

## DESSERTS

OUR FAMOUS KEY LIME PIE .....	6.50
FRESH MADE CHEESECAKE .....	6.50
ICE CREAM CAKE .....	3.50
OUR OWN ITALIAN RUM CAKE ..	3.50
ICE CREAM .....	3.95
DESSERT CART SELECTION .....	6.95
GELATO .....	5.50

## BEVERAGES

Our coffee is 100% of the finest Arabica Beans.  
Dark roasted and fresh ground to  
give it its distinct flavor and rich aroma

JUICE .....	2.50
Orange, grapefruit, cranberry	
MILK .....	1.50
CAPPUCCINO .....	3.95
ESPRESSO .....	2.50
COKE FLOAT .....	3.95
SAN PELLEGRINO - 500ML .....	4.25
STILL WATER 750ML .....	4.75

## OUR EARLY BIRD POLICY

In keeping with our long standing reputation of providing quality dining at reasonable prices we offer complete dinners at ala carte prices as shown on our menu, when seated between 4:30 and 5:30 p.m. Monday to Saturday and before 5:00 p.m. on Sundays.

Early Bird includes the following:

Onion Soup, choice of caesar or house salad and choice of potato, rice or vegetable  
DESSERTS - Choice of our own Italian rum cake, ice cream, or ice cream cake  
BEVERAGE - coffee, tea, milk

## CHILDREN'S MENU

(12 years and under)

KRAFT MACARONI AND CHEESE .....	6.95
CHICKEN TENDERS - DIPPING SAUCE AND POTATO .....	7.95
CHOPPED SIRLOIN BURGER - WITH FRIES ON A BUN .....	6.95
FRIED SHRIMP - WITH CHOICE OF POTATO .....	8.50
Includes: Salad or Applesauce, and Milk or Soft Drink	

AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE  
FOR YOUR CONVENIENCE

 THIS MENU IS PRINTED ON RECYCLED PAPER

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.

Please sign up to receive **E-Mail Specials**.

For Reservations Call (954) 989-2500

[www.TropicalAcres.com](http://www.TropicalAcres.com) |  

 menu men, inc.  
10/20/2017

## THE PHILOSOPHY OF TROPICAL ACRES

Tropical Acres Restaurant has been in business for over 68 years, operating under the same family ownership at the same location in South Florida since 1949. Without a strong customer base and an even stronger commitment on our part to maintain quality and prices we could not have withstood the economic ups and downs experienced from time to time by many restaurants in this area.

Our philosophy through the years has always been to give the customer the most value for their dollar. We know we have given value, but value is a lot more than menu prices. Value is the way you are greeted and treated, it's the quality of your dining experience, it's the little extra comforts and courtesies that make dining out a special occasion. Eating out has become more than just another meal, and we have strived over the years to make it a very pleasant experience for all of our customers. Serving the best food at sensible prices in a friendly, caring atmosphere is what we do best, and we believe it is what keeps the customer coming back.

We are grateful for the strong customer base we have built throughout the years and continually welcome many newcomers every week who have just discovered the values of Broward's Oldest Steakhouse and Seafood Restaurant. We are very mindful of our loyal employees, many who have traveled this path of success with us for many, many years. As we continue with our fourth generation of family operators, we invite you to dine with us and discover for yourself the reasons for our success.

Sincerely,  
The Studiale Family



Est. 1949

WHERE THE TRADITIONAL AMERICAN STEAKHOUSE BEGAN...

