

ELEVATION

Established 2007

SALADS & SOUPS

*ADD: Flank..\$6 Chicken..\$4 Salmon..\$7
Shrimp..\$7 Ahi Tuna..\$8*

Key Lime Caesar : \$7

Hearts of romaine with Key lime Caesar dressing and homemade croutons

Chilled Iceberg Wedge: \$7

Chunky blue cheese dressing, onion, tomato and chopped Apple-wood bacon

Simple House Salad: \$7

Mixed greens, tomato, cucumber and red onion with your choice of dressing

Cobb County Salad: \$9

Mixed greens, Apple-wood bacon, onion, tomato, egg, avocado and buttermilk ranch dressing

Spice Seared Tuna Salad: \$14

Romaine & iceberg mix, avocado, mango tossed in ginger vinaigrette

Soup & Salad Combo: \$7

Choice of house, Caesar, or wedge with your choice of soup

SOUPS

CUP \$3.50 or BOWL \$6

Baked Potato Soup

South Forty Chili

Gumbo

Soup of the Day

ARTISAN SANDWICHES

(All sandwiches served with your choice of side)

[Add a side salad for \\$3](#)

Hot Roast Beef Dip: \$9

Sliced roast beef, grilled onions, Finlandian Swiss on a house baked French baguette with au jus and horseradish sauce

"Santa Fe" Black Bean Burger: \$8

Sweet corn, bell-Peppers, cilantro, avocados on Brioche bun w/Chipotle Ranch...

Corned Beef Reuben: \$9

On Marble Rye with House made Sauerkraut, Finlandian Swiss and 1000 Island Dressing

Tandoori Chicken Salad Pita: \$9

Roasted chicken breast, celery and red onion in a light tandoori dressing. Served w/ lettuce, avocados, and chickpea hummus

Hot Turkey and Swiss: \$8

Apple-wood Bacon, Finlandian Swiss, on Wheat-Berry with whole grain Dijonaise

BLT: \$9

Apple-wood smoked bacon, iceberg lettuce, tomato, mayo and fried onion board on San Francisco sourdough

Grilled Fresh Mozzarella & Tomato Caprese: \$9

Served on grilled ciabatta with fresh basil, Field greens, and balsamic vinaigrette

Patty Melt: \$9

Two 4oz burgers, grilled onions, Swiss cheese and 1000 island dressing served on San Francisco sourdough

SIDES

Sugar Snap Beans.....\$4
Sautéed Mushrooms.....\$4
Whipped Potatoes.....\$3
Sweet Potato Fries.....\$4
Sautéed Spinach.....\$4
Steamed Broccoli.....\$5
Stone Ground Grits....\$4
Crushed Sweets.....\$4
Vegetable Medley.....\$4
French Fries.....\$4

PRE-FLIGHT

Blue Chips: \$8

Homemade potato chips with warm blue cheese béchamel "cheese" Sauce and balsamic syrup

65 Nachos: \$9

Corn tortillas, south forty chili, pico de gallo, jalapeno, afterburner sour cream

Empanada Duo - \$8

A sampler of Kahlua pork & Pacific Rim rock shrimp empanadas served with roasted corn-mango relish

Calle Ocho Quesadillas-\$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

Crispy Fried Calamari: \$8

Dredged in seasoned flour and served with warm marinara and citrus aioli sauce

Scallion Hummus: \$7

Served with carrots, celery, and Pita bread

Crispy Rock Shrimp: \$9

Flash fried with spicy citrus aioli sauce and chili spiked honey

Baby Spinach & Artichoke Bake- \$9

Creamy NY sharp white cheddar cheese, parmesan cheese, served with corn chips, salsa and sour cream

Wings & Flaps: \$8

All wings come with celery, carrots, & choice of blue cheese or ranch

Original Buffalo

Hot & Spicy

Chipotle BBQ

Sweet & Tangy

Lemon Pepper

Lemons Zest & Black Pepper

Ginger Cilantro Pan Asian

Aromatic Soy & Ginger

N-FLIGHT FAVORITES

Add Caesar, Side Salad, or Iceberg Wedge for \$3

Country Fried Steak: \$12

Thinly pounded filet mignon lightly battered topped with sawmill gravy served with mashed potatoes and snap beans

BBQ Platter: \$10

Spiced North Carolina pulled pork, Texas toast, French Fries & Jalapeno Coleslaw

Fish & Chips: \$11

Beer battered cod with caper tartar sauce, French fries & jalapeno coleslaw

Chicken Alla Vodka: \$11

Rigatoni pasta, prosciutto, cream, parmesan cheese, grilled chicken breast

Cajun Gumbo: Shrimp \$11 or Chicken \$9

Dark roux with okra, peppers, Andouille sausage served with steamed rice

Low Country Shrimp & Grits: \$12

Caramelized onions, sweet red peppers and aged sherry butter sauce

Southern Fried Chicken Fingers: \$9

Served w/French fries, jalapeno coleslaw & honey Dijon sauce

Chicken Rustica: \$11

Penne pasta, garlic cream sauce, sundried tomatoes, caramelized onions, mushrooms & roasted chicken

HIGH FLYING STACKED CHICKEN SANDWICHES:

(Served on toasted Ciabatta with lettuce and tomato & choice of side)

Black and Blue: \$9

Fresh peppercorn crust, grilled onions, and blue cheese

Mushroom Swiss: \$9

Sautéed cremini mushrooms and Finlandian swiss cheese

Californian: \$9

Roasted red peppers, pepper-jack cheese, avocado and salsa ranch dressing

Carolina: \$9

Granny Smith apples, Apple-wood smoked bacon, sharp cheddar cheese and honey mustard

Italian: \$9

Fresh mozzarella, tomato, basil, prosciutto and balsamic vinaigrette

HAND CRAFTED BLACK ANGUS BURGERS

Burgers: Served on fresh Brioche bun with lettuce, tomato, pickles & choice of side.

Choice of wood orilled 7oz single OR flattoo 4oz double burgers

Mushroom Swiss: \$9

Cremini mushrooms and Finlandian Swiss

Black & Blue: \$9

Peppercorn crusted, caramelized onions and blue cheese

South Forty Chili & Cheese: \$9

Sharp Cheddar Cheese, south forty chili, topped with onions & Jalapenos

Smokehouse: \$9

Apple-wood smoked bacon, sharp cheddar, rhinntle RRR sauce and fried ninn heard

Californian: \$9

Roasted red peppers, pepper-jack cheese, avocado and salsa ranch dressing

Italian: \$9

Fresh mozzarella, prosciutto, caramelized onions and roasted red peppers

DESSERTS

Seasonal Cobbler ala 'mode (vanilla ice cream) \$7

Vanilla Crème Brulee \$6

Something Chocolate? \$6

Colossal NY Cheesecake \$7

Daily Featured Dessert \$7