

## 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

### 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, raisins, 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