

2500 Griffin Road (½ Mile West of I-95 on Griffin)
 Ft. Lauderdale, FL 33312
 954-989-2500



HOURS:
Monday thru Saturday
Opens at 10:00 AM

Our beef quality is the highest end of USDA Certified Angus Beef Choice and trimmed close enough to be placed directly on the grill.

FRESH CUT

- 6 oz Filet..... \$17
- 8 oz Filet..... \$21
- 10 oz Filet..... \$24
- 10 oz Strip..... \$16
- 14 oz Strip..... \$20
- 14 oz Boneless Ribeye.....\$24
- Beef Kabob w/Fresh Veg.....\$15
- Ground Beef 1 1/2 lb..... \$8
- Cowboy 18oz.....\$34
- Porterhouse 24oz.....\$35
- Tomahawk 38 oz.....\$85

FROZEN

- Lamb Racks (2) 12-14 oz.....\$39
- Chicken Breast-6 oz.....\$3
- Mahi 8 oz.....\$10
- Shrimp-Large 1 lb. Bag.....\$14
- Pork Chop 14 oz.....\$12
- Salmon 8 oz.....\$10
- Veal Cutlets 2-5oz.....\$15
- Steak Burgers 4-7oz.....\$12

READY TO COOK

- Gourmet Burgers 7oz.....\$5
- Bacon & Crispy Onion
- Jalapeño & Cheddar
- Mushroom & Swiss
- Seafood Stuffed Shrimp(6)Frozen.... \$18

Heat & Serve

(Frozen)

- Mac N Cheese (Frozen).....\$6
- 3 Stuffed Baked Potatoes.....\$9
- 2 Breaded Chicken Cutlets.....\$16
- 12-1oz Meatballs.....\$12
- 2-4oz.Crab cakes.....\$24

HOUSE-MADE SPECIALTIES

- Creamy Garlic "House" Dressing 16oz...\$8
- 10" Cheesecake..... \$23/Slice-\$7
- Key Lime Pie..... \$18/Slice-\$7
- Creamed Spinach (8 oz.)\$6
- Onion Soup.....\$6
- Steak Rub Spice..... \$3

FRESH MEAT HANDLING & STORAGE

Keep Cold: Store below 40° (4°C)
 Use a cooler with ice packs for trips
 over 30 minutes.

Prevent Contamination: Keep meat
 sealed and separate from other
 foods.

Store Promptly: Refrigerate (35-
 40°F) within 2 hours; use within 3-5
 days, or freeze.

Handle Safely: Wash hands, utensils,
 and surfaces are contact.

Cook Properly: Beef to 145°F (63°C),
 Poultry to 165°F (74°C)

Ask staff or visit USDA FOOD SAFETY
for more information.

CERTIFIED ANGUS BEEF
TROPICAL ACRES BUTCHER SHOP
AVAILABLE WHILE SUPPLIES LAST
HOT ITEM!
KANSAS CITY-BONE IN
NEW YORK STRIP
16 OZ \$24

Availability & pricing as of 05/18/26
 Place your order in advance at:
 954-989-2500