

# —— APPETIZERS —

WHISKEY CITY FRIES \$14 Sidewinder fries topped with our signature chopped prime rib, beer cheese sauce, cheddar cheese, bacon, green onions, peppers and whiskey sauce.

**CRAB CAKES** \$15

Handcrafted with lump crab meat, lightly seasoned and seared over high heat, then garnished with fresh tomato and green onions, and served with our zesty remoulade sauce.

**BACON WRAPPED SHRIMP** \$14

Four jumbo shrimp wrapped in applewood-smoked bacon and stuffed with pepper jack cheese. Served with pickled jalapeños, Kaboom sauce, and roasted garlic butter sauce.

**TEXAS BRUSCHETTA** \$7

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

Lightly breaded white cheddar and jalapeño cheese curds served with pickled jalapeños and house made ranch.

**SUITE BITES** \$8

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, Teriyaki, Spicy Bourbon, Garlic Parmesan, or Plain)

LOADED TATER KEGS Jumbo tater tots loaded with cheddar cheese, bacon, and

chives and then fried to a golden brown. Served with our sianature ranch.

ndicates a signature dish

## **SUITE FIRE SIDES**

\$3.00

FRENCH FRIES • SIDE CAESAR SALAD

SIDE HOUSE SALAD • STEAMED BROCCOLI

**BOURBON SWEET POTATOES • GARLIC MASHED POTATOES** 

PUB MACARONI AND CHEESE

# **ENTRÉE SALADS**

### **BACON RANCH WEDGE**

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

\$8

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

Tossed greens topped with shredded carrots, tomoatoes, cucumber, craisins, shredded cheese, and croutons.

### CAESAR SALAD

\$9

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 FRIED SUITE CHICKEN BITES \$4 **GARLIC BUTTERED SALMON** \$6 **CRAB CAKE** \$7 **BLACKENED PRIME RIB STRIPS** \$7 SHRIMP YOUR WAY \$7

(Bourbon Glazed Or Bacon Wrapped)

### SALAD DRESSINGS

Suite Fire Signature Ranch • Bleu Cheese

Caesar • Balsamic Vinaigrette • Berry Vinaigrette

French • Honey Mustard • Italian • 1000 Island

### **SUITE FIRE PREMIUM SIDES**

\$5.00

**BALSAMIC BACON BRUSSEL SPROUTS • LOADED FRIES** LOADED MASHED POTATOES • LOADED MAC CHEESY BROCCOLI • SAUTÉED ASPARAGUS

## BEVERAGES

**Soft Drinks** (Coke products) \$2.50 **Iced Tea** \$2.50 Lemonade \$2.50 **Full Bar Is Available** 

## HAPPY HOUR

**\$2 Off Beer** (4 oz not included)

\$1 Off Glasses Of Wine

\$8

\$3 Off Bottles Of Wine

\$1 Off Signature Drinks

\$1 Off Liquor (shots not included)

\$3 Off Ultra-Premium Liquor

\$2 Off Appetizers



## DESSERTS =

\$9

## CRÈME BRÛLÉE

Rich vanilla custard base topped with a layer of hardened caramelized sugar and whipped cream.

### **TUXEDO BOMBE**

Chocolate cake is layered with Milk Chocolate & White Chocolate Mousse and covered in handcrafted Chocolate Ganache drizzled with White Chocolate.

### **CHEESECAKE BITES**

Rich creamy and bite sized treat including chocolate, raspberry, and traditional.

### FRIED STRAWBERRIES

A Suite Fire signature item! Four large strawberries dipped in a graham cracker crust, fried and finished in a sugar coating.

### CHEF'S FEATURED DESSERT

Ask your server for details on Chef's current featured favorite!

\$6

\$8



# **SANDWICHES + WRAPS**:

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

CLASSIC BURGER*  A half-pound of grilled angus beef, seasoned and topped with your choice of cheese. Served on a toasted Kaiser Bun.	\$13	CHICKEN CAESAR WRAP  Crisp romaine lettuce with oregano infused Parmesan and grilled chicken wrapped with a wheat tortilla.	\$13
BLACKENED CHICKEN SANDWICH Bold and flavorful blackened chicken served on a toasted kaiser bun with a side of remoulade sauce.	\$13	SUITE BITE WRAP  Your choice of flavored suite bites tossed with lettuce, tomatoes, pickles, and shredded cheddar.	\$13
PEORIA CHEESESTEAK Chopped prime rib, onions and peppers, topped with provolone and whiskey sauce on a hoagie.	\$13	IMPOSSIBLE BURGER*  A seasoned quarter-pound of grilled vegan burger.  Served on a vegan bun.	\$13

### **SANDWICH + STEAK ADD-ONS**

For \$1 more

SPIKED BBQ & BACON • CANDIED BACON • SAUTÉED MUSHROOMS
BLUE CHEESE CRUST • ONIONS BLACKENED • BOURBON MUSHROOM & ONIONS

DIANE SAUCE	\$3	CRAB CAKE	\$7
BRUNCH (egg, tater keg, & candied bacon)*	\$3	HALF RACK RIBS	\$10
SHRIMP YOUR WAY (bourbon glazed or bacon wrapped)	\$7		

# **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  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.	\$13	CRAB CAKES  Handcrafted with lump crab meat, lightly seasoned and seare over high heat, then garnished with fresh tomato and green onions, and served with our zesty remoulade sauce.	ed	\$20
ROASTED RED PEPPER PASTA  Roasted red pepper sauce infused with pesto, tossed with pasta, tomatoes and green onions. Topped with a balsamic drizzle.	\$14	PRIME RIB*  Slow-roasted an agarlic herb-crusted for a tender bite.  Served with roasted onion and celery au jus.	14oz.	\$20
CHICKEN CAPRESE  Juicy sauted chicken breast smothered with balsamic tomatoes and provolone cheese.	\$15	NEW YORK STRIP*  Hand-trimmed striploin steak, seasoned and grilled to order and finished with a hint of garlic butter.	12oz.	\$25
BACON SWISS CHICKEN Sauted tender chicken breast topped with barbecue sauce, candied bacon, Swiss cheese, and fried onions.	\$15	RACK OF RIBS  Steakhouse style baby back pork ribs with choice of sauce.  Sweet BBQ, Carolina BBQ, or Spicy Whiskey	Full Half	\$25 \$17
MUSHROOM SWISS CHICKEN Seared chicken breast topped with thick sautéed mushrooms and Swiss cheese.	\$15	CHAR-GRILLED RIBEYE*  A hand trimmed Ribeye steak, seasoned and grilled to order and finished with a hint of garlic butter.	14oz.	\$28
KICKIN' BOURBON SALMON 6 Seared salmon paired with spiced bourbon sauce and topped with garlicky fried onions.	\$17	FILET MIGNON*  A hand-cut eight ounce tender filet, seasoned and grilled to perfection, finished with garlic butter.	8oz.	\$28
TERIYAKI SALMON  North Atlantic salmon with sesame seed teriyaki and green onions.	\$17	↑ 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.

