

## DESSERTS

OUR FAMOUS KEY LIME PIE.....	5.95
FRESH MADE CHEESECAKE .....	5.95
ICE CREAM CAKE ROLL .....	3.50
OUR OWN ITALIAN RUM CAKE ..	3.50
APPLE BLOSSOM WITH ICE CREAM .....	5.95
ICE CREAM .....	3.95
SPECIAL OCCASION CAKES	
CHEESECAKE .....	19.95
KEY LIME PIE.....	19.95
TIRAMISU (WHEN AVAILABLE).....	19.95
DESSERT CART SELECTION .....	5.95

## BEVERAGES

Our Coffee is 100% of the Finest Arabica Beans.  
Dark Roasted and Fresh Ground to  
give it its distinct flavor and rich aroma

LIMONATA .....	2.75
Lemon Like Sparkling Drink	
SOFT DRINKS.....	2.25
JUICE.....	2.00
Orange, Grapefruit, Cranberry	
MILK.....	1.50
STILL MINERAL	
WATER .....	3.75 LG. 6.75
SAN PELLEGRINