ELEVATE

FILET Seasoned Filet Mignon Char-Grille Bourbon Demi-Glace. Served With Whippe	
Gratinee: Spinach, Bacon & Goat Cheese Topp	sing \$39
SEARED HALIBUT Fresh Halibut Wit	
Lobster Risotto	
MEDITERRANEAN GROUPER F & Tomato Orzo. Finished With A Scampi Bu	resh Grouper Served Over Spinach, Feta, tter Sauce \$32
BOURSIN STRIP STEAK Grilled Str Cheese. Served With Whipped Potatoes An	
CAJUN SNAPPER Blackened Fresh S Topped With Cajun Cream Sauce, Andouille Accompanied By Blackened Asparagus	e Sausage, Shrimp, Peppers And Onions.
BEEF STROGANOFF Sauteéd Piece Tossed In A Traditional Stroganoff Gravy. Se	
LAMB PORTERHOUSE Three Grille Garlic Demi-Glace. Served With Mushroom	
STEAK & SHRIMP Marinated Skirt St	
SHRIMP & GRITS Shrimp & Andouille	
Wine & Scallions. Served Over Cheese Grits	
PORK CHOP MARSALA Grilled & N A Wild Mushroom & Boursin Marsala Sauc Asparagus	e. Accompanied By Mashed Potatoes &
BEEF SHORT RIB Red Wine & Garlic	
Over Whipped Potatoes. Accompanied By	Grilled Asparagus\$24
OSSO BUCCO Braised Pork Shank In A Rosemary Celery, Onions And Carrots. Serv	
CHICKEN CARBONARA Sautéed C Linguini, Parmesan & Egg. Topped With Gri	
AIRLINE CHICKEN Pan Seared Chick Topped With A Pomodoro Fresca Sauce &	
TIKKA MASALA Seared Chicken Tend Sauce & Served With Steamed Jasmine Ric	
FRESH CATCH Chefs Featured Selecti	on Of Fresh Fish
KIDS	— DESSERTS —
12 And Under Please, \$5 Upcharge For Adults CHICKEN TENDERS Jumbo Hand-Breaded Chicken Tenders Served With Dipping Sauce And Choice Of Side	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
CHEESEBURGER Kid Sized Cheeseburger Cooked To Perfection & Served With Choice Of Side	BROWNIE SUNDAE Brownie, Ice Cream, Duh \$9
HOT DOG For The Hot Dog In All Of Us.	BREAD PUDDING Ask About This Week's Flavor. Homemade & Topped With Bourbon Sauce \$9
Traditional Dog Served With Choice Of Side \$7	CHEESECAKE A Variety Of Seasonal Flavors \$8
GRILLED CHEESE Just Like Mom Makes At Home. Served With A Choice Of Side	CHEF'S SELECTION
KID'S PASTA Cavatappi Pasta Tossed In Butter, Alfredo Or Marinara. Served With Garlic Toast \$7	Our Chef's Selection Of Desserts & Pastries. Always Homemade And Delicious MARKET



OPEN

Daily 11AM-9PM 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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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
CRAB CAKES Fresh Blue Crab Meat, Hand Packed And Seared With Avocado, Blackened Aioli, Roasted Corn & Black Bean Relish & Crispy Tortillas
NACHOS A Heaping Portion Of Warm Tortilla Chips Smothered In Queso, Lettuce, Tomatoes & Red Onions. Topped With Choice of Chicken or Chili \$14
LOBSTER SPRING ROLLS Hand Made Lobster Spring Roll Perfectly Fried. Served With Sweet Thai Chili Sauce
CHICKEN TENDERS Half Dozen Hand-Breaded Chicken Tenders Served Plain Or Tossed In Your Choice Of Sauce. With Bleu Cheese or Ranch
PIEROGIES Stuffed With Potato & Cheese, Topped With Onions & Bacon. Finished With Parmesan & Sour Cream
WINGS 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 With Grilled Shrimp, Carrots, Mandarins, Cucumbers & Egg Noodles. Served With A Sweet Thai Chili Sauce \$14
CHEF SALAD Mixed Greens Topped With Diced Ham, Turkey, Bacon, Hard-boiled Egg, Red Onion, Diced Tomatoes & Monterrey Jack Cheese \$14
SOUTHWESTERN CHICKEN SALAD Mixed Greens, Blackened Chicken, Corn & Black Bean Salsa, Tomatoes, Onions, Cheese & Fried Jalapeño. \$14
TUNA POKE NACHOS Sesame Seared Tuna, Wonton Chips, Cucumbers, Tomatoes, Avocados, Red Cabbage, Korean Pepper Sauce, Wasabi Aioli & Yum Yum Sauce
CAPRESE SALAD Freshly Sliced Tomatoes Topped With Homemade Mozzarella, Basil & Balsamic Reduction
RICE BOWL Aromatic Rice & Sautéed Vegetables Finished With Sweet Thai Chili Sauce. Served A La Carte Or With Choice Of Toppings
— BEVERAGES —

HOT CHOCOLATE \$3 SOFT DRINKS (COKE PRODUCTS) \$3 COFFEE/TEA \$3 SWEET TEA/UNSWEET TEA \$3 JUICE \$3 LEMONADE \$3

SPECIALTY COFFEES \$5 SPARKLING WATER \$5

BOTTLED WATER \$3

TAKE OFF -

served With Choice Of side
GROUPER SANDWICH 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 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 Topped With Fresh Mozzarella, Tomato, Basil & Balsamic On A Grilled Brioche Bun
TACOSTwo Tacos With Choice Of Shrimp, Ribeye Or Chicken On Grilled FlourTortillas With Sour Cream & Salsa\$13
BURGER BAR Served With Choice Of Side
BISON BURGER Grilled Bison Patty With Cheddar, Bacon, Lettuce, Tomato, Beer Battered Onion Ring & Bourbon BBQ Sauce
beer battered Offiori Rillig & Bourbori bbQ Sauce
CHIMICHURRI BURGER Seasoned Burger Served Over Tomato & Topped With Pepper Jack, Grilled Onions, Avocado & Fresh Chimichurri Sauce
CAPTAIN'S BURGER Grilled Burger Served On A Toasted Roll & Topped With Bleu Cheese Crumbles, Bourbon Glazed Bacon and Sautéed Onions, \$15
THE FLYING GOAT Seasoned Burger Set On A Bed Of Fresh Spinach & Topped With Goat Cheese, Pickled Onions And Fig Jam On A Brioche Bun \$15
BLACK BEAN BURGER A Perfectly Seasoned Vegetarian Burger For Health Conscious Guests. Served On A Grilled Brioche Bun With Cheese, Lettuce, Tomato, Pickle, Red Onion & Choice Of Side
IN FLIGHT BURGER Eight Ounce Burger Cooked To Perfection. Served On A Grilled Brioche Bun With Cheese, Lettuce, Tomato, Pickle & Red Onion \$13
Toppings: Bacon \$2 Chili \$2 Sliced Avocado \$2 Fried Egg \$1 Cream Cheese \$1 Sautéed Onions \$1 Jalapeños \$1 Mushrooms \$1
——— LUNCH SIDES ———

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

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