



TOGO INSTRUCTIONS

Call **(309)683-3399** between **4pm to 8pm** on Monday through Saturday, to place your order. You will coordinate your pickup time and review your menu selections during that call.

PICKUP

Pull up under the awning at the Holiday Inn & Suites Peoria at Grand Prairie at **7601 N. Orange Prairie Road** in Peoria, IL at your scheduled time. Our Suite Fire team will bring your order to your car for a no-contact car-side pickup.



CARRYOUT LIMITED MENU

APPETIZERS

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| 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. | |
| Chicken Wings | \$9.50 |
| Crispy chicken wings tossed with a flavor of your choice: (<i>BBQ, Buffalo, Dry BBQ Rub, Sweet Chili, or Plain</i>). 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. Served 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: <i>BBQ, Buffalo, Dry BBQ Rub, Sweet Chili, Plain</i>) and served with our house ranch. | |
| Calamari Strips | \$7.00 |
| Tossed in batter and fried to a golden brown. Served with spicy ketchup. | |
| Cheese Sticks | \$7.00 |
| 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, onions, and topped with garlic sour cream. | |

suite fire

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, diced tomatoes, and candied bacon bits.

SALAD ADD ONS

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

PASTA

Suite Fire Shells and Cheese

\$11.00

Mini shells tossed with a smoky white cheese sauce and topped with candied bacon bits. Served with Bavarian pretzel sticks.

PASTA ADD ONS

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

SUITE FIRE SIDES

French Fries • Pub Chips

Seasonal Vegetables

Side Caesar Salad • Side House Salad

Macaroni and Cheese • Bourbon Sweet Potatoes

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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, 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 jalapenos. Served with Southwestern ranch,

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ENTREES

All of our entrees 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.

Grilled Salmon **\$15.00**

A delicate piece of salmon, seasoned and grilled to order and finished with a hint of garlic butter.

Ranch Chicken **\$12.00**

Marinated chicken breast grilled and topped with buttery Parmesan ranch breadcrumbs and broiled to perfection.

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 sautéed with roasted garlic, white wine, garlic butter, and oregano infused Parmesan cheese.

DESSERTS

Molten Chocolate Cake **\$7.00**

Chocolate lava cake filled with salted caramel pecans and topped with vanilla ice cream and creamy caramel sauce.

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.