



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

APPETIZERS

APPETIZER SAMPLER	27	CAPRESE SALAD	14
Coconut shrimp, fried mozzarella, stuffed mushrooms, fried zucchini slices		Fresh mozzarella, sliced tomato on greens with balsamic dressing	
STUFFED MUSHROOM CAPS	16	ESCARGOT	15
With a seafood stuffing and hollandaise sauce		Prepared in a shallot garlic butter	
CRAB CAKE	16	COCONUT SHRIMP	13
One lump meat crab cake served on greens		ONION RINGS (1/2 ORDER 5)	10
FRIED FRESH MOZZARELLA	14	CAESAR* OR HOUSE SALAD	8
BAKED ONION SOUP AU GRATIN	12	SOUP OF THE DAY	8
SHRIMP COCKTAIL	15	Ask your server about soup of the day options	
FRIED ZUCCHINI SLICES	10	GORGONZOLA TOAST	10

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	36
REGULAR CUT 10 OZ	46
KING SIZE CUT 14 OZ	51

**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 FILET 🌴	46	RACK OF LAMB	42
Our 8 oz. filet seasoned and wrapped with bacon strip		12-14 oz. seasoned New Zealand lamb	
SPECIAL CUT FILET MIGNON	50	NEW YORK STRIP STEAK 🌴	44
10 oz. "center cut of the tenderloin"		14 oz. house specialty	
FILET MIGNON	45	STRIP STEAK	37
8 oz. house favorite		10 oz. cut of our New York Strip	
PETITE FILET MIGNON	38	NEW YORK STRIP FOR TWO	71
6 oz. filet, for the lighter appetite		24-26 oz. butterfly, 2 salads and 2 sides	
CROWNED CHOPPED SIRLOIN	26	PORTERHOUSE STEAK	54
Ground fresh daily topped with your choice: sautéed mushrooms, sautéed onions or gorgonzola		24-25 oz. king of cuts	
PORK CHOP	34	COWBOY STEAK 🌴	52
One 14 oz. center cut pork chop		18 oz. aged bone-in ribeye	
BROCHETTE OF FILET MIGNON	29	TOP SIRLOIN	27
6 oz. of cubed filet mignon with onion, peppers, zucchini and mushroom		8 oz. flavorful cut, a traditional choice	
		STEAK AU POIVRE	38
		Our 10 oz. strip steak topped with a peppercorn brandy sauce	
		BONELESS RIBEYE STEAK 14 oz.	49

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 	38
With a seafood stuffing	
FRIED BUTTERFLY SHRIMP	32
Seven hand-breaded shrimp	
MAINE LOBSTER TAILS	49
Three 4 oz. lobster tails	
SURF & TURF 	53
Lobster tails and 6oz filet mignon	
Lobster tails and 8oz filet mignon	58
Lobster tails and 10oz filet mignon	63
BROILED SEA FOOD PLATTER	43
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 	38
Served with Horseradish dill sauce	
BROILED SEA SCALLOPS	39

PASTAS - ITALIAN - SALADS

 All Pasta entrees include a salad

SHRIMP SCAMPI	36
Served over linguine	
CAESAR SALAD OR HOUSE SALAD entrée	14
<i>WITH SHRIMP 26 CHICKEN 22 SALMON 30</i>	
SHRIMP & TURF MARSALA	35
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	24
CHICKEN PARMIGIANA	29
Served with a side of linguine	
SEAFOOD PENNE ALA VODKA	37
Shrimp and scallops in a pink sauce	
WITHOUT SEAFOOD	25
ITALIAN SEAFOOD SPECIAL	36
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