieces Of Tenderloin And Wild Mushrooms Tossed In A Traditional Stroganoff Gravy. Served Over Cavatappi Noodles. **\$26**

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

AIRLINE CHICKEN 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. **MARKET**

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**

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

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. **\$10**

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

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

CHOCOLATE TORTE Decadent & Gluten Free **\$10**

CHEF'S SELECTION Our Chef's Selection Of Desserts. **MARKET**



ELEVATION89

At the Ocala Airport

OPEN

Sunday-Thursday 11AM-9PM

Friday-Saturday 11AM-10PM

TAKE OUT

Available Daily 11AM-9PM

FULL BAR

Happy Hour Daily 2PM-6PM

\$1 Off All Drinks

To Customize Your Catering Or Event, Call Chef Jeremy At
352-282-0833 Or Email Elevation89OCF@gmail.com

352-655-2880



Like Us on Facebook

Elevation89AtTheOcalaAirport.com

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 **\$16**

CRAB FRIES Crispy Fries Tossed In Old Bay & Parmesan. Finished With Garlic Aioli & Fresh Blue Crab Meat **\$16**

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

CRAB CAKES Fresh Blue Crab Meat Hand Packed And Served With Avocado, Blackened Aioli, Roasted Corn, Black Bean Relish & Crispy Tortillas..... **\$16**

LOBSTER SPRING ROLLS Hand Made Spring Rolls Stuffed With Lobster & Cream Cheese Then Perfectly Fried. Served With Sweet Thai Chili Sauce **\$15**

NACHOS 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..... **\$14**

CHICKEN TENDERS Half Dozen Hand-Breaded Chicken Tenders Served Plain Or Tossed In Your Choice Of Wing Sauce. With Bleu Cheese or Ranch ... **\$13**

WINGS	Our Signature Wings Smoked Then Flash Fried.	8 FOR \$13
<i>Buffalo</i>	<i>Awesome</i>	20 FOR \$26
<i>Thai Chili</i>	<i>Sriracha Teriyaki</i>	50 FOR \$60
	<i>Blackened</i>	
	<i>Sexy</i>	
	<i>Garlic &</i>	
	<i>Honey Garlic</i>	
	<i>Parmesan</i>	

HEALTHY OPTIONS

SPICY THAI SHRIMP SALAD Mixed Greens Topped With Grilled Shrimp, Mandarins, Cucumbers, Carrots & Wonton. Served With A Sweet Thai Chili Sauce **\$15**

CHEF SALAD Mixed Greens Topped With Diced Ham, Turkey, Crispy Bacon, Hard-Boiled Egg, Red Onion, Diced Tomatoes & Monterey Jack Cheese **\$15**

SOUTHWESTERN CHICKEN SALAD Mixed Greens, Blackened Chicken, Corn & Black Bean Salsa, Tomatoes, Onions, Cheese & Fried Jalapeño **\$15**

•TUNA POKE NACHOS Sesame Seared Tuna, Wonton Chips, Cucumbers, Tomatoes, Avocados, Red Cabbage, Korean Pepper Sauce, Wasabi Aioli & Yum Yum Sauce **\$15**

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 \$7 Chicken \$6 Veggies \$5

BEVERAGES

HOT CHOCOLATE	\$3	SOFT DRINKS (COKE PRODUCTS)	\$3
COFFEE/TEA	\$3	SWEET TEA/UNSWEET TEA	\$3
JUICE	\$3	LEMONADE	\$3
MILK	\$3	BOTTLED WATER	\$3
SPECIALTY COFFEES	\$5	SPARKLING WATER	\$5

TAKE OFF

Served With Choice Of Side

GROUPE SANDWICH Grouper Blackened Or Grilled With Lettuce, Tomato, Pickle & Remoulade On A Toasted Hoagie Roll. **\$17**

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**

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**

MILE HIGH CLUB You Know When You Gotta Have it. Ham, Turkey, Bacon, Lettuce & Tomato Piled High On Texas Toast. **\$14**

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 **\$14**

MID-WESTLEY Fried Pork Tenderloin With Lettuce, Tomato & Onions ... **\$14**

TACOS Two Tacos With Choice Of Shrimp, Ribeye Or Chicken. On Grilled Flour Tortillas With Sour Cream & Salsa **\$13**

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..... **\$19**

OCF BELLY BUSTER Grilled Burger & Pepperjack Cheese Served On A Toasted Bun With Lettuce, Tomato, Avocado, Pork Belly & Street Corn Salsa . **\$16**

CAPTAIN'S BURGER Grilled Burger Topped With Bleu Cheese Crumbles, Bourbon Glazed Bacon and Sautéed Onions..... **\$15**

THE FLYING GOAT Seasoned Burger With Fresh Spinach, Goat Cheese, Pickled Onions And Fig Jam..... **\$15**

VIRGIN ISLAND BURGER Seasoned Burger, Blackened Cream Cheese, Fried Banana Peppers & Thai Chili. Served With Lettuce, Tomato & Red Onion..... **\$15**

MUSHROOM SWISS BURGER Hand-Pattied Burger Topped With Sautéed Mushrooms And Melted Swiss Cheese..... **\$14**

IN FLIGHT BURGER The Classic Burger Cooked To Perfection & Served With Choice Of Cheese, Lettuce, Tomato, Pickle & Red Onion **\$13**

Toppings: 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
HOUSE OR CAESAR SALAD	\$4	WHIPPED POTATOES	\$4

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