

APPETIZERS

WHISKEY CITY FRIES 	\$14.00
Sidewinder fries topped with our signature chopped prime rib, beer cheese sauce, cheddar cheese, bacon, green onions, and whiskey sauce.	
CRAB CAKES	\$15.00
Handmade jumbo lump crab cakes seared over high heat and served with remoulade sauce.	
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, oregano infused Parmesan, and balsamic glaze drizzle.	
FRIED JALAPEÑO CHEESE CURDS	\$8.00
Lightly breaded white cheddar and jalapeño cheese curds served with pickled jalapeños and house made ranch.	
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. <i>(Choose from: BBQ, Buffalo, Dry BBQ Rub, Sweet Chili, Teriyaki, Spicy Bourbon, Garlic Parmesan, or Plain)</i>	
LOADED TATER KEGS	\$8.00
Jumbo tater tots loaded with cheddar cheese, bacon, and chives and then fried to a golden brown. <i>Served with our signature ranch.</i>	

 indicates a signature dish

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.	
GARDEN SALAD	\$8.00
Tossed greens topped with shredded carrots, tomatoes, cucumber, raisins, shredded cheese, and croutons	
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

CHICKEN BREAST	\$3.00
FRIED SUITE CHICKEN BITES	\$4.00
GARLIC BUTTERED SALMON	\$6.00
CRAB CAKE	\$7.00
BLACKENED PRIME RIB STRIPS	\$7.00
SHRIMP YOUR WAY (Bourbon Glazed Or Bacon Wrapped)	\$7.00

SALAD DRESSINGS

Suite Fire Signature Ranch • Bleu Cheese
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 • LOADED FRIES
LOADED MASHED POTATOES • LOADED MAC
CHEESY BROCCOLI • 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 Off Beer (4 oz not included)
\$1 Off Glasses Of Wine
\$3 Off Bottles Of Wine
\$1 Off Liquor (shots not included)
\$3 Off Ultra-Premium Liquor
\$6 Happy Hour Appetizers

All appetizers will be available during happy hour, with select options served as half portions.

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>CHICKEN CAESAR WRAP Crisp romaine lettuce with oregano infused Parmesan and grilled chicken wrapped with a wheat tortilla.</p>	<p>\$13.00</p>
<p>BLACKENED CHICKEN SANDWICH Blackened chicken breast topped with remoulade sauce served on a toasted kaiser 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>
<p>PEORIA CHEESESTEAK Chopped prime rib, onions and peppers, topped with provolone and whiskey sauce on a hoagie.</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>

SANDWICH + STEAK ADD-ONS

<p>SPIKED BBQ & BACON</p>	<p>\$1.00</p>	<p>CANDIED BACON</p>	<p>\$1.00</p>
<p>DIANE SAUCE</p>	<p>\$3.00</p>	<p>SAUTÉED MUSHROOMS</p>	<p>\$1.00</p>
<p>BRUNCH (egg, tater keg, & candied bacon)*</p>	<p>\$3.00</p>	<p>BLUE CHEESE CRUST</p>	<p>\$1.00</p>
<p>SHRIMP YOUR WAY (bourbon glazed or bacon wrapped)</p>	<p>\$7.00</p>	<p>ONIONS</p>	<p>\$1.00</p>
<p>CRAB CAKE</p>	<p>\$7.00</p>	<p>BLACKENED</p>	<p>\$1.00</p>
<p>HALF RACK RIBS</p>	<p>\$10.00</p>	<p>BOURBON MUSHROOM & ONIONS</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 in beer 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>CRAB CAKES Handcrafted with lump crab meat, lightly seasoned and seared to perfection and served with zesty remoulade sauce</p>	<p>\$20.00</p>
<p>ROASTED RED PEPPER PASTA Roasted red pepper sauce infused with pesto, tossed with pasta, tomatoes and green onions. Topped with a balsamic drizzle.</p>	<p>\$14.00</p>	<p>PRIME RIB* 🔥 14oz. Slow-roasted and garlic herb-crusted for a tender bite. Served with roasted onion and celery au jus.</p>	<p>\$20.00</p>
<p>CHICKEN CAPRESE Juicy sauted chicken breast smothered with balsamic tomatoes and provolone cheese.</p>	<p>\$15.00</p>	<p>NEW YORK STRIP* 12oz. Hand-trimmed striploin steak, seasoned and grilled to order and finished with a hint of garlic butter.</p>	<p>\$25.00</p>
<p>BACON SWISS CHICKEN Sauted tender chicken breast topped with barbecue sauce, candied bacon, Swiss cheese, and fried onions.</p>	<p>\$15.00</p>	<p>RACK OF RIBS Steakhouse style baby back pork ribs with choice of sauce. Sweet BBQ, Carolina BBQ, or Spicy Whiskey</p>	<p>Full \$25.00 Half \$17.00</p>
<p>MUSHROOM SWISS CHICKEN Seared chicken breast topped with thick sautéed mushrooms and Swiss cheese.</p>	<p>\$15.00</p>	<p>CHAR-GRILLED RIBEYE* 14oz. A hand trimmed Ribeye steak, seasoned and grilled to order and finished with a hint of 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>FILET MIGNON* 8oz. A hand-cut eight ounce tender filet, seasoned and grilled to perfection, finished with garlic butter.</p>	<p>\$28.00</p>
<p>TERIYAKI SALMON North Atlantic salmon with sesame seed teriyaki and green onions.</p>	<p>\$17.00</p>	<p>🔥 indicates a signature dish</p>	

***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

