# Soup/Salads
- Caesar Salad 10
  - Croutons, Parmesan Cheese
- Kale Salad 13
  - Pine Nuts, Golden Raisins
  - Lemon Thyme Vinaigrette
- (Add Chicken 10) (Add Shrimp 12) (Add Salmon 14)

# Small Plates
- **Quesadilla**: 8
  - Flour Tortilla, Onions, Peppers
  - (Add Chicken 4) (Add Shrimp 6) (Add Steak 8)
- **Tacos**: 14
- **Salmon**: Spicy Remoulade, Cheddar Crisp
- **Fried Shrimp**: Spicy Remoulade
- **Jerk Chicken**: Mango Salsa, Sour Cream
- **Vegetarian**: Mushrooms, Tofu
- **Fresh Cut Calamari**: 12
  - Marinara Sauce, Onions, Jalapenos
- **Suite Wings**: 12
  - Honey Lemon Pepper
- **Spinach & Artichoke Dip**: 12
  - Corn Tortilla Chips
- **Jumbo Lump Crab Cakes**: 14
  - Spicy Remoulade
- **Deviled Eggs**: 10
  - Smoked Salmon, Chipotle
  - BBQ Bacon Ranch
- **Fried Green Tomatoes**: 10
  - Balsamic Vinaigrette, Feta Cheese, Red Cherry Tomatoes

# Entrees
- **Chicken 'N Waffles**: 16
  - Peach Compote, Maple Syrup, Vanilla Cream
- **Veggie Pasta**: 19
  - Carrots, Mushrooms, Broccoli, Tofu
- **Chicken & Shrimp Alfredo**: 21
  - Chicken, Grilled Shrimp, Parmesan Cream
- **Jerk Chicken**: Mango Salsa, Sour Cream
- **Smoked Gouda Shrimp & Grits**: 22
  - Chicken Sausage, Tomato, Red Peppers
- **Fried Airline Chicken**: 22
  - Roasted Potatoes, Collard Greens
- **Springer Mountain Half Rotisserie Chicken**: 25
  - Garlic Mashed Potatoes, Seasonal Vegetables
- **Bourbon Salmon and Grilled Shrimp**: 30
  - Garlic Mashed Potatoes, Asparagus
- **Lobster Tail with Mac N Cheese**: 30
  - Cavatappi Pasta
- **14 oz Ribeye Steak**: 32
  - Loaded Baked Potato, Asparagus
- **New York Strip**: 30
  - Spring Vegetables, Steak Butter, Onion Strings
- **Suite Surf N Turf**: 35
  - Lamb Chops, Garlic Spinach, Shrimp Skewer, Mashed Potatoes
  - Garnished with Roasted Garlic & Cherry Tomatoes
- **Whole Red Snapper**: Market Price
  - Caribbean Pineapple Fried Rice

# Pizzas
- **Cheese**: 10
  - Mozzarella Cheese, Tomato Sauce, Fresh Basil
- **Bianco**: 10
  - Garlic Oil, Cheese Blend, Spinach
- **BBQ Chicken**: 12
  - Caramelized Onions, Cheddar, Monterey, Scallions
- **Sicilian**: 12
  - Spicy Marinara, Italian Sausage, Spicy Cupicola Ham, Pepperoni, Mozzarella, Shaved Parmesan, Fresh Basil & Oregano

# Burgers
- **Wood Fired Suite Burger**: 15
  - Fried Egg, Chipotle Mayo, Lettuce, Tomato
- **Mushroom Swiss Burger**: 15
  - Sautéed Seasoned Mushroom, Arugula, Truffle Mayo, Swiss
- **BBQ Cheddar Bacon Burger**: 15
  - Bacon, Cheddar Cheese, BBQ Sauce, Onion Strings
- **Turkey Burger**: 17
  - Lettuce, Tomatoes, Avocado, Smoked Gouda, Jalapeno Remoulade
- **Impossible Burger**: 17
  - Lettuce, Tomato, Cheddar Cheese, Red Onion Jam
  - Crab Cake BLT**: 22
  - Tomatoes, Basil, Aoli, Lime, Lettuce, Bacon

