

APPETIZERS

BACON WRAPPED SHRIMP \$14.00

Four jumbo shrimp wrapped in applewood bacon and stuffed with pepperjack cheese and a slice of jalapeño. Served with Kaboom sauce and roasted garlic butter sauce.

TEXAS BRUSCHETTA \$7.00

Parmesan crusted Texas toast points topped with balsamic marinated tomatoes, bacon, green onions, and oregano infused Parmesan.

SUITE BITES \$8.00

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, Spicy Bourbon, or Plain)

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.

IDAHO PRIME RIB NACHOS \$14.00

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

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

ENTRÉE SALADS

BACON RANCH WEDGE \$8.00

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

BLEU CHEESE WEDGE \$8.00

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

CAESAR SALAD \$9.00

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 STRIPS \$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

SUITE FIRE SIDES

\$3.00

FRENCH FRIES • SIDE CAESAR SALAD

SIDE HOUSE SALAD • STEAMED BROCCOLI

MACARONI AND CHEESE • BOURBON SWEET

POTATOES GARLIC MASHED POTATOES

SUITE FIRE PREMIUM SIDES

\$5.00

BALSAMIC BACON BRUSSEL SPROUTS

BACON & ONION CREAMED SPINACH • LOADED MAC

BROCCOLI AU GRATIN • SAUTEED ASPARAGUS

BEVERAGES

Assorted Coke Soft Drinks \$2.50

Iced Tea \$2.50

Lemonade \$2.50

Full Bar Is Available

HAPPY HOUR

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

\$2 Featured Domestic Bottled Beer

\$3 Select Craft Beer

\$4 Handpicked Well Mixed Drinks

\$1 off Glasses of Wine

\$3 off Bottles of Wine

\$5 Select Happy Hour Appetizers

BAR



See Drink Menu or visit www.SuiteFire.com

SANDWICHES + WRAPS

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

<p>CLASSIC BURGER* A half-pound of grilled angus beef, seasoned and topped with your choice of cheese. Served on a toasted Kaiser Bun.</p>	<p>\$13.00</p>	<p>BLACKENED CHICKEN SANDWICH Blackened chicken breast topped with cajun mayo served on a toasted kaiser bun.</p>	<p>\$13.00</p>
<p>CHICKEN CAESAR WRAP Crisp romaine lettuce with oregano infused Parmesan and grilled chicken wrapped with a wheat tortilla.</p>	<p>\$13.00</p>	<p>IMPOSSIBLE BURGER* A seasoned quarter-pound of grilled vegan burger. Served on a vegan bun.</p>	<p>\$13.00</p>
<p>SUITE BITE WRAP Your choice of flavored suite bites tossed with lettuce, tomatoes, pickles, and shredded cheddar.</p>	<p>\$13.00</p>		

SANDWICH + STEAK ADD-ONS

<p>CANDIED BACON</p>	<p>\$1.00</p>	<p>BOURBON MUSHROOM & ONIONS</p>	<p>\$1.00</p>
<p>SAUTÉED MUSHROOMS</p>	<p>\$1.00</p>	<p>BACON RANCH CRUST</p>	<p>\$1.00</p>
<p>BLUE CHEESE CRUST</p>	<p>\$1.00</p>	<p>SPIKED BBQ & BACON</p>	<p>\$1.00</p>
<p>ONIONS</p>	<p>\$1.00</p>	<p>BRUNCH (egg, tater keg, & candied bacon)*</p>	<p>\$3.00</p>
<p>BLACKENED</p>	<p>\$1.00</p>	<p>SHRIMP YOUR WAY (bourbon glazed or bacon wrapped)</p>	<p>\$7.00</p>

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.

<p>ADULT MAC & CHEESE 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.</p>	<p>\$13.00</p>	<p>TERIYAKI SALMON North Atlantic salmon with sesame seed teriyaki and green onions.</p>	<p>\$17.00</p>
<p>RANCH CHICKEN A seasoned chicken breast grilled and topped with a savory Parmesan ranch blend.</p>	<p>\$14.00</p>	<p>PRIME RIB*[🔥] Slow roasted and garlic herb crusted for a tender bite. Served with roasted onion and celery au jus.</p>	<p>16oz. \$22.00 12oz. \$19.00</p>
<p>BACON SWISS CHICKEN Sauted tender chicken breast topped with barbecue sauce, candied bacon, Swiss cheese, and fried onions.</p>	<p>\$14.00</p>	<p>CHAR-GRILLED RIBEYE* A hand trimmed Ribeye steak, seasoned and grilled to order and finished with a hint of garlic butter.</p>	<p>14oz. \$28.00</p>
<p>CHICKEN CAPRESE Juicy sauted chicken breast smothered with balsamic tomatoes and provolone cheese.</p>	<p>\$14.00</p>	<p>FILET MIGNON* A hand-cut eight ounce tender filet, seasoned and grilled to perfection, finished with garlic butter.</p>	<p>\$28.00</p>
<p>KICKIN' BOURBON SALMON[🔥] Seared salmon paired with spiced bourbon sauce and topped with garlicky fried onions.</p>	<p>\$17.00</p>	<p>SURF & TURF* Pan seared steak tips and two bacon wrapped shrimp served with Kaboom sauce.</p>	<p>\$29.00</p>

[🔥] indicates a signature dish
[🍷] indicates \$5 Happy Hour food item

***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.**

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

