

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.

(Choose from: BBQ, Buffalo, Dry BBQ Rub, Jerk, Sweet Chili, Spicy Bourbon, or Plain)

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.

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.

 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 STRIPS \$4.00

GARLIC BUTTERED SALMON \$6.00

SHRIMP YOUR WAY \$7.00
 (Bourbon Glazed Or Bacon Wrapped)

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

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

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 Featured Domestic Bottled Beer

\$3 Select Craft Beer

\$4 Handpicked Well Mixed Drinks

\$1 off Glasses of Wine

\$3 off Bottles of Wine

\$5 Select Happy Hour Appetizers

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 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>	\$12.50	<p>SUITE BITE WRAP Your choice of flavored suite bites tossed with lettuce, tomatoes, pickles, and shredded cheddar.</p>	\$13.00
<p>CHICKEN CAESAR WRAP Crisp romaine lettuce with oregano infused Parmesan and grilled chicken wrapped with a wheat tortilla.</p>	\$13.00	<p>PRIME RIB WRAP Shaved prime rib, bourbon glazed red onions, lettuce, Swiss cheese in a wheat tortilla, served with horseradish sauce.</p>	\$15.00

SANDWICH + STEAK ADD-ONS

CANDIED BACON	\$1.00	BOURBON MUSHROOM & ONIONS	\$1.50
SAUTÉED MUSHROOMS	\$1.00	BACON RANCH CRUST	\$1.50
BLUE CHEESE CRUST	\$1.00	SPIKED BBQ & BACON	\$1.50
ONIONS	\$1.00	BRUNCH (egg, tater keg, & candied bacon)*	\$3.50
BLACKENED	\$1.00	SHRIMP YOUR WAY (bourbon glazed or bacon wrapped)	\$7.00
TROPICAL PINEAPPLE	\$1.00		

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>	\$13.00	<p>TERIYAKI SALMON North Atlantic salmon caramelized with a sweet teriyaki sauce and topped with pineapple chutney.</p>	\$17.00
<p>RANCH CHICKEN A marinated chicken breast grilled and topped with a savory Parmesan ranch blend.</p>	\$13.50	<p>JERK ROUGHY Spicy and citrusy white fish baked in high heat to sear in the sweet flavor and jerk sauce.</p>	\$18.00
<p>BACON SWISS CHICKEN Grilled chicken breast topped with barbecue sauce, candied bacon, Swiss cheese, and fried onions.</p>	\$14.00	<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 jerk sauce.</p>	\$14.00	<p>CHAR-GRILLED RIBEYE* A hand trimmed Ribeye steak, seasoned and grilled to order and finished with a hint of garlic butter.</p>	<p>14oz. \$28.00</p>
<p>CHICKEN CAPRESE Juicy grilled chicken breast smothered with balsamic tomatoes and provolone cheese.</p>	\$14.00	<p>FILET MIGNON* A hand-cut eight ounce tender filet, seasoned and grilled to perfection, finished with garlic butter.</p>	\$28.00
<p>ORANGE ROUGHY Light and flaky orange Roughy seasoned and baked with garlic butter.</p>	\$17.00	<p>STEAK DIANE*[🔥] Beef tenderloin tips sautéed and topped with a savory creamy cognac Dijon mushroom sauce.</p>	\$29.00
<p>KICKIN' BOURBON SALMON[🔥] Char-grilled salmon glazed with spiced bourbon sauce and topped with garlicky fried onions.</p>	\$17.00	<p>[🔥] indicates a signature dish [🍷] indicates \$5 Happy Hour food item</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