

——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
CRAB CAKES Fresh Blue Crab Meat, Hand Packed And Seared With Avocado, Blackened Aioli, Roasted Corn And Black Bean Relish & Crispy Tortillas\$14	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,
NACHOS A Heaping Portion Of Warm Tortilla Chips Smothered In Queso, Lettuce, Tomatoes & Red Onions. Topped With Choice Of Chicken Or Chili	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.
LOBSTER SPRING ROLLS Hand Made Spring Roll Stuffed With Fresh Lobster & Cream Cheese Then Perfectly Fried. Served With Sweet Thai Chili Sauce	Ham, Turkey, Bacon, Lettuce & Tomato Piled High On Texas Toast
CHICKEN TENDERS Half Dozen Hand-Breaded Chicken Tenders Served Plain Or Tossed In Your Choice Of	Plain Or Tossed With Your Favorite Wing Sauce On A Fresh-Baked Roll With Lettuce, Tomato & Pickle
Wing Sauce. With Bleu Cheese Or Ranch \$13  PIEROGIES Stuffed With Potato & Cheese, Topped With Onions & Bacon. Finished With Parmesan & Sour Cream \$13	MOZZARELLA CHICKEN Grilled Chicken Breast With Fresh Mozzarella, Tomato, Basil & Balsamic On A Grilled Brioche Bun\$14
WINGS Eight Wings In Your Choice Of Sauce. For All Sauce Options & Quantities, See Our <i>Get Your Wings</i> Section . \$13	<b>TACOS</b> Two Tacos With Choice Of Shrimp, Ribeye Or Chicken On Grilled Flour Tortillas With Sour Cream & Salsa
HEALTHY OPTIONS	BURGER BAR  Served With Choice Of Side
SPICY THAI SHRIMP SALAD Mixed Greens Topped With Grilled Shrimp, Mandarins, Cucumbers, Carrots & Chow Mein Noodles. Served With A Thai Chili Sauce \$14	BISON BURGER Grilled Bison Patty With Cheddar, Bacon, Lettuce, Tomato, Beer Battered Onion Ring & Bourbon BBQ Sauce \$17
CHEF SALAD Mixed Greens Topped With Diced Ham, Turkey, Crispy Bacon, Hard-Boiled Egg, Red Onion, Diced Tomatoes & Monterey Jack Cheese	CHIMICHURRI BURGER Seasoned Burger Served Over Freshly Sliced Tomato & Topped With Pepper Jack, Grilled Onions, Avocado & Chimichurri Sauce. Served On A Grilled Brioche Bun
SOUTHWESTERN CHICKEN SALAD  Mixed Greens With Blackened Chicken, Corn & Black Bean Salsa, Tomatoes, Onions, Cheese & Fried Jalapeños \$14	CAPTAIN'S BURGER Grilled Burger Served On A Toasted Roll & Topped With Bleu Cheese Crumbles, Bourbon Glazed Bacon and Sautéed Onions
TUNA POKE NACHOS Sesame Seared Tuna, Wonton Chips, Cucumbers, Tomatoes, Avocados, Red Cabbage, Korean Pepper Sauce, Wasabi Aioli & Yum Yum Sauce \$14	<b>THE FLYING GOAT</b> Seasoned Burger Set On A Bed Of Fresh Spinach & Topped With Goat Cheese, Pickled Onions, And Fig Jam. Served On A Toasted Roll
CAPRESE SALAD Freshly Sliced Tomatoes Topped With Homemade Mozzarella, Basil & Balsamic	<b>BLACK BEAN BURGER</b> Vegetarian Burger For Our Health Conscious Guests. Served On A Grilled Brioche Bun With Cheese, Lettuce, Tomato, Pickle & Red Onion \$13
RICE BOWL Aromatic Rice & Sautéed Vegetables Finished With Sweet Thai Chili Sauce. Served A La Carte Or With Choice Of Toppings	IN FLIGHT BURGER Eight Ounce Burger Cooked To Perfection. Served On A Grilled Brioche Bun With Cheese, Lettuce, Tomato, Pickle, Red Onion\$13
Toppings: Half Dozen Shrimp \$8 Sesame Tuna \$8 Ribeye \$6 Chicken \$5 Veggies \$4	<b>Toppings:</b> Bacon \$2 Chili \$2 Sliced Avocado \$2 Fried Egg \$1 Cream Cheese \$1 Sautéed Onions \$1 Jalapeños \$1 Mushrooms \$1
BEVERAGES	———— SIDES ———
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 SALAD \$4
COFFEE/TEA/HOT CHOCOLATE \$3  SPECIALTY COFFEES \$5	COLE SLAW \$4
	MAC & CHEESE \$4

