





## Appetizers



**Texas Bruschetta**  **\$7.00**  
 Parmesan crusted Texas toast points topped with balsamic marinated tomatoes, bacon, green onions, and oregano infused Parmesan.

**Calamari Strips**  **\$7.50**  
 Tossed in our signature breading and fried to a golden brown. Served with our house spicy ketchup.

**Suite Bites**  **\$7.50**  
 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, Jerk, Sweet Chili, Spicy Bourbon, or Plain)*

**Balsamic Chicken Lettuce Cups**  **\$8.00**  
 Fresh lettuce cups topped with balsamic tomatoes, and grilled chicken breast strips.


**Loaded Tater Kegs**  **\$8.00**  
 Jumbo tater tots loaded with cheddar cheese, bacon, and chives and then fried to a golden brown. Served with our signature ranch.  
*Add Bourbon Pork and Pepperjack Cheese for \$3.00 more*

 indicates a signature dish  
 indicates \$5 Happy Hour food item

**Bavarian Pretzel Sticks** **\$9.00**  
 Two Bavarian pretzel bread sticks seasoned with our signature spiced salt blend. Served with a Dijon.

**Boursin Pinwheels** **\$10.00**  
 Savory herbed boursin cheese spread on tortilla with lettuce, tomato, and balsamic reduction cut into pinwheels.

**Beer Braised Chicken Wings** **\$12.00**  
 Jumbo wings braised in craft beer and garlic, then fried and tossed in your choice of sauce.

 **Idaho Prime Rib Nachos** **\$14.00**  
*Order a lighter portion for \$8.00*  
 House fried chips topped with our signature shaved prime rib, Gouda cheese sauce, cheddar cheese, bacon and green onions. Served with creamy horseradish sauce, upon request.

 **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 pineapple bacon chutney with roasted garlic butter sauce.

**Bourbon Pork Taco** **\$14.00**  
 Sweet and spicy bourbon pork served with 4 mini tortillas, apple coleslaw, and candied bacon.

## Sandwiches + Wraps

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

### Top Your Sandwich Your Way

- Candied Bacon \$1.00
- Mushrooms \$1.00
- Onions \$1.00
- Tropical Pineapple \$1.00
- Bourbon Mushroom & Onions \$1.50
- Spiked BBQ & Bacon \$1.50
- Brunch \$3.50 (egg, tater keg, & candied bacon)\*
- Pulled Pork \$3.00

### Suite Fire Sides-\$3

- French Fries • Pub Chips • Side Caesar Salad
- Side House Salad • Steamed Broccoli
- Vegetable of the Day • Macaroni and Cheese
- Bourbon Sweet Potatoes • Garlic Mashed Potatoes

### Suite Fire Premium Sides-\$5

- Bacon Wrapped Asparagus • Broccoli Au Gratin
- Loaded Mac • Maple Bacon Corn

**Classic Burger or Chicken\*** **\$12.50**  
 A half-pound of grilled angus beef or char grilled chicken, seasoned and topped with your choice of cheese. Served on a toasted Kaiser Bun.

**Chicken Caesar Wrap** **\$13.00**  
 Crisp romaine lettuce with oregano infused Parmesan and grilled chicken wrapped with a wheat tortilla.


**Suite Bite Wrap** **\$13.00**  
 Your choice of flavored suite bites tossed with lettuce, tomatoes, pickles, and shredded cheddar.

**Prime Rib Wrap** **\$15.00**  
 Shaved prime rib, bourbon glazed red onions, lettuce, Swiss cheese in a wheat tortilla, served with horseradish sauce.

## Beverages

- Assorted Coke Soft Drinks \$2.50
- Iced Tea \$2.50
- Lemonade \$2.50
- Full Bar Is Available

## Happy Hour

*Tuesday - Friday: 4:00pm - 6:00pm*  
**\$2 Select Domestic Draft Beer,**  
**\$3 Select Craft Beer,**  
**\$4 Well Drinks, \$5 House Wine**  
 indicates Happy Hour food item

## Bar

*See Drink Menu or visit [www.SuiteFire.com](http://www.SuiteFire.com)*



## Entrée Salads

**Bacon Ranch Wedge** **\$7.00**  
 A wedge of iceberg lettuce topped with our signature house ranch dressing, green onions, balsamic marinated tomatoes, and candied bacon bits.

**Bleu Cheese Wedge** **\$7.00**  
 A wedge of iceberg lettuce topped with our signature bleu cheese dressing, red onions, candied bacon bits, and creamy bleu cheese crumbles.

**Caesar Salad** **\$9.50**  
 Crisp Romaine lettuce topped in Caesar dressing generously topped with oregano infused Parmesan cheese and herb seasoned croutons. Served with grilled Texas toast.

### Entrée Salad Add-Ons

Grilled Chicken Breast \$3.00  
 Fried Suite Chicken Bites \$4.00  
 Garlic Buttered Salmon \$6.00  
 Shrimp your way \$7.00  
*(bourbon glazed or bacon wrapped)*

### Salad Dressings

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

## 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** **\$13.00**  
 Pasta tossed with a smoky white cheese sauce. Topped with bourbon sauce drizzle, aged cheddar cheese, candied bacon bits, green onions. Served with grilled Texas toast.

**Ranch Chicken** **\$13.50**  
 A marinated chicken breast grilled and topped with a savory Parmesan ranch blend.

**Bacon Swiss Chicken** **\$14.00**  
 Grilled chicken breast topped with barbecue sauce, candied bacon, Swiss cheese, and fried onions.

**Jerk Chicken** **\$14.00**  
 Jerk seasoned chicken breast grilled topped with green and red onions and limes on the side.

**Orange Roughy** **\$17.00**  
 Light and flaky orange Roughy seasoned and baked with garlic butter.

**Kickin' Bourbon Salmon** **\$17.00**  
 Char-grilled salmon glazed with spiced bourbon sauce and topped with garlicky fried onions.

**Teriyaki Salmon** **\$17.00**  
 North Atlantic salmon caramelized with a sweet teriyaki sauce and topped with pineapple chutney.

**Jerk Roughy** **\$18.00**  
 Spicy and citrusy white fish baked in high heat to sear in the sweet flavor.

**Prime Rib\*** **\$22.00/16oz., \$19.00/12oz.**

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

**Char-Grilled Ribeye\*** **\$34.00/18oz., \$24.00/12oz.**

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

**Filet Mignon\*** **\$28.00**

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

**Steak Diane\*** **\$29.00**

Beef tenderloin grilled and topped with a savory cognac Dijon mushroom sauce.

**16oz Porterhouse\*** **\$34.00**

Get the best of both worlds with this king of steaks. Part tender filet and part flavorful NY strip.

### Steak Add-Ons

Bacon Ranch Crust \$1.50  
 Blackened \$1.00  
 Blue Cheese Crust \$1.00  
 Bourbon Mushroom & Onions \$1.50  
 Sautéed Mushrooms \$1.00  
 Sautéed Onions \$1.00  
 Tropical Pineapple \$1.00  
 Shrimp Your Way \$7.00  
*(bourbon glazed or bacon wrapped)*

### Suite Fire Sides-\$3

French Fries • Pub Chips • Side Caesar Salad  
 Side House Salad • Steamed Broccoli  
 Vegetable of the Day • Macaroni and Cheese  
 Bourbon Sweet Potatoes • Garlic Mashed Potatoes

### Suite Fire Premium Sides-\$5

Bacon Wrapped Asparagus • Broccoli Au Gratin  
 Loaded Mac • Maple Bacon Corn

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

18% service charge for parties of 8 or more

indicates a signature dish