

SANDWICHES

All sandwiches are paired with your choice of one side.

Grilled Salmon BLT Sliders \$15.00

Two char-grilled salmon fillets glazed with maple syrup and topped with Dijon mustard, peppered bacon, leaf lettuce, and fried green tomatoes, served on garlic slider rolls.

Chicken Caprese Sandwich \$10.00

A grilled chicken breast rubbed with pesto sauce and topped with fresh tomato bruschetta and melted provolone cheese.

Ultimate Grilled Cheese \$10.00

Grilled Texas toast stuffed with crisp candied bacon, sliced tomatoes, American cheese, cheddar cheese, and mozzarella sticks.

BURGERS

All burgers are seasoned and cooked to a medium-well temperature and served with leaf lettuce, tomatoes, red onions, pickles, and your choice of one side.

Classic Burger \$10.50

A half-pound of grilled Angus beef, topped with your choice of cheese.

BBQ Bacon Cheddar Burger \$11.00

A half-pound of grilled Angus beef, topped with whiskey-spiked BBQ sauce, crisp candied bacon, and melted cheddar cheese.

Burger Sliders \$10.00

Three mini garlic and herb seasoned burgers, topped with candied bacon and your choice of cheese.

Brunch Burger \$13.00

A half-pound of grilled Angus beef, topped with a loaded potato pancake, American cheese, candied bacon, and a griddle-fried egg.

Southwestern Fire Burger \$12.00

A half-pound of grilled Angus beef, dusted with chili powder and cumin, topped with pepperjack cheese, and fried jalapeños. Served with Southwestern ranch.

Smoky Horseshoe \$12.50

Our signature burger on a roasted garlic Texas toast, topped with crisp fries, smoked Gouda cheese sauce, red and green onions, and bacon bits.

ENTRÉES

All of our entrées are paired with your choice of two sides.

Char-Grilled Ribeye \$22.00

A twelve-ounce, hand trimmed ribeye steak, seasoned and grilled to order and finished with a hint of garlic butter.

Shrimp Scallopini Parmesana \$19.00

Five jumbo shrimp sautéed with roasted garlic, white wine, garlic butter, and oregano infused Parmesan.

Char-Grilled Fennel Salmon \$16.50

A fillet of salmon, char-grilled and finished with a touch of roasted fennel white wine sauce.

Ranch Chicken \$12.00

A marinated chicken breast grilled and topped with buttery Parmesan ranch breadcrumbs.

Teriyaki Salmon \$17.00

North Atlantic salmon caramelized with naturally brewed sweet teriyaki sauce and topped with pineapple chutney.

Sesame Shrimp \$19.00

Five broiled jumbo shrimp, glazed with pineapple chutney, and topped with toasted sesame seeds.

Filet Mignon \$26.00

A hand-cut, eight ounce tender filet, seasoned and grilled to perfection, finished with garlic butter.

Prime Rib \$20.00/16oz or \$17.00/12oz

Slow roasted and garlic herb crusted for a tender bite. Served with roasted onion and celery au jus.

SUITE DESSERTS

Fried Strawberries \$6.00

Four large strawberries, dipped in a graham cracker crust, fried and finished in a sugar coating.

Tuxedo Cake \$7.50

Layered chocolate marble cake filled with chocolate truffle mousse and topped with buttermilk chocolate frosting.

Strawberry Cake \$7.50

Three decadent layers of shortbread cake with sweet cream and strawberry preserves in each layer.

SUITE FIRE SIDES

French Fries • Pub Chips • Seasonal Vegetables • Side Caesar Salad • Side House Salad  
Macaroni and Cheese • Bourbon Sweet Potatoes • Garlic Mashed Potatoes • Steamed Broccoli

APPETIZERS

Firecracker Shrimp \$14.00

Four lightly breaded shrimp, fried to crispy perfection and tossed in our Suite Chili Sauce for a fiery bite. Served with a micro salad topped with pineapple chutney.

Chicken Wings \$9.50

Crispy chicken wings tossed with a flavor of your choice: (BBQ, Buffalo, Dry BBQ Rub, Sweet Chili, or Plain). Served with our signature house bleu cheese or ranch, celery sticks, and carrots.

Loaded Tater Kegs \$7.00

Jumbo tater tots loaded with cheddar cheese, bacon, and chives and then fried to a golden brown. Served with our signature ranch.

Bacon Wrapped Shrimp \$14.00

Four jumbo shrimp wrapped in applewood bacon and stuffed with pepperjack cheese and a slice of jalapeño. Served on a bed of fried jalapeños with roasted garlic butter sauce.

Bavarian Pretzel Bites \$9.00

Eight fried Bavarian pretzel bites seasoned with our signature spiced salt blend. Served with a smoked Gouda cheese sauce and honey mustard.

Suite Bites \$7.00

Hand-breaded chicken bites, seasoned and fried to a golden brown. Tossed with a flavor of your choice (Choose from: BBQ, Buffalo, Dry BBQ Rub, Sweet Chili, Plain) and served with our house ranch.

Calamari Strips \$7.00

Tossed in batter and fried to a golden brown. Served with a spicy ketchup.

Cheese Sticks \$7.00

Creamy cheese sticks fried to a golden brown and served with marina sauce.

Loaded Fries \$8.00

Our signature seasoned fries loaded with smoked Gouda cheese sauce, candied bacon bits, green onions, and topped with roasted garlic sour cream.

BEVERAGES

- Assorted Coke Soft Drinks - \$2.50
- Iced Tea - \$2.50
- Lemonade - \$2.50
- Full Bar Is Available

SALADS

Caesar Salad \$9.50

Crisp romaine lettuce topped with oregano infused Parmesan cheese and herb seasoned croutons. Served with our signature house Caesar dressing and roasted garlic Texas toast.

Bacon Ranch Wedge \$6.50

A wedge of iceberg lettuce topped with our signature house ranch dressing, green onions, balsamic marinated tomatoes, and candied bacon bits.

Bleu Cheese Wedge \$6.50

A wedge of iceberg lettuce topped with our signature bleu cheese dressing, red onions, candied bacon bits, and creamy bleu cheese crumbles.

Garden Salad \$10.50

Fresh mixed greens tossed with diced tomatoes, craisins, red onion, and shredded cheddar cheese. Served with roasted garlic Texas toast.

SALAD ADD ONS

- Grilled Chicken - \$3.00
- Fried Suite Chicken Bites - \$4.00
- Garlic Buttered Salmon - \$5.00

SALAD DRESSINGS

- Berry Vinaigrette, Bleu Cheese, Caesar, Ranch, 1000 Island, Balsamic Vinaigrette, French, Italian, Honey Mustard, Sesame

PASTA

All pasta entrées are paired with a side salad.

Suite Fire Shells and Cheese \$11.00

Mini shells tossed with a smoky white cheese sauce and BBQ spiced onions, and topped with aged cheddar cheese, green onions, and candied bacon bits. Served with Bavarian pretzel sticks.

Garden Pesto Pasta \$9.50

Cavattapi pasta tossed with sautéed seasonal vegetables, Romano cheese, and a white wine pesto sauce. Finished with a drizzle of sweet balsamic glaze. Served with roasted garlic Texas toast.

PASTA ADD ONS

- Grilled Chicken - \$3.00
- Fried Suite Chicken Bites - \$4.00
- Garlic Buttered Salmon - \$5.00
- BBQ Spiced Shrimp - \$5.00