SEASONAL VEGGIES

SPARKLING WATER \$5

## FLEVATE -

FILET Seasoned Filet Mignon Char-Grilled To Temp Then Finished With A Bourbon Demi-Glace. Served With Whipped Potatoes & Seasonal Vegetables	<b>PORK CHOP MARSALA</b> Grilled & Marinated Bone In Pork Chop Doused In A Wild Mushroom & Boursin Marsala Sauce. Accompanied By Mashed Potatoes & Asparagus . <b>\$26</b>
<b>SEARED HALIBUT</b> Fresh Halibut With Grilled Shrimp & Scallops Served Over Lobster Risotto	<b>BEEF SHORT RIB</b> Red Wine & Garlic Braised Short Rib Sliced And Served Over Whipped Potatoes. Accompanied By Grilled Asparagus
MEDITERRANEAN GROUPER Fresh Grouper Served Over A Spinach, Feta & Tomato Orzo. Finished With A Scampi Butter Sauce	OSSO BUCCO Braised Pork Shank In A Red Wine Tomato Sauce With Fresh Rosemary Celery, Onions And Carrots. Served Over Parmesan Risotto
<b>BOURSIN STRIP STEAK</b> Grilled Strip Steak Topped With Melted Boursin Cheese. Served With Whipped Potatoes And Grilled Vegetables	<b>SHRIMP &amp; GRITS</b> Shrimp & Andouille Sausage Sautéed With Garlic, White Wine, Butter And Scallions. Served Over Cheese Grits & Finished With A Spicy Cajun Sauce \$24
CAJUN SNAPPER Blackened Fresh Snapper Served Over Cheese Grits And Topped With Cajun Cream Sauce, Andouille Sausage, Shrimp, Peppers And Onions. Accompanied By Blackened Asparagus	CHICKEN CARBONARA Sautéed Guanciale & Diced Asparagus Tossed With Linguini, Parmesan & Egg. Topped With Grilled Chicken & Finished With A Touch Of Cream\$22
<b>BEEF STROGANOFF</b> Sauteéd Pieces Of Tenderloin And Wild Mushrooms Tossed In A Traditional Stroganoff Gravy. Served Over Cavatappi Noodles	<b>AIRLINE CHICKEN</b> Pan-Seared Airline Chicken Breast Served Over Parmesan Risotto And Topped With A Pomodoro Fresca Sauce. Finished With Balsamic Reduction \$22
<b>LAMB PORTERHOUSE</b> Grilled Lamb Steaks Topped With A Roasted Garlic Demi-Glace. Served With Mushroom Risotto And Grilled Asparagus	<b>TIKKA MASALA</b> Seared Chicken Tenders Simmered In Traditional Masala Sauce & Served With Steamed Rice And Naan Bread
<b>STEAK AND SHRIMP</b> Marinated Skirt Steak Topped With Grilled Shrimp And Chimichurri. Served Over Garlic Rice	<b>FRESH CATCH</b> Chef's Featured Selection Of Fresh Fish Served With Accompaniments MARKET

### **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 20 For \$28 Thai Chili Blackened Sexv 50 For \$65 Awesome BBQ Honey Garlic

### **AUTO PILOT**

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 Jumbo Hand-Breaded Chicken Tenders Served With Dipping Sauce And
Choice Of Side
CHEESEBURGER Kid Sized Cheeseburger Cooked To

<b>HOT DOG</b> For The Hot Dog In All Of Us. Traditional Dog
Served With Choice Of Side

Perfection & Served With Choice Of Side ...... \$7

<b>GRILLED CHEESE</b> Just Like Mom Makes At Home.	
Served With A Choice Of Side	\$7

KIDS' PASTA Cavatappi Pasta Tossed In Butter, Alfred	0
Or Marinara. Served With Garlic Toast	

## 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...... \$9

BROWNIE SUNDAE Brownie, Ice Cream, Duh .... \$9

**BREAD PUDDING** Ask About This Week's Flavor. Homemade And Topped With Vanilla Ice Cream And Bourbon Sauce......\$9

CHEESECAKE A Variety Of Seasonal Flavors......... \$8

**CHEF'S SELECTION** Our Chef's Selection Of Desserts & Pastries. Homemade And Always Delicious . . . . . MARKET

## CONTACT US

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

*352-655-2880* 🚮 Like Us on Facebook Elevation89AtTheOcalaAirport.com

# **HOURS**

Open Daily 11AM-9PM Happy Hour 2PM-6PM

To Customize Your Catering Or Event, **Call Kim Mingione At 352-753-8109**