

PRE-FLIGHT

BLUE CHEESE CHIPS - \$9

HOUSE MADE POTATO CHIPS WITH BLUE CHEESE BÉCHAMEL, CRUMBLD BLUE CHEESE AND BALSAMIC REDUCTION

CRISPY FRIED CALAMARI -\$10

DREGGED IN SEASONED CORN STARCH & FLOUR, FLASH FRIED AND SERVED WITH TANGY MARINARA AND SPICY CITRUS AIOLI

HANGAR HUMMUS - \$7

SERVED WITH CRISP CELERY, CARROTS, AND PITA BREAD

LUMP MEAT CRABCAKE - \$9

ALL MEAT, NO FILLER LIGHTLY SPICED, PAN SAUTÉED, SERVED WITH SMOKED BACON & CORN CHOWDER & TOPPED WITH "HI-FIVE" PEPPER JELLY

HONEY BUTTER & JALAPENO CORNBREAD -\$3

CORNBREAD MADE DAILY WITH FRESH JALAPENOS & WHOLE KERNEL CORN SERVED WITH HONEY-BUTTER

WINGS & FLAPS - \$8

FLASH FRIED AND BROILED TOSSED IN LEMON PEPPER, CHIPOLTE BBQ, PAN ASIAN SAUCE OR TRADITIONAL BUFFALO SAUCE WITH BLUE CHEESE OR RANCH AND CELERY STICKS

GS NACHOS -\$9

CRISPED WHITE CORN CHIPS WITH SOUTH FORTY CHILI, FRESH PICO DE GALLO, JALAPENO SLICES AND AFTERBURNER SOUR CREAM

CRISPY FRIED ROCK SHRIMP - \$9

LIGHTLY FRIED IN CORN FLOUR AND SERVED WITH SPICY CITRUS AIOLI AND CHILI SPIKED HONEY

BABY SPINACH & ARTICHOKE BAKE- \$9

CREAMY NY SHARP WHITE CHEDDAR CHEESE, IMPORTED PARMESAN, SERVED W/CRISPY CORN CHIPS & ROASTED POBLANO, TOMATO SALSA & SOUR CREAM

EMPANADA DUO - \$8

A SAMPLER OF KAHULA PORK & PACIFIC RIM ROCK SHRIMP EMPANADAS, SERVED W/ROASTED CORN & MANGO SALSA

Calle Ocho Quesdillas-\$8

Two 10' flour tortillas stuffed with Chihuahua cheese(choice of roasted chicken, smoked pork, or grilled flank steak),served with lettuce , salsa, sour cream & guacamole

ELEVATION est. 2007

SIGNATURE STEAKS

Hand Cut and seasoned w/ kosher salt & fresh black pepper, cooked on an open pit of oak and hickory. Signature Steaks served w/Cabernet Demi-Glace with your choice of two side items. Add \$2.50 for Asparagus or Baked Potato

8 oz. Center Cut Sirloin....\$17 8 oz. Marinated Flank Steak.....\$16 12 oz. New York Strip Steak....\$19

Rare —middle is fully red and slightly warm. **Medium rare** - reddish-pink center. **Medium**—middle is hot and fully pink surrounding the center. **Medium well done**- lightly pink surrounding the center. **Well done** — no pink and slightly charred.

****Red Meats ordered during daylight hours may appear to be cooked to a higher temperature due to both the blue tint on our windows & tenderizino process**

FAVORITES

Slow Cooked Beef Brisket - \$18

Brown sugar and mustard glazed, served with baked macaroni & cheese, sugar snap beans and crispy onion straws

Broiled Seafood Platter - \$19

Fresh daily fish, shrimp brochette and our lump crab cake. Served with smoked bacon corn chowder and our daily vegetable.

Low Country Style Shrimp & Grits - \$16

Sautéed with caramelized onions, sweet red peppers and aged sherry butter sauce

Country Fried Filet Mignon - \$16

Flash fried cutlets of filet mignon served with mashed potatoes, snap beans and sawmill pepper gravy.

Pacific Rim Salmon - \$17

Wood grilled and basted with our sweet & spicy Asian sauce. Served with sesame garlic spinach, mashed potatoes and Wasabi cream.

Southern Style Chicken Tenders - \$11

Seasoned battered and flash fried. Served with honey Dijon dipping sauce, Jalapeno Coleslaw and French fries

Fried Gulf Shrimp- \$17

Eight jumbo quick fried shrimp served with tartar & cocktail sauces jalapeno coleslaw & French fries

Baby Back Ribs - Full Rack \$18 Half Rack \$14

Slow cooked and grilled then basted with our Chipotle BBQ sauce served with Jalapeno Coleslaw and Sweet Potato fries.

Pasta Alla Vodka w/ Parmesan Chicken - \$14

Rigatoni, prosciutto, heavy cream, roma tomato, parmesan cheese, grilled chicken, with garlic toast

Lemon Shrimp Linguine-\$16

Sundried tomatoes, garlic, white wine, spinach & artichoke, served with garlic toast

Chicken Penne Rustica - \$14

Roasted garlic cream sauce, sun dried tomato, caramelized onion, cremini mushrooms & spring peas w/roasted chicken

Lemon Chicken Picatta - \$14

Scaloppini of chicken, lemon caper sauce served with mashed potatoes and spinach

Cajun Gumbo: Shrimp \$14 or Chicken \$11

Dark sauce with okra, peppers, Andouille sausage served with steamed rice & Jalapeno cornbread

SOUPS

Creamy Loaded Potato.....\$5

South Forty Chili w/ Jalapeno Cornbread ..\$5

Today's Featured Soup ... \$5

Gumbo with rice...\$5

SALADS

Add Grilled : Chicken \$4 Flank Steak \$6
Tuna \$8 Salmon \$8 Shrimp \$7

Simple House Salad - \$7 Side House - \$4

Mixed lettuces with tomatoes, cucumbers and sweet onion with croutons and your choice of dressings

Key Lime Caesar Salad - \$7 Side Caesar - \$4

Crisp romaine hearts tossed w/key lime Caesar dressing, homemade croutons and grated parmesan cheese

Chilled Iceberg Wedge - \$7 Side Wedge - \$4

Chunky blue cheese dressing, sweet onion, diced tomato, chopped country bacon and blue cheese crumbles

"Grilled or Fried Chicken" Cobb County Salad - \$12

Mixed greens, country bacon, sweet onion, diced tomato, chopped egg, diced avocado and buttermilk ranch dressing

Sesame Seared Tuna Salad - \$14

Mixed Iceberg, Romaine, field greens, cherry tomatoes, mango, avocado, sesame seeds, aincer vinaigrette

SIDES

Grilled Asparagus.....\$5

Creamed Spinach.....\$5

Sugar Snap Beans.....\$4

Stone Ground Grits.....\$4

Sautéed Mushrooms.....\$4

Crushed Sweets.....\$3

Whipped Potatoes.....\$3

Vegetable Medley.....\$4

Loaded Baked Potato...\$4

French Fries.....\$4

Sweet Potato Fries.....\$4

Sautéed Spinach.....\$3

Bacon Corn Chowder...\$4

Steamed Broccoli.....\$4

DESSERTS

House made Vanilla Crème Bruleé \$5.00

N.Y. Cheesecake \$5.00

Seasonal Cobbler a la mode (vanilla i.c.) \$5.00

Something Chocolate \$5.00

Daily Featured Dessert \$5.00