

# suite fire

## FRIENDLY REMINDER

Per State regulations, the use of face coverings is required when interacting with employees, even when seated at the table.

*THANK YOU!*

## FALL FEATURES

### **T-Bone** **\$23.00**

A 16oz. tender, char-grilled t-bone steak. Served with your choice of two sides (listed on Dinner Menu).

### **Lobster Mac + Cheese** **\$24.00**

A quarter pound of garlic sautéed lobster tossed with pasta shells and our signature smoked Gouda cheese sauce. Topped with golden brown bread crumbs and served with a side salad.

### **New York Strip** **\$22.00**

A 10oz. marinated steak, char-grilled, and topped with a garlic butter drizzle. Served with your choice of two sides (listed on Dinner Menu).

### **Parmesan Crusted NY Strip** **\$24.00**

A 10oz. steak, char-grilled, and topped with a Parmesan ranch crust. Served with your choice of two sides (listed on Dinner Menu).

### **Black & Blue Pork Porterhouse** **\$16.00**

A 12oz. Blue Moon marinated pork porter, dusted with blackening seasoning and finished with a maple glaze. Served with apple butter and your choice of two sides (listed on Dinner Menu).

### **Sesame Sam Ahi Tuna** **\$18.00**

A 8oz. red ahi tuna steak dusted with black and white sesame seeds and seared over high heat for a medium rare center. Topped with a sesame Sam Adams glaze and served with sriracha peanut sauce and your choice of two sides (listed on Dinner Menu).

### **Garlic Buttered Asparagus** **\$3.00**

Add this fresh seasonal side to any entree!