

## APPETIZERS

<b>WHISKEY CITY FRIES</b> 	\$14.00
Sidewinder fries topped with our signature chopped prime rib, beer cheese sauce, cheddar cheese, bacon, green onions, and whiskey sauce.	
<b>CRAB CAKES</b>	\$15.00
Handmade jumbo lump crab cakes seared over high heat and served with remoulade sauce.	
<b>BACON WRAPPED SHRIMP</b> 	\$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.	
<b>TEXAS BRUSCHETTA</b>	\$7.00
Parmesan crusted Texas toast points topped with balsamic marinated tomatoes, bacon, green onions, oregano infused Parmesan, and balsamic glaze drizzle.	
<b>FRIED JALAPEÑO CHEESE CURDS</b>	\$8.00
Lightly breaded white cheddar and jalapeño cheese curds served with pickled jalapeños and house made ranch.	
<b>SUITE BITES</b>	\$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>	
<b>LOADED TATER KEGS</b>	\$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

<b>BACON RANCH WEDGE</b>	\$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.	
<b>BLEU CHEESE WEDGE</b>	\$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.	
<b>GARDEN SALAD</b>	\$8.00
Tossed greens topped with shredded carrots, tomatoes, cucumber, raisins, shredded cheese, and croutons	
<b>CAESAR SALAD</b>	\$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](http://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><b>CLASSIC BURGER*</b> A half-pound of grilled angus beef, seasoned and topped with your choice of cheese. Served on a toasted Kaiser Bun.</p>	<p><b>\$13.00</b></p>	<p><b>CHICKEN CAESAR WRAP</b> Crisp romaine lettuce with oregano infused Parmesan and grilled chicken wrapped with a wheat tortilla.</p>	<p><b>\$13.00</b></p>
<p><b>BLACKENED CHICKEN SANDWICH</b> Blackened chicken breast topped with remoulade sauce served on a toasted kaiser bun.</p>	<p><b>\$13.00</b></p>	<p><b>SUITE BITE WRAP</b> Your choice of flavored suite bites tossed with lettuce, tomatoes, pickles, and shredded cheddar.</p>	<p><b>\$13.00</b></p>
<p><b>PEORIA CHEESESTEAK</b> Chopped prime rib, onions and peppers, topped with provolone and whiskey sauce on a hoagie.</p>	<p><b>\$13.00</b></p>	<p><b>IMPOSSIBLE BURGER*</b> A seasoned quarter-pound of grilled vegan burger. Served on a vegan bun.</p>	<p><b>\$13.00</b></p>

### SANDWICH + STEAK ADD-ONS

<p><b>SPIKED BBQ &amp; BACON</b></p>	<p><b>\$1.00</b></p>	<p><b>CANDIED BACON</b></p>	<p><b>\$1.00</b></p>
<p><b>DIANE SAUCE</b></p>	<p><b>\$3.00</b></p>	<p><b>SAUTÉED MUSHROOMS</b></p>	<p><b>\$1.00</b></p>
<p><b>BRUNCH</b> (egg, tater keg, &amp; candied bacon)*</p>	<p><b>\$3.00</b></p>	<p><b>BLUE CHEESE CRUST</b></p>	<p><b>\$1.00</b></p>
<p><b>SHRIMP YOUR WAY</b> (bourbon glazed or bacon wrapped)</p>	<p><b>\$7.00</b></p>	<p><b>ONIONS</b></p>	<p><b>\$1.00</b></p>
<p><b>CRAB CAKE</b></p>	<p><b>\$7.00</b></p>	<p><b>BLACKENED</b></p>	<p><b>\$1.00</b></p>
<p><b>HALF RACK RIBS</b></p>	<p><b>\$10.00</b></p>	<p><b>BOURBON MUSHROOM &amp; ONIONS</b></p>	<p><b>\$1.00</b></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><b>ADULT MAC &amp; CHEESE</b> 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><b>\$13.00</b></p>	<p><b>CRAB CAKES</b> Handcrafted with lump crab meat, lightly seasoned and seared to perfection and served with zesty remoulade sauce</p>	<p><b>\$20.00</b></p>
<p><b>ROASTED RED PEPPER PASTA</b> Roasted red pepper sauce infused with pesto, tossed with pasta, tomatoes and green onions. Topped with a balsamic drizzle.</p>	<p><b>\$14.00</b></p>	<p><b>PRIME RIB* 🔥</b> 14oz. Slow-roasted and garlic herb-crusted for a tender bite. Served with roasted onion and celery au jus.</p>	<p><b>\$20.00</b></p>
<p><b>CHICKEN CAPRESE</b> Juicy sauted chicken breast smothered with balsamic tomatoes and provolone cheese.</p>	<p><b>\$15.00</b></p>	<p><b>NEW YORK STRIP*</b> 12oz. Hand-trimmed striploin steak, seasoned and grilled to order and finished with a hint of garlic butter.</p>	<p><b>\$25.00</b></p>
<p><b>BACON SWISS CHICKEN</b> Sauted tender chicken breast topped with barbecue sauce, candied bacon, Swiss cheese, and fried onions.</p>	<p><b>\$15.00</b></p>	<p><b>RACK OF RIBS</b> Steakhouse trimmed Ribeye steak, seasoned and grilled to order and finished with a hint of garlic butter.</p>	<p>Full <b>\$25.00</b> Half <b>\$17.00</b></p>
<p><b>MUSHROOM SWISS CHICKEN</b> Seared chicken breast topped with thick sautéed mushrooms and Swiss cheese.</p>	<p><b>\$15.00</b></p>	<p><b>CHAR-GRILLED RIBEYE*</b> 14oz. A hand trimmed Ribeye steak, seasoned and grilled to order and finished with a hint of garlic butter.</p>	<p><b>\$28.00</b></p>
<p><b>KICKIN' BOURBON SALMON 🔥</b> Seared salmon paired with spiced bourbon sauce and topped with garlicky fried onions.</p>	<p><b>\$17.00</b></p>	<p><b>FILET MIGNON*</b> 8oz. A hand-cut eight ounce tender filet, seasoned and grilled to perfection, finished with garlic butter.</p>	<p><b>\$28.00</b></p>
<p><b>TERIYAKI SALMON</b> North Atlantic salmon with sesame seed teriyaki and green onions.</p>	<p><b>\$17.00</b></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

