

—CHECK IN—	—TAKE OFF—
CHECKIN	Served With Choice Of Side
PORCINI DUSTED SCALLOPS Fresh Jumbo Scallops Seared With A Roasted Garlic Dijon Cream Sauce & Fried Onions	GROUPER SANDWICH Grouper Blackened Or Grilled With Lettuce, Tomato, Pickle & Remoulade. Served On Hoagie Roll
STICKY RIBS Cheshire Pork Spare Ribs Slow Cooked And Glazed With A Sticky Asian Sauce	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
CRAB CAKES Fresh Blue Crab Meat Hand Packed & Seared With Avocado, Blackened Aioli, Roasted Corn, Black Bean Relish & Crispy Tortillas	PHILLY A Unique Take On A Classic. Shaved Ribeye Topped With American Cheese, Sliced Wild Mushrooms,
LOBSTER SPRING ROLLS Hand Made Spring Rolls Stuffed With Fresh Lobster & Cream Cheese Then Perfectly Fried. Served With Sweet Thai Chili Sauce	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.
NACHOS A Heaping Portion Of Warm Tortilla Chips Smothered In Queso, Lettuce, Tomatoes & Red Onions. Topped With Choice Of Chicken Or Chili	Ham, Turkey, Bacon, Lettuce & Tomato Piled High On Texas Toast
PIEROGIES Stuffed With Potato & Cheese, Topped With Onions & Bacon. Finished With Parmesan & Sour Cream \$14	Plain Or Tossed With Your Favorite Wing Sauce On A Fresh-Baked Roll With Lettuce, Tomato & Pickle \$14
CHICKEN TENDERS Half Dozen Hand-Breaded Chicken Tenders Served Plain Or Tossed In Your Choice Of Wing Sauce. With Bleu Cheese Or Ranch	MOZZARELLA CHICKEN Grilled Chicken Breast With Fresh Mozzarella, Tomato, Basil & Balsamic On A Grilled Brioche Bun
WINGS Eight Wings In Your Choice Of Sauce. For All Sauce Options & Quantities, See Our <i>Get Your Wings</i> Section \$13	TACOS Two Tacos With Choice Of Shrimp, Ribeye Or Chicken On Grilled Flour Tortillas With Sour Cream & Salsa
HEALTHY OPTIONS	BURGER BAR Served On A Toasted Brioche Bun With Choice Of Side
SPICY THAI SHRIMP SALAD Mixed Greens Topped With Grilled Shrimp, Mandarins, Cucumbers, Carrots & Wonton. Served With A Thai Chili Sauce	Substitute Grilled Chicken Breast Or Black Bean Patty BISON BURGER Grilled Bison Patty With Cheddar, Bacon, Lettuce, Tomato, Onion Rings & Bourbon BBQ \$19
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 \$14 TUNA POKE NACHOS Sesame Seared Tuna, Wonton Chips, Cucumbers, Tomatoes, Avocados, Red Cabbage,	VIRGIN ISLAND BURGER Seasoned Burger Blackened Cream Cheese, Fried Banana Peppers & Thai Chili. Served With Lettuce, Tomato & Red Onion \$15
Korean Pepper Sauce, Wasabi Aioli & Yum Yum Sauce \$14 CAESAR SALAD Chopped Romaine Tossed In Caesar	MUSHROOM SWISS BURGER Hand Pattied Burger Topped With Sautéed Mushrooms And Melted Swiss Cheese
Pice Bowl Aromatic Rice & Sautéed Vegetables	IN FLIGHT BURGER The Classic Burger Cooked To Perfection & Served With Choice Of Cheese, Lettuce,
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 Veggies \$5	Tomato, Pickle & Red Onion
SOFT DRINKS (COKE PRODUCTS) \$3	CUP OF CHILI/SOUP OF THE DAY \$4
SWEET TEA/UNSWEET TEA/LEMONADE \$3	FRENCH FRIES \$4
JUICE/MILK/BOTTLED WATER \$3	SIDE HOUSE OR CAESAR SALAD \$4
COFFEE/TEA/HOT CHOCOLATE \$3	COLE SLAW \$4
SPECIALTY COFFEES \$5	MAC & CHEESE \$4