# Sides
- **Fresh Cut French Fries**: 5
- **Seasonal Vegetables**: 5
- **Garlic Spinach**: 6
- **Garlic Mashed Potatoes**: 6
- **Sweet Potatoes**: 6
- **Jumbo Onion Rings**: 7
  - Asparagus 7
  - Colard Greens 6
  - Smoked Turkey 6
  - Sweet Potato Soufflé 7
  - Pecan Crust 7

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**A 18% gratuity will be added to parties of 6 or more.**
During peak days and hours, we implement a 2-hour dining time per table.

*All our vegetables are locally grown and sourced. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Follow us on all social media outlets @SUITEFOODLOUNGE
**Suite Cocktails**

**Downtown 12**
Grey Goose Le Melon, Ginger Beer, Fresh Lime Juice

**Check-in 13**
Jack Honey, Lemonade

**Penthouse View 12**
Grey Goose Cherry Noir, Chambord, Casa DeFra Prosecco

**Do Not Disturb 14**
Bacardi Limon, Red Bull, Splash of Strawberry

**Room Service 11**
Ketel One, Watermelon Schnapps, Pineapple, Cranberry

**Berry Special 14**
Ciroc VS, Cranberry Juice, Gingerale, Lime Juice

**Something Suite 13**
Ciroc Coconut, Banana Liqueur, Pineapple Juice, Grenadine

**Presidential 13**
Gentleman Jack, Ginger Ale

**RedBottom Tini 14**
Ciroc Peach, Peach Schnapps, Triple Sec, Orange Juice

**Halle Berry 14**
Ciroc Berry, Razzmatazz, Sprite, Sour

**Privacy Please 12**
Malibu Rum, Melon Liqueur, Cranberry

**Cucumber Apple Cooler 13**
Ketel One Botanicals Family Made Cucumber Mint, Vodka, Sour Mix, Apple Pucker, Simple Syrup

**Beers**

<table>
<thead>
<tr>
<th>Beer</th>
<th>Glass</th>
<th>Bottle</th>
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<tbody>
<tr>
<td>MillerLite 7</td>
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</tr>
<tr>
<td>Sweet Water 420 7</td>
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<tr>
<td>Corona 8</td>
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<tr>
<td>Red Stripe 8</td>
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**White Wines**

<table>
<thead>
<tr>
<th>Wine</th>
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<tbody>
<tr>
<td>Karl Kasper Riesling, Columbia Valley, Washington</td>
<td>12</td>
<td>41</td>
</tr>
<tr>
<td>Sequin Moscato</td>
<td>12</td>
<td>41</td>
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<tr>
<td>Robertson Gerwurztraminer, South Africa</td>
<td>12</td>
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</tr>
<tr>
<td>Villa Pozzi Pinto Gris Pinot Grigio</td>
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<tr>
<td>Black Stallion Chardonnay Napa Valley, California</td>
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**Red Wines**

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<tr>
<th>Wine</th>
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<tbody>
<tr>
<td>Mossback Pinot Noir, Central Coast</td>
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<tr>
<td>Stephen Vincent Merlot</td>
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<tr>
<td>Angeline Cabernet, California</td>
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<tr>
<td>Belle Glos Pinot Noir, Santa Maria Valley, California</td>
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<tr>
<td>Caymus Cabernet, Napa Valley</td>
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**Sparkling Wine**

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<tr>
<th>Wine</th>
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<tbody>
<tr>
<td>Casa Defra Prosecco, Veneto</td>
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</tr>
<tr>
<td>Stella Rosa Black (Red)</td>
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<td>44</td>
</tr>
<tr>
<td>Stella Rosa Platinum (White)</td>
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03/11/19