

## ENTRÉE SALADS

## DESSERTS

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

SANDWICHES + WRAPS

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

<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.	\$13	<b>CHICKEN CAESAR WRAP</b> Crisp romaine lettuce with oregano infused Parmesan and grilled chicken wrapped with a wheat tortilla.	\$13
<b>BLACKENED CHICKEN SANDWICH</b> Bold and flavorful blackened chicken served on a toasted kaiser bun with a side of remoulade sauce.	\$13	<b>SUITE BITE WRAP</b> Your choice of flavored suite bites tossed with lettuce, tomatoes, pickles, and shredded cheddar.	\$13
<b>PEORIA CHEESESTEAK</b> Chopped prime rib, onions and peppers, topped with provolone and whiskey sauce on a hoagie.	\$13	<b>IMPOSSIBLE BURGER*</b> 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

<b>DIANE SAUCE</b>	\$3	<b>CRAB CAKE</b>	\$7
<b>BRUNCH</b> (egg, tater keg, & candied bacon)*	\$3	<b>HALF RACK RIBS</b>	\$10
<b>SHRIMP YOUR WAY</b> (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.

<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.	\$13	<b>CRAB CAKES</b> 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.	\$20
<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.	\$14	<b>PRIME RIB*</b> Slow-roasted and garlic herb-crusted for a tender bite. Served with roasted onion and celery au jus.	14oz. \$20
<b>CHICKEN CAPRESE</b> Juicy sauted chicken breast smothered with balsamic tomatoes and provolone cheese.	\$15	<b>NEW YORK STRIP*</b> Hand-trimmed striploin steak, seasoned and grilled to order and finished with a hint of garlic butter.	12oz. \$25
<b>BACON SWISS CHICKEN</b> Sauted tender chicken breast topped with barbecue sauce, candied bacon, Swiss cheese, and fried onions.	\$15	<b>RACK OF RIBS</b> Steakhouse style baby back pork ribs with choice of sauce. Sweet BBQ, Carolina BBQ, or Spicy Whiskey	Full \$25 Half \$17
<b>MUSHROOM SWISS CHICKEN</b> Seared chicken breast topped with thick sautéed mushrooms and Swiss cheese.	\$15	<b>CHAR-GRILLED RIBEYE*</b> A hand trimmed Ribeye steak, seasoned and grilled to order and finished with a hint of garlic butter.	14oz. \$28
<b>KICKIN’ BOURBON SALMON</b>  Seared salmon paired with spiced bourbon sauce and topped with garlicky fried onions.	\$17	<b>FILET MIGNON*</b> A hand-cut eight ounce tender filet, seasoned and grilled to perfection, finished with garlic butter.	8oz. \$28
<b>TERIYAKI SALMON</b> 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.

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

