

SUITE WINTER Specials

PRIME RIB CHILI OR SOUP OF THE DAY \$3

A WINTER INDULGENCE FEATURING GROUND PRIME RIB SIMMERED TO PERFECTION SMOKEY CHILIES, SAVORY BEANS, AND A TOUCH OF BOURBON FOR DEPTH AND WARM

SMOKED SPINACH ARTICHOKE DIP \$13

SAUTÉED SPINACH AND QUARTERED ARTICHOKE HEARTS MIXED IN A CREAMY SAUCE MADE WITH PARMESAN AND ROMANO CHEESE, ONIONS, AND GARLIC. SERVED WITH FRIED PITA CHIPS.

SLAW BASA MELT \$13

GRIDDLED TEXAS TOAST LAYERED WITH SEARED KIELBASA, PEPPERJACK, AND CRISP TANGY SLAW FOR A PERFECT BALANCE OF HEAT, SMOKE, AND CRUNCH. SERVED WITH ONE SIDE.

BOURBON BACON WRAPPED SHRIMP \$22

5 JUMBO OVEN ROASTED BACON WRAPPED SHRIMP TOSSED IN BOURBON SAUCE AND SERVED WITH 2 SIDES.

BBQ PLATTER \$25

HALF RACK OF RIBS, SEARED KIELBASA, SMOKED BRISKET ALL SERVED WITH 2 SIDES.

APPETIZERS

CHICKEN WINGS \$10

Beer braised wings tossed in choice of sauce are packed with a bold flavor and easy to share, but you don't have to. Pairs great with an ice-cold draft IPA.

BRISKET TACOS \$12

Tender sauced brisket tucked in a warm tortillas, topped with vibrant superfood coleslaw for a fresh crunch.

CRAB CAKES \$15

Handcrafted with lump crab meat, lightly seasoned and seared over high heat, then garnished with fresh tomato and green onions, and served with our zesty remoulade sauce.

BACON WRAPPED SHRIMP \$14

Four jumbo shrimp wrapped in applewood-smoked bacon and stuffed with pepper jack cheese. Served with pickled jalapeños, and roasted garlic butter sauce.

FRIED JALAPEÑO CHEESE CURDS \$8

Lightly breaded white cheddar and jalapeño cheese curds served with pickled jalapeños and house made ranch.


SUITE BITES \$8

Hand-breaded chicken bites, seasoned and fried to a golden brown. Tossed with a flavor of your choice and served with our house ranch.

(Choose from: BBQ, Buffalo, Dry BBQ Rub, Sweet Chili, Teriyaki, Spicy Bourbon, Garlic Parmesan, or Plain)

LOADED TATER KEGS \$8

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

 indicates a signature dish

HAPPY HOUR

Monday - Friday: 4:00pm - 6:00pm

\$2 Off Beer (4 oz not included)

\$1 Off Glasses Of Wine

\$3 Off Bottles Of Wine

\$1 Off Signature Drinks

\$1 Off Liquor (shots not included)

\$3 Off Ultra-Premium Liquor

\$2 Off Appetizers

ENTRÉES

All of our entrées are paired with grilled Texas toast and your choice of two Suite Fire Sides, \$2 additional for each Suite Fire Premium Side substitution.

ADULT MAC & CHEESE

Pasta tossed with in beer cheese sauce. Topped with bourbon sauce drizzle, aged cheddar cheese, candied bacon bits, green onions. Served with grilled Texas toast.

BACON CHICKEN RANCH PASTA

A rich, cheesy blend of our signature ranch cream sauce mixed with chicken and smoked bacon.

CHICKEN CAPRESE

Juicy sauted chicken breast smothered with balsamic tomatoes and provolone cheese.

BACON SWISS CHICKEN

Sauted tender chicken breast topped with barbecue sauce, candied bacon, Swiss cheese, and fried onions.

MUSHROOM SWISS CHICKEN

Searched chicken breast topped with thick sautéed mushrooms and Swiss cheese.

KICKIN' BOURBON SALMON

Searched salmon paired with spiced bourbon sauce and topped with garlicky fried onions.

TERIYAKI SALMON

North Atlantic salmon with sesame seed teriyaki and green onions.

\$13

CRAB CAKES

Handcrafted with lump crab meat, lightly seasoned and seared over high heat, then garnished with fresh tomato and green onions, and served with our zesty remoulade sauce.

\$20

\$14

PRIME RIB*

14oz. \$20

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

\$15

NEW YORK STRIP*

12oz. \$25

Hand-trimmed striploin steak, seasoned and grilled to order and finished with a hint of garlic butter.

