



EST. 1949
WHERE THE TRADITIONAL
AMERICAN STEAKHOUSE BEGAN...

APPETIZERS

APPETIZER SAMPLER27	CAPRESE SALAD12
Coconut shrimp, fried mozzarella, stuffed mushrooms, fried zucchini slices	Fresh mozzarella, sliced tomato on greens with balsamic dressing
STUFFED MUSHROOM CAPS16	ESCARGOT14
With a seafood stuffing and hollandaise sauce	Prepared in a shallot garlic butter
CRAB CAKE16	COCONUT SHRIMP12
One lump meat crab cake served on greens	ONION RINGS (1/2 ORDER 5)10
FRIED FRESH MOZZARELLA12	CAESAR* OR HOUSE SALAD8
BAKED ONION SOUP AU GRATIN12	SOUP OF THE DAY8
SHRIMP COCKTAIL15	Ask your server about soup of the day options
FRIED ZUCCHINI SLICES10	GORGONZOLA TOAST10

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

PRIME RIB CUT 6 OZ	34
REGULAR CUT 10 OZ	44
KING SIZE CUT 14 OZ	49

**UPGRADE YOUR CUT
\$4.00 PER OZ**



FROM OUR CHAR-BROILER

We serve USDA Choice Certified Angus Beef, corn fed Western Steer, hand cut on premise.
Each entree is prepared to your individual order. Your patience is kindly requested.

SIGNATURE FILET42	RACK OF LAMB41
Our 8 oz. filet seasoned and wrapped with bacon strip	12-14 oz. seasoned New Zealand lamb
SPECIAL CUT FILET MIGNON45	NEW YORK STRIP STEAK43
10 oz. "center cut of the tenderloin"	14 oz. house specialty
FILET MIGNON40	STRIP STEAK35
8 oz. house favorite	10 oz. cut of our New York Strip
PETITE FILET MIGNON35	NEW YORK STRIP FOR TWO65
6 oz. filet, for the lighter appetite	24-26 oz. butterfly
CROWNED CHOPPED SIRLOIN24	PORTERHOUSE STEAK54
Ground fresh daily topped with your choice: sautéed mushrooms, sautéed onions or gorgonzola	24-25 oz. king of cuts
PORK CHOP32	COWBOY STEAK51
One 14 oz. center cut pork chop	18 oz. aged bone-in ribeye
BROCHETTE OF FILET MIGNON29	TOP SIRLOIN27
6 oz. of cubed filet mignon with onion, peppers, zucchini and mushroom	8 oz. flavorful cut, a traditional choice
	STEAK AU POIVRE36
	Our 10 oz. strip steak topped with a peppercorn brandy sauce
	BONELESS RIBEYE STEAK 14 oz.48

All Steaks served on sizzlers, Available Sauces - Hollandaise, Bearnaise or Peppercorn.
Entrees include a garden or caesar salad and baked potato, sweet potato, creamed spinach, fries or steamed broccoli. (Asparagus +\$5)

COMBOS (WITH ENTREE)

- One 4 oz Lobster Tail +15
- Two 4 oz Lobster Tails +25
- 4 oz Crab Cake +15
- Broiled Scallops - Half Order +14
- 4 Fried or Grilled Shrimp +10
- 2 Stuffed Shrimp +14

All entrees can be combos

STEAK PREPARATION

PITTSBURGH (Black & 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, will be tough - very thick outside crust N

R - Recommended N - Not Recommended

A LA CARTE

- Asparagus 6
- Sautéed Mushrooms 6
- Sautéed Onions 6
- Linguine Side Order 7
- Steamed Broccoli 5
- Onion Rings 10
- Wedge Salad 8
- as substitute 5
- Hash Brown Potatoes 7
- Steakhouse Mac & Cheese 7

FINE SEAFOODS

Entrees include a Garden or Caesar Salad and Side Choice:
Baked Potato, Sweet Potato, Creamed Spinach, Fries or Steamed Broccoli, (Asparagus +\$5)

BAKED STUFFED SHRIMP 🌴	35
With a seafood stuffing	
FRIED BUTTERFLY SHRIMP	31
Seven hand-breaded shrimp	
MAINE LOBSTER TAILS	49
Three 4 oz. lobster tails	
SURF & TURF 🌴 Lobster tails and 6oz filet mignon	51
Lobster tails and 8oz filet mignon	56
Lobster tails and 10oz filet mignon	60
BROILED SEA FOOD PLATTER	41
Crabcake, shrimp, scallops, and fish of the day	
CRAB CAKES - ORIGINAL RECIPE	39
Two 4 oz. cakes of premium lump crab meat and special seasoning, served on a bed of green	
CATCH OF THE DAY (when available)	38
GRILLED SALMON 🌴	36
Served with Horseradish dill sauce	
BROILED SEA SCALLOPS	38

PASTAS - ITALIAN - SALADS

All Pasta entrees include a salad

SHRIMP SCAMPI	33
Served over linguine	
CAESAR SALAD OR HOUSE SALAD entrée	14
<i>WITH SHRIMP 26 CHICKEN 22 SALMON 30</i>	
SHRIMP & TURF MARSALA	34
Sliced filet mignon and shrimp sautéed with fresh tomatoes and mushrooms in a marsala sauce served over linguine	
BUTTERNUT SQUASH RAVIOLI	26
Marinara or Alfredo	
GRILLED CHICKEN BREAST includes a salad and side	22
CHICKEN PARMIGIANA	28
Served with a side of linguine	
SEAFOOD PENNE ALA VODKA	35
Shrimp and scallops in a pink sauce	
WITHOUT SEAFOOD	23
ITALIAN SEAFOOD SPECIAL	34
Red or white sauce, shrimp, mushrooms, scallops, and fish fillet over linguine	

Salad Dressings: Creamy Italian (house), Balsamic Vinaigrette, 1000 Island,
Blue Cheese, Ranch, Caesar,

CHILDREN'S MENU

12 Years or Under

CHICKEN TENDERS - dipping sauce	14
2 SLIDER BURGERS	14
FRIED SHRIMP	14
Includes: Salad or Applesauce, Potato or Vegetable	
<i>DRINK 2.00</i>	

Parties of 8 or more will be one check per table and a 20% gratuity will be added for you convenience.
Take-out dinners available

**ASK ABOUT OUR
LOYALTY
PROGRAM**

Please sign up to receive E-mail Specials.



For Reservations Call (954) 989-2500

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk
for food borne illness, especially if you have certain medical conditions.
Caesar* dressing contains raw eggs

🌴 **Denotes House Specialty**
www.tropicalacres.com