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 | 

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 served 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 Staudtke Family

WHERE THE TRADITIONAL AMERICAN STEAKHOUSE BEGAN...

APPETIZERS

APPETIZER SAMPLER .................................................. 14
Gorgonzola toast, fried mozzarella, stuffed mushrooms, fried zucchini slices.

Stuffed Mushroom Caps ............................................. 10
With a seafood stuffing and hollandaise sauce.

Crab Cake ..................................................................... 11
One lump meat crab cake served on greens

Fried Fresh Mozzarella ................................................. 9
With horseradish sauce.

Fresh Onion Soup Au Gratin ..................................... 7
Baked with cheese.

Gorgonzola Toast ....................................................... 8

Caesar* or House Salad .............................................. 9
Gorgonzola toast, fried mozzarella, sliced tomato on greens with balsamic dressing.

SHRIMP COCKTAIL .................................................... 10
Prepared in a shallot garlic butter.

BRUSCHETTA ............................................................. 7

Fried Zucchini Slices .................................................... 8

Fried Mushrooms ...................................................... 8

ESCARGOT ................................................................. 8
Prepared in a shallot garlic butter.

COCONUT SHRIMP .................................................... 9

ONION RINGS ............................................................. 6

CAESAR* OR HOUSE SALAD ....................................... 6

SOPHISTICATED SOUP .............................................. 4
Soup of the Day or Onion Soup

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 - very thick outside crust N
R - Recommended N - Not Recommended

WE OFFER PRIVATE ROOMS FOR BUSINESS AND SOCIAL EVENTS THAT ACCOMODATE 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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www.TropicalAcres.com
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**
Our 8 oz. filet seasoned and wrapped with bacon strip. .......................................................... 30

**special cut filet mignon**
10 oz. “center cut of the tenderloin” .......................................................... 32

**FILET MIGNON**
8 oz House Favorite .......................................................... 29

**PETITE FILET MIGNON**
6 oz. filet, for the lighter appetite .......................................................... 26

**NEW YORK STRIP STEAK (Certified Angus Beef)**
14 oz house specialty .......................................................... 31

**NEW YORK STRIP FOR TWO (Certified Angus Beef)**
24-26 oz. butterflied strip .......................................................... 53

**STRIP STEAK (Certified Angus Beef)**
10 oz cut of our New York Strip .......................................................... 25

**COWBOY STEAK (Certified Angus Beef)**
18 oz. aged bone-in ribeye, served with hash brown potato. .......................................................... 33

**PORTERHOUSE STEAK (Certified Angus Beef)**
25-26 oz. king of cuts .......................................................... 35

**T-BONE STEAK (Certified Angus Beef)**
22 oz. T-bone. .......................................................... 30

**CROWNEO CHOPPED SIRLOIN**
Ground fresh daily. Topped with your choice of sautéed mushrooms, sautéed onions or gorgonzola. .......................................................... 17

**RACK OF LAMB**
12-14 oz. herb-crusted New Zealand lamb .......................................................... 32

**TOP SIRLOIN**
8 oz. flavorful cut, a traditional choice .......................................................... 22

**PORK CHOP - Davis Creek**
One 14 oz. center cut pork chop .......................................................... 24

**TENDERLOIN OF BEEF**
Thiny sliced filet mignon cooked to order and served with mushroom sauce. .......................................................... 23

**BROCHETTE OF FILET MIGNON**
6 oz. of cubed filet mignon with onion, peppers and mushrooms. .......................................................... 21

**STEAK AU POIVRE (Certified Angus Beef)**
Our 10 oz. strip steak topped with a peppercorn brandy sauce. .......................................................... 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 .......................................................... +8
- 4 Fried or Grilled Shrimp .......................................................... +9

*All other entrees can be combos *

- **HONEY MUSTARD, THOUSAND ISLAND, CAESAR®, GORZONZA OR RASPBERRY VINAIGRETTE (LOW-CAL)**

**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 ensure 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)

- **Wedge Salad A La Carte** .......................................................... 8
- **As Substitute** .......................................................... 5
- **Top your Steak with Gorgonzola Cheese** .......................................................... 2

**Fine Seafoods**

- **Shrimp Scampi** Served over linguine .......................................................... 24
- **Baked Stuffed Shrimp** With a seafood stuffing .......................................................... 24
- **Fried Butterfly Shrimp** Seven Hand-breaded Shrimp .......................................................... 26
- **Maine Lobster Tails** Three 4 oz. lobster tails .......................................................... 36
- **Surf and Turf** Lobster tails and petite filet mignon .......................................................... 38
- **Broiled Seafood Platter** Crab cake, Shrimp, scallops and corn. .......................................................... 31
- **Crab Cakes - Original Recipe**
  Two 4 oz. cakes of premium lump crabmeat and special seasoning, served on a bed of greens. .......................................................... 28
- **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

**A La Carte Sides**

- **Asparagus** 5
- **Sautéed Mushrooms** 5
- **Sautéed Onions** 5
- **Linguine Side Order** 6
- **Steamed Broccoli** 4
- **Onion Rings** 6
- **Hash Brown Potatoes** 4

**Pasta’s - Italian - Salads**

Entrees do not include side choice

- **Fresh Bistro Salad**
  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**
  Red or white sauce, sautéed clams, shrimp, mushrooms, scallops and Corna over angel hair pasta. .......................................................... 25

- **Sausage and Peppers over Chickpea Pasta** 100% Vegan/Vegetarian. Beyond Meat sausage sautéed with red and green peppers served over banana pasta. .......................................................... 24

- **Shrimp and Turf Marsala**
  Sliced filet mignon and shrimp sautéed with fresh tomatoes and mushrooms in a marsala sauce served over linguine. .......................................................... 26

- **Spinach Fettuccini Alfredo with Shrimp with Chicken** .......................................................... 24
- **Shrimp Penne Ala Vodka**
  Shrimp and scallops in a pink sauce with penne pasta. .......................................................... 25

- **Without Seafood** .......................................................... 16

- **Chicken Francaise**
  Lightly flour coated and sautéed, served with a delicate lemon butter sauce. .......................................................... 17

- **Butternut Squash Ravioli**
  Marinara or Alfredo .......................................................... 20

- **Chicken Parmesan**
  Served with a side of Linguine. .......................................................... 18

*Children’s Menu on Back Page * Take-Out Dinners Available. Pick-Up Menu in Lobby