\$15

RACK OF RIBS

Full \$25

Steakhouse style baby back pork ribs with choice of sauce. Sweet BBQ, Carolina BBQ, or Spicy Whiskey

Half \$17

\$15

CHAR-GRILLED RIBEYE*

14oz. \$28

A hand trimmed Ribeye steak, seasoned and grilled to order and finished with a hint of garlic butter.

\$17

FILET MIGNON*

7oz. \$28

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

\$17

 indicates a signature dish

***Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.**



SUITE FIRE SIDES

\$3

SIDEWINDERS • SIDE CAESAR SALAD

SIDE HOUSE SALAD • STEAMED BROCCOLI

BOURBON SWEET POTATOES • GARLIC MASHED POTATOES

PUB MACARONI AND CHEESE • BAKED POTATO

SUITE FIRE PREMIUM SIDES

\$5

BALSAMIC BACON BRUSSEL SPROUTS • LOADED FRIES

LOADED MASHED POTATOES • LOADED MAC

CHEESY BROCCOLI • SAUTÉED ASPARAGUS

LOADED BAKED POTATO

18% service charge for parties of 8 or more
10% service charge for to go orders

SANDWICHES + WRAPS

All sandwiches are paired with your choice of one Suite Fire Side, \$2 additional for a Suite Fire Premium Side substitution.

CLASSIC BURGER*

A half-pound of grilled angus beef, seasoned and topped with your choice of cheese. Served on a toasted Kaiser Bun.

CHICKEN SANDWICH

Tender seared chicken breast seasoned just right and served on a buttery pretzel bun.

PEORIA CHEESESTEAK

Chopped prime rib, onions and peppers, topped with cheese sauce and whiskey sauce on a hoagie.

CHICKEN CAESAR WRAP

Crisp romaine lettuce with oregano infused Parmesan and flavorful chicken wrapped with a wheat tortilla.

SUITE BITE WRAP

Your choice of flavored suite bites tossed with lettuce, tomatoes, pickles, and shredded cheddar.

IMPOSSIBLE BURGER*

A seasoned quarter-pound of grilled vegan burger. Served on a vegan bun.

\$13

\$13

\$13

\$13

\$13

\$13

SANDWICH + STEAK ADD-ONS

For \$1 more

SPIKED BBQ & BACON

CANDIED BACON

SAUTÉED MUSHROOMS

BLUE CHEESE CRUST

ONIONS BLACKENED

BOURBON MUSHROOM & ONIONS

DIANE SAUCE

\$3

BRUNCH (egg, tater keg, & candied bacon)*

\$3

SHRIMP YOUR WAY (bourbon glazed or bacon wrapped)

\$7

CRAB CAKE

\$7

HALF RACK RIBS

\$10

ENTRÉE SALADS

BACON RANCH WEDGE

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

\$8

BLEU CHEESE WEDGE

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

\$8

GARDEN SALAD

Tossed greens topped with shredded carrots, tomatoes, cucumber, raisins, shredded cheese, and croutons.

\$8

CAESAR SALAD

Crisp Romaine lettuce topped in Caesar dressing generously topped with oregano infused Parmesan cheese and herb seasoned croutons. Served with grilled Texas toast.

\$9

ENTRÉE SALAD ADD-ONS

CHICKEN BREAST \$3

FRIED SUITE CHICKEN BITES \$4

GARLIC BUTTERED SALMON \$6

CRAB CAKE \$7

BLACKENED PRIME RIB STRIPS \$7

SHRIMP YOUR WAY \$7
(Bourbon Glazed Or Bacon Wrapped)

SALAD DRESSINGS

Suite Fire Signature Ranch • Bleu Cheese
Caesar • Balsamic Vinaigrette • Berry Vinaigrette
French • Honey Mustard • Italian • 1000 Island

FEATURED COCKTAILS

\$10 EACH, ENJOY FOR \$9 DURING HAPPY HOUR

BERRY MOJITO

This refreshing sweet and fizzy mint lime drink gets an upgrade with Chambord and homemade blackberry simple syrup

BUFFALO TRACE OLD FASHIONED

This classic combines sweetness, bitterness, and spiciness using muddled filthy cherries, orange peel, raw sugar and two types of bitters paired with Buffalo Trace Bourbon.

LEMON DROP

Tastes like refreshing lemonade with a vodka kick! It's tart and sweet and it goes down smoothly. With a sugar rim and lemon twist.

RED APPLETINI

Blend of Red Delicious Apple vodka, cranberry juice, and cinnamon stick for a sweet and tart taste straight from the orchard.

SUITE BERRY SPLASH

Sweet blend of fruited spirits, orange juice, and cranberry juice for a light yet thirst quenching concoction. Garnished with orange and blackberry.

