

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. <i>(Choose from: BBQ, Buffalo, Dry BBQ Rub, Jerk, Sweet Chili, Spicy Bourbon, or Plain)</i>	
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.	
SPINACH ARTICHOKE DIP	\$8.00
Spinach Artichoke dip topped with seasoned oregano & served with pita points.	
BAVARIAN PRETZEL STICKS	\$9.00
Two Bavarian pretzel bread sticks seasoned with our signature spiced salt blend. Served with a Dijon.	
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
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.	
STOUT GLAZED RIBS	\$14.00
Half rack of ribs cut and fried on the bone for a crisp bite, tossed in a Stout gastrique and served on a bed of onion straws.	

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



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 (Bourbon Glazed Or Bacon Wrapped)	\$7.00

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 • PUB CHIPS • SIDE CAESAR SALAD
 SIDE HOUSE SALAD • STEAMED BROCCOLI
 SOUP OF THE DAY • MACARONI AND CHEESE
 BOURBON SWEET POTATOES • GARLIC MASHED POTATOES

SUITE FIRE PREMIUM SIDES

\$5.00
 BALSAMIC BACON BRUSSEL SPROUTS
 BACON WRAPPED ASPARAGUS • LOADED MAC
 BROCCOLI AU GRATIN • BUTTERED SPAETZLE

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



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 OR CHICKEN* 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.</p>	<p>\$12.50</p>	<p>SUITE BITE WRAP Your choice of flavored suite bites tossed with lettuce, tomatoes, pickles, and shredded cheddar.</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>PRIME RIB WRAP Shaved prime rib, bourbon glazed red onions, lettuce, Swiss cheese in a wheat tortilla, served with horseradish sauce.</p>	<p>\$15.00</p>

SANDWICH + STEAK ADD-ONS

<p>CANDIED BACON</p>	<p>\$1.00</p>	<p>BOURBON MUSHROOM & ONIONS</p>	<p>\$1.50</p>
<p>SAUTÉED MUSHROOMS</p>	<p>\$1.00</p>	<p>BACON RANCH CRUST</p>	<p>\$1.50</p>
<p>BLUE CHEESE CRUST</p>	<p>\$1.00</p>	<p>SPIKED BBQ & BACON</p>	<p>\$1.50</p>
<p>ONIONS</p>	<p>\$1.00</p>	<p>BRUNCH (egg, tater keg, & candied bacon)*</p>	<p>\$3.50</p>
<p>BLACKENED</p>	<p>\$1.00</p>	<p>SHRIMP YOUR WAY (bourbon glazed or bacon wrapped)</p>	<p>\$7.00</p>
<p>TROPICAL PINEAPPLE</p>	<p>\$1.00</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>JERK ROUGHY Spicy and citrusy white fish baked in high heat to sear in the sweet flavor.</p>	<p>\$18.00</p>
<p>RANCH CHICKEN A marinated chicken breast grilled and topped with a savory Parmesan ranch blend.</p>	<p>\$13.50</p>	<p>PRIME STROGANOFF Prime Rib and spaetzle tossed in a savory stroganoff sauce, served with grilled Texas toast.</p>	<p>\$18.00</p>
<p>BACON SWISS CHICKEN Grilled chicken breast topped with barbecue sauce, candied bacon, Swiss cheese, and fried onions.</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>JERK CHICKEN Jerk seasoned chicken breast grilled topped with green and red onions and lime.</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>18oz. \$34.00 12oz. \$24.00</p>
<p>CHICKEN CAPRESE Juicy grilled 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>ORANGE ROUGHY Light and flaky orange Roughy seasoned and baked with garlic butter.</p>	<p>\$17.00</p>	<p>STEAK DIANE*[🔥] Beef tenderloin tips sautéed and topped with a savory creamy cognac Dijon mushroom sauce.</p>	<p>\$29.00</p>
<p>KICKIN' BOURBON SALMON[🔥] Char-grilled salmon glazed with spiced bourbon sauce and topped with garlicky fried onions.</p>	<p>\$17.00</p>	<p>16OZ PORTERHOUSE* Get the best of both worlds with this king of steaks. Part tender filet and part flavorful NY strip.</p>	<p>\$34.00</p>
<p>TERIYAKI SALMON North Atlantic salmon caramelized with a sweet teriyaki sauce and topped with pineapple chutney.</p>	<p>\$17.00</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