SPARKLING WATER \$5

SEASONAL VEGGIES



ELEVATE

CHILEAN SEA BASS Coriander Dusted Sea Bass Served With A Wild Mushroom & Spring Pea Risotto & Finished With A Vanilla Bean Cream Sauce
RACK OF LAMB Maple Dijon Marinated Rack Of Lamb With A Rosemary Red Wine Demi-Glace Accompanied By Mashed Potatoes & Asparagus
RIBEYE Coffee & Ancho Rubbed Ribeye Served With Mashed Potatoes And A Southwestern Style Succotash . \$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
VEAL CHOP Tomato & Garlic Marinated Veal Chop Paired With Goat Cheese Risotto
BOURSIN STRIP STEAK Grilled Strip Steak Topped With Melted Boursin Cheese. Served With Whipped Potatoes And Grilled Vegetables
SEAFOOD ALFREDO Scallops, Mussels, Shrimp, Calamari & Squid Simmered In A Parmesan Cream Sauce & Tossed With Linguini
CHAMPAGNE SALMON Fresh Salmon Sauteéd With Mushrooms, Scallions & Rosemary In A Champagne Cream Sauce. Served Over A Spinach & Tomato Rice

Pork Chop Doused In A Wild Mushroom & Boursin Marsala Sauce. Accompanied By Mashed Potatoes & Asparagus \$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** Sauteéd Pieces Of Tenderloin And Wild Mushrooms Tossed In A Traditional Stroganoff CHICKEN CARBONARA Sautéed Guanciale & Diced Asparagus Tossed With Linguini, Parmesan & Egg. Topped With Grilled Chicken & Finished With A Touch Of Cream. .\$24

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

PORK CHOP MARSALA Grilled & Marinated Bone In

GET YOUR WINGS

Our Signature Wings Smoked Then Flash Fried. Served With Choice Of Bleu Cheese Or Ranch Dressing.

Buffalo Sriracha Teriyaki Garlic Parmesan 8 For \$13 Thai Chili Blackened Sexy Awesome BBQ Honey Garlic

20 For \$28 50 For \$65

CHEF'S CREATION Unique & Memorable .. MARKET

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

FRESH CATCH Chef's Featured Selection Of Fresh Fish

Whether You're Getting Off Work Or Off The Plane, Our Daily Happy Hour From 2PM-6PM Is For You. Sample A Selection From The Bourbon Bar Or Dive Into Our Custom Cocktail Menu. Drinks Are \$1 Off During Happy Hour.

Also Don't Forget Our On The Fly Kiosk When You're Ready For Take Out. Call Us At 352-655-2880 To Order Anything Off The Menu And We'll Have It Hot And Ready For You In 30 Minutes Or Less.

12 And Under Please, \$5 Upcharge For Adults

CHICKEN TENDERS Hand-Breaded Chicken Tenders Served With Dipping Sauce And Choice Of Side \$7 **CHEESEBURGER** Kid Sized Cheeseburger Cooked To

HOT DOG For The Hot Dog In All Of Us. Traditional Dog

Perfection & Served With Choice Of Side

GRILLED CHEESE Just Like Mom Makes At Home.

KIDS' PASTA Cavatappi Pasta Tossed In Butter, Alfredo Or Marinara. Served With Garlic Toast \$7

Our Desserts Are Made Fresh In House

DEACH COPPLED When De Very Even and 14's The Country

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	
CHEESECAKE A Variety Of Seasonal Flavors	\$10
CHEF'S SELECTION Chef's Selection Of Desserts	мкт

CONTACT US

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HOURS

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

To Customize Your Catering Or Event Call 352-655-2880