

## DESSERTS

OUR FAMOUS KEY LIME PIE .....	7
FRESH MADE CHEESECAKE .....	7
ICE CREAM .....	4
DESSERT CART SELECTION .....	8
GELATO .....	6

## 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 .....	3
Orange, grapefruit, cranberry	
MILK .....	2
CAPPUCCINO .....	4
ESPRESSO .....	3
COKE FLOAT .....	4
SAN PELLEGRINO - 500ML .....	5
STILL WATER 750ML .....	5

## 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 .....	7
CHICKEN TENDERS - DIPPING SAUCE AND POTATO .....	8
CHOPPED SIRLOIN BURGER - WITH FRIES ON A BUN .....	7
FRIED SHRIMP - WITH CHOICE OF POTATO .....	9
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) |  

## THE PHILOSOPHY OF TROPICAL ACRES

Tropical Acres Restaurant has been in business for over 70 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 .....	14	SHRIMP COCKTAIL .....	10
Gorgonzola toast, fried mozzarella, stuffed mushrooms, fried zucchini slices.		BRUSCHETTA .....	7
STUFFED MUSHROOM CAPS .....	10	FRIED ZUCCHINI SLICES .....	8
With a seafood stuffing and hollandaise sauce.		FRIED MUSHROOMS .....	8
CRAB CAKE .....	11	With horseradish sauce.	
One lump meat crab cake served on greens		ESCARGOT .....	8
FRIED FRESH MOZZARELLA .....	9	Prepared in a shallot garlic butter.	
FRENCH ONION SOUP AU GRATIN .....	7	COCONUT SHRIMP .....	9
Baked with cheese.		ONION RINGS .....	6
GORGONZOLA TOAST .....	8	CAESAR* OR HOUSE SALAD .....	6
CAPRESE SALAD .....	9	SOUP OF THE DAY OR ONION SOUP .....	4
Fresh mozzarella, sliced tomato on greens with balsamic dressing.			

## 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

WE OFFER PRIVATE ROOMS FOR BUSINESS AND SOCIAL EVENTS THAT  
ACCOMMODATE 10 TO 350 GUESTS.

Group rates are available for parties of 25 or more. Banquet menu is available in the lobby and our website Consult with our Manager or Hostess for details. We welcome your inquiries and guarantee your complete satisfaction.

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Entrees include a Garden Salad or Caesar and Side Choice;  
baked potato, sweet potato, rice, fries, creamed spinach or steamed broccoli.

## 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 	30
Our 8 oz. filet seasoned and wrapped with bacon strip.	
SPECIAL CUT FILET MIGNON	32
10 oz "center cut of the tenderloin".	
FILET MIGNON	29
8 oz House Favorite	
PETITE FILET MIGNON	26
6 oz filet, for the lighter appetite	
NEW YORK STRIP STEAK  (Certified Angus Beef)	31
14 oz house specialty	
NEW YORK STRIP FOR TWO (Certified Angus Beef)	53
24-26 oz butterflied strip	
STRIP STEAK (Certified Angus Beef)	25
10 oz cut of our New York Strip	
COWBOY STEAK  (Certified Angus Beef)	33
18 oz aged bone-in ribeye, served with hash brown potato.	
PORTERHOUSE STEAK (Certified Angus Beef)	35
25-26 oz king of cuts	
T-BONE STEAK (Certified Angus Beef)	30
22 oz T-bone.	
CROWNED CHOPPED SIRLOIN - Ground fresh daily	17
Topped with your choice: sautéed mushrooms, sautéed onions or gorgonzola.	
RACK OF LAMB	32
12-14 oz herb-crusted New Zealand lamb	
TOP SIRLOIN	22
8 oz flavorful cut, a traditional choice	
PORK CHOP - Davis Creek	24
One 14 oz. center cut pork chop	
TENDERLOIN OF BEEF	23
Thinly sliced filet mignon cooked to order and served with mushroom sauce.	
BROCHETTE OF FILET MIGNON	21
6 oz. of cubed filet mignon with onion, peppers and mushrooms.	
STEAK AU POIVRE (Certified Angus Beef)	25
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 8  
As Substitute 5


Top your Steak with  
Gorgonzola Cheese 2

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 23

REGULAR CUT, 10 OZ 28 

KING SIZE CUT, 14 OZ 33

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

DRESSINGS: House Creamy Garlic, Italian Vinaigrette, Ranch, Blue Cheese  
Honey Mustard, Thousand Island, Caesar\*, Gorgonzola or Raspberry Vinaigrette (low-cal)

 Denotes House Specialty | Caesar\* dressing contains raw eggs

## FINE SEAFOODS

SHRIMP SCAMPI Served over linguine	24
BAKED STUFFED SHRIMP  With a seafood stuffing	26
FRIED BUTTERFLY SHRIMP Seven Hand-breaded Shrimp	24
MAINE LOBSTER TAILS Three 4oz lobster tails	36
SURF AND TURF  Lobster tails and petite filet mignon	38
BROILED SEAFOOD PLATTER Crabcake, Shrimp, scallops and cobia	31
CRAB CAKES - ORIGINAL RECIPE	28
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	26
GRILLED SALMON Served with Horseradish dill sauce 	26
FRESH NORTHERN SCROD	24
BROILED SEA SCALLOPS	28
FRIED SEA SCALLOPS	25

### SUGGESTED COMBOS

ADD THE FOLLOWING TO YOUR ENTREE

One 4 oz Lobster Tail	+10
Two 4 oz Lobster Tails	+18
4 oz Crab Cake	+10
Broiled or Fried Sea Scallops - half order	+10
4 Fried or Grilled Shrimp	+9

\*All other entrees can be combos\*

### A LA CARTE SIDES

ASPARAGUS 5
SAUTÉED MUSHROOMS 6
SAUTÉED ONIONS 5
LINGUINE SIDE ORDER 6
STEAMED BROCCOLI 4
ONION RINGS 6
HASH BROWN POTATOES 4

## PASTA'S - ITALIAN - SALADS

Entree's do not include side choice

FRESH BISTRO SALAD	11
Mixed greens, tomatoes, cucumbers, sunflower seeds, crumbled blue cheese, cranberries and suggested low cal raspberry vinaigrette	
WITH SHRIMP 21 / CHICKEN 17 / FILET 25 / SALMON 24	
ITALIAN SEAFOOD SPECIAL	25
Red or white sauce. sautéed clams, shrimp, mushrooms, scallops and Cobia over angel hair pasta	
SAUSAGE AND PEPPERS OVER CHICKPEA PASTA 100% Vegan/Vegetarian	24
Beyond Meats sausage sautéed with red and green peppers served over Banza Pasta.	
SHRIMP AND TURF MARSALA	26
Sliced filet mignon and shrimp sautéed with fresh tomatoes and mushrooms in a marsala sauce served over linguine.	
SPINACH FETTUCCINI ALFREDO WITH SHRIMP	24
WITH CHICKEN	20
SEAFOOD PENNE ALA VODKA	25
Shrimp and scallops in a pink sauce with penne pasta.	
WITHOUT SEAFOOD	16
CHICKEN FRANÇAISE	17
Lightly floured and sautéed, served with a delicate lemon butter sauce.	
BUTTERNUT SQUASH RAVIOLI - Marinara or alfredo	20
CHICKEN PARMESAN - Served with a side of Linguini	18

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

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