TROPICAL ACRES STEAKHOUSE
EST. 1949

Holiday Menu 2026

WHERE THE TRADITIONAL AMERICAN STEAKHOUSE BEGAN…
76 YEARS OF EXCELLENCE

Appetizers

CRAB CAKE 16
SHRIMP COCKTAIL 15
STUFFED MUSHROOM CAPS 16
BAKED ONION SOUP AU GRATIN 12
ESCARGOT - Shallot Garlic Butter . . 15
SOUP OF THE DAY 9

Entrees

ROAST PRIME RIB 46
Au Jus 10 oz
KING CUT OF PRIME RIB 51
Au Jus 14 oz
FILET MIGNON 8 oz 46
Tenderest of Cuts, Perfectly trimmed.
NEW YORK STRIP 14 oz 44
Certified Angus Beef.
RACK OF LAMB 42
New Zealand Seasoned, 7 Bone Rack.
BEEF WELLINGTON 54
Filet Mignon with Duxelle Baked in a Puff Pastry, Bearnaise Sauce.
BONELESS RIBEYE 14 oz 49
Certified Angus Beef.
BROCHETTE OF FILET MIGNON . 29
with Onions, Mushrooms, Zuchini
CHILD CHICKEN TENDERS 14
SHRIMP SCAMPI 36
5 Jumbo Shrimp Sautéed in Garlic and Wine over Linguini.
MAINE LOBSTER TAILS 49
Three Tails.
SURF & TURF 53
Two Maine Lobster Tails and 6 oz Filet.
CRAB CAKES (2) 42
With Lump Meat.
ITALIAN SEAFOOD LINGUINI . . . 38
Red or White, Shrimp, Scallop, Fish & Mushrooms over Linguini.
BROILED SEAFOOD PLATTER . . 44
Scallops, Crab Cake, Shrimp and Grouper.
SALMON 38
Broiled, Lemon Butter & White Wine.
GROUPER FRANCAISE 36

ABOVE ENTREES INCLUDE ONE SIDE CHOICE:

Side Choice: House Salad, Caesar Salad, Baked Potato, Fries, Sweet Potato, Creamed Spinach or Fresh Mashed Potatoes

You may order a second side @ $5.00

Side Orders (ALA CARTE)

ONION RINGS 10
CREAMED SPINACH 5
SAUTÉED MUSHROOMS 6
HASH BROWN POTATO 7
WEDGE SALAD 8
ASPARAGUS - FRESH - GRILLED . . 6
"STEAKHOUSE" MAC & CHEESE . . 7
BROCCOLI 5

Desserts

ICE CREAM / SHERBET 5
SELECTION FROM DESSERT CART 10

NO SEPARATE CHECKS
TODAY BEING A HOLIDAY 20% WILL BE ADDED TO ALL CHECKS

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