SUITE FIRE MULE

This mule is expertly balanced with pear vodka for a light fruit flavor and splash of cinnamon whisky adds to the mellow bite of the ginger beer. Finished with cinnamon stick and mint.

TROPICAL SUITE FIRE

Skillfully layered blend of coconut rum, melon liquor, pineapple juice and cranberry juice for the right amount of tropical tartness.

RED WINES

DECOY RED BLEND

\$10 PER GLASS | \$35 PER BOTTLE

The core blend for this appealing Sonoma County Red Wine pairs the elegance of Merlot with the complexity of Cabernet Sauvignon. Reflecting the character of each growing season and the diversity of our vineyard sources, Decoy has established itself as a wine of distinction.

CHATEAU ST. MICHELLE CABERNET

\$17 PER HALF BOTTLE

Highlighting the rich essence of concentrated Washington red fruit in an accessible manner, this inviting Cabernet presents a wealth of red fruit flavor. With its intricate complexity and firm structure, each sip of this Cabernet Sauvignon promises delectable enjoyment.

MEIOMI CABERNET

\$21 PER HALF BOTTLE

With a profound ruby color, this wine reveals expressive aromas of luscious blackberry, boysenberry, and bramble, intertwined with subtle notes of toasty vanilla and graham cracker. Its full-bodied flavors are enhanced by a plush, velvety mouthfeel, culminating in a lingering finish.

JOSH PINOT NOIR

\$16 PER HALF BOTTLE

With intense flavors and a lingering finish, our Pinot Noir exudes elegant balance, brimming with opulent fruit flavors and delicate nuances of toasted wood.

MEIOMI PINOT NOIR

\$21 PER HALF BOTTLE

Meiomi Pinot Noir achieves remarkable complexity by blending grapes from California's premier wine growing regions. Aged for six months in French oak barrels, it boasts structure and depth rarely found in Pinot Noir. With juicy strawberry flavors and hints of dark berries and toasted mocha, this wine delivers rich complexity on the palate.

WHITE WINES

JOSH CHARDONNAY

\$8 PER GLASS | \$16 PER HALF BOTTLE

Created with meticulous care to maintain a delicate balance, this wine ensures no single flavor dominates, resulting in a bright, nuanced glass with a gentle sweetness and a touch of oak.

DUCKHORN CHARDONNAY

\$26 PER HALF BOTTLE

Building on this rich history, our Napa Valley Chardonnay comes from the coolest regions. In the cellar, we applied classic techniques of French oak barrel fermentation with lees stirring, resulting in a Chardonnay that balances the complexity and richness of Napa Valley.

WHITEHAVEN

SAUVIGNON BLANC

\$9.50 PER GLASS | \$19 PER HALF BOTTLE

Whitehaven Sauvignon Blanc epitomizes the elegance of Marlborough, boasting vibrant tropical aromas complemented by a refreshing, herbaceous undertone. Its bright character harmonizes with a well-balanced structure, offering intense flavors of passion fruit, lemon-grass, and white peach that linger into a clean, enduring finish.

KIM CRAWFORD

SAUVIGNON BLANC

\$19 PER HALF BOTTLE

A fresh, juicy wine with vibrant acidity and plenty of weight and length on the palate. Ripe, tropical fruit flavor with passion fruit, melon, and grapefruit.

MOSCATO

\$6 PER GLASS | \$23 PER BOTTLE

PINOT GRIGIO

\$6 PER GLASS | \$23 PER BOTTLE

LA MARCA PROSECCO

\$7 PER GLASS

DESSERTS

CRÈME BRÛLÉE

Rich vanilla custard base topped with a layer of hardened caramelized sugar and whipped cream.

TUXEDO BOMBE

Chocolate cake is layered with Milk Chocolate & White Chocolate Mousse and covered in handcrafted Chocolate Ganache drizzled with White Chocolate.

\$8

CHEESECAKE BITES

Rich creamy and bite sized treat including chocolate, raspberry, and traditional.

\$8

\$9

FRIED STRAWBERRIES

A Suite Fire signature item! Four large strawberries dipped in a graham cracker crust, fried and finished in a sugar coating.

\$6

CHEF'S FEATURED DESSERT

Ask your server for details on Chef's current featured favorite!

BEVERAGES

Soft Drinks (Coke products)	\$2.50
Iced Tea	\$2.50
Lemonade	\$2.50
Full Bar Is Available	

HAPPY HOUR

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\$1 Off Glasses Of Wine	\$3 Off Ultra-Premium Liquor
\$3 Off Bottles Of Wine	\$2 Off Appetizers
\$1 Off Signature Drinks	



BAR



See Drink Menu or visit www.SuiteFire.com