## APPETIZERS



APPETIZER SAMPLER .....	13.95	SHRIMP COCKTAIL .....	9.50
Gorgonzola toast, fried mozzarella, stuffed mushrooms, fried zucchini slices.		BRUSCHETTA .....	6.95
STUFFED MUSHROOM CAPS .....	9.50	FRIED ZUCCHINI SLICES .....	7.50
With a seafood dressing and hollandaise sauce.		FRIED MUSHROOMS .....	7.50
CRAB CAKE .....	9.95	With horseradish sauce.	
One lump meat crab cake served on greens		ESCARGOT .....	7.95
FRIED FRESH MOZZARELLA .....	8.95	Prepared in a shallot garlic butter.	
FRENCH ONION SOUP AU GRATIN .	5.95	SLICED TOMATO .....	3.95
Baked with cheese.		On greens with choice of dressing.	
GORGONZOLA TOAST .....	7.50	CAESAR* OR HOUSE SALAD .....	5.95
CAPRESE SALAD .....	8.95	SOUP OF THE DAY OR ONION SOUP	4.00
Fresh mozzarella, sliced tomato and pesto on greens with balsamic dressing.			
COCONUT SHRIMP .....	7.25		

## STEAK PREPARATION

PITTSBURGH (Black and Blue): Thick outside crust - cold raw center  
RARE: Large cool red center - very little outside charring R  
MEDIUM RARE: Medium size warm red center - nice outside char R  
MEDIUM: Warm pink center - good outside crust R  
MEDIUM WELL: Slightly pink center - thick outside crust N  
WELL DONE: No color; dry - very thick outside crust N  
R - Recommended N - Not Recommended

PLEASE INQUIRE ABOUT OUR PROFESSIONAL BANQUET FACILITIES  
FOR BUSINESS AND SOCIAL FUNCTIONS.

We have excellent party room facilities and extend group rates to parties of 25 or more. Consult with our Manager or Hostess for details. We welcome your inquiries and guarantee your complete satisfaction.

For Reservations Call (954) 989-2500  
[www.TropicalAcres.com](http://www.TropicalAcres.com) |  

Entrees include a salad and choice of baked potato, sweet potato, fries, rice, creamed spinach or vegetable.

DRESSING CHOICE: House Creamy Garlic, Italian Vinaigrette, Ranch, Blue Cheese Honey Mustard, 1000 Island, Caesar\*, Gorgonzola, Low-Cal Raspberry Vinaigrette

### FROM OUR CHAR-BROILER

We serve USDA Choice, corn fed Western steer, hand cut on premise.

Each entree is prepared to your individual order. Your patience is kindly requested.

SIGNATURE FILET 	28.95
Our 8 oz. filet seasoned and wrapped with bacon strip.	
SPECIAL CUT FILET MIGNON	29.95
10 oz "center cut of the tenderloin", for the gourmet.	
FILET MIGNON	27.95
8 oz House Favorite	
PETITE FILET MIGNON	24.95
6 oz filet, for the lighter appetite	
NEW YORK STRIP STEAK  (Certified Angus Beef)	29.95
14 oz house specialty	
NEW YORK STRIP FOR TWO (Certified Angus Beef)	49.95
24-26 oz butterflied strip	
STRIP STEAK (Certified Angus Beef)	24.95
10 oz cut of our New York Strip	
COWBOY STEAK (Certified Angus Beef)	31.95
18 oz aged bone-in ribeye, served with hash brown potato.	
PORTERHOUSE STEAK (Certified Angus Beef)	33.95
25-26 oz king of cuts	
T-BONE STEAK (Certified Angus Beef)	28.95
22 oz T-bone.	
CROWNED CHOPPED SIRLOIN - Ground fresh daily	16.50
Topped with your choice: sautéed mushrooms, sautéed onions or gorgonzola.	
RACK OF LAMB 	28.95
12-14 oz herb-crusted New Zealand lamb	
TOP SIRLOIN	20.95
8 oz flavorful cut, a traditional choice	
PORK CHOP	22.95
One 14 oz. center cut pork chop	
TENDERLOIN OF BEEF	21.95
Thinly sliced filet mignon cooked to order and served with mushroom sauce.	
BROCHETTE OF FILET MIGNON	19.95
6 oz. of cubed filet mignon with onion, peppers and mushrooms.	
STEAK AU POIVRE (Certified Angus Beef)	24.95
Our 10 oz. strip steak topped with a peppercorn brandy sauce.	

All Steaks served on sizzlers, however, dinner plates are available upon request.

Available Sauces - hollandaise, bearnaise, peppercorn, or mushroom

Wedge Salad A La Carte \$7.95  
As Substitute \$4.50

Top your Steak with  
Gorgonzola Cheese  
\$1.50

ASK ABOUT OUR  
LOYALTY  
PROGRAM

#### PRIME RIBS OF BEEF AU JUS

Aged roast, rubbed with aromatic herbs and spices, slow roasted at low temperature over night to enhance flavor and assure tenderness.

EARLY BIRD CUT, 6 OZ 21.95

REGULAR CUT, 10 OZ 27.95 

KING SIZE CUT, 14 OZ 30.95

**To insure quality, we prepare a limited amount of Prime Rib daily.**

FRESH BISTRO SALAD ..... 9.95

Mixed greens, tomatoes, cucumbers, sunflower seeds, crumbled blue cheese, cranberries and suggested low cal raspberry vinaigrette

WITH SHRIMP \$18.95 / CHICKEN \$16.95 / FILET \$23.95 / SALMON \$18.95

 Denotes House Specialty | Caesar\* dressing contains raw eggs

## FINE SEAFOODS

SHRIMP SCAMPI Served over linguine.....	23.95
BAKED STUFFED SHRIMP With a seafood stuffing.....	24.95
FRIED BUTTERFLY SHRIMP.....	22.95
MAINE LOBSTER TAILS.....	34.95
SURF AND TURF Lobster tails and petite filet mignon.....	36.95
BROILED SEAFOOD PLATTER  Shrimp, scallops, fillets of fish and a crabcake.....	28.95
CRAB CAKES - ORIGINAL RECIPE 	26.95
Two 4 oz. cakes of premium lump crabmeat and special seasoning, served on a bed of greens.	
FILLET OF MAHI MAHI Broiled with a lemon caper sauce.....	25.95
GRILLED SALMON Horseradish dill 	24.95
FRESH BROILED NORTHERN SCROD.....	22.95
BROILED SEA SCALLOPS.....	25.95
FRIED SEA SCALLOPS.....	23.95

#### SUGGESTED COMBOS

ADD THE FOLLOWING TO YOUR ENTREE

One 4 oz Lobster Tail.....	+ 10.00
Two 4 oz Lobster Tails.....	+ 18.00
4 oz Crab Cake.....	+ 9.00
Broiled or Fried Sea Scallops - half order ...	+ 10.00
4 Fried or Grilled Shrimp.....	+ 9.00

\*All other entrees can be combos\*

#### A LA CARTE SIDES

SAUTÉED MUSHROOMS	5.95
SAUTÉED ONIONS	4.95
LINGUINE SIDE ORDER	5.95
FRIED ONION RINGS	4.95
VEGETABLE DU JOUR	3.95
HASH BROWN POTATOES	2.95
ASPARAGUS	4.95

## ITALIAN SPECIALTIES

Italian Specialties do not Include Potato, Rice or Vegetable

ITALIAN SEAFOOD SPECIAL.....	23.95
Red or white sauce. sautéed clams, shrimp, mushrooms, scallops and fish fillet over angel hair pasta	
SHRIMP AND TURF MARSALA.....	24.95
Sliced filet mignon and shrimp sautéed with fresh tomatoes and mushrooms in a marsala sauce served over linguine.	
SPINACH FETTUCCINI ALFREDO WITH SHRIMP.....	23.95
WITH CHICKEN.....	18.95
SEAFOOD PENNE ALA VODKA.....	24.95
Shrimp and scallops in a pink sauce with penne pasta.	
WITH NO SEAFOOD.....	15.95
BONELESS BREAST OF CHICKEN FRANÇAISE.....	16.95
Battered and sautéed, moist and tender. served with a delicate sauce.	
BUTTERNUT SQUASH RAVIOLI - Marinara or alfredo.....	18.95

\* CHILDREN'S MENU ON BACK PAGE \* TAKE-OUT DINNERS AVAILABLE. PICK-UP MENU IN LOBBY

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