

suite fire

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 sliced tomatoes, 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

Parmesan crusted 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.

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.

HORSESHOE

Smoky Prime Rib Horseshoe \$13.00

Our signature flavor filled shaved prime rib 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.

12oz. Char-Grilled Ribeye \$22.00

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

Garlic Parmesan Shrimp \$19.00

Five jumbo shrimp tossed in garlic butter and coated in herbs and Parmesan cheese, then roasted with grilled lemons for tremendous flavor.

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 a savory Parmesan ranch blend.

Teriyaki Salmon \$17.00

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

Suite BBQ Shrimp \$19.00

Jumbo shrimp rubbed with BBQ seasoning and pan seared with an onion and pepper blend, then tossed with lemon and marinated pineapple, and topped with a sweet BBQ drizzle. Served with garlic butter.

8oz. Grilled Filet Mignon \$26.00

A tender fillet, seasoned and 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.

Salted Caramel Cake \$8.00

Decadent vanilla bean cake with a molten caramel center. Topped with caramel sauce and a salt sprinkle.

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 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 our signature breading and fried to a golden brown. Served with our house spicy ketchup.

Cheese Sticks **\$7.00**

Creamy mozzarella sticks dipped in a light batter and flash fried for ultimate crispiness. Topped with herbed Parmesan and served with our house marinara.

Idaho Prime Rib Nachos **\$13.00**

House fried chips topped with our signature shaved prime rib, Gouda cheese sauce, cheddar cheese, bacon, green onions, and fried jalapenos. Served with creamy horseradish sauce, upon request.

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.

Loaded Wedge **\$6.50**

A wedge of iceberg lettuce topped with bacon, dill cucumbers, tomatoes, carrots, garlic croutons, and aged cheddar. Served with your choice of dressing.

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 pasta shells tossed with a smoky white cheese sauce, and topped with aged cheddar cheese, green onions, and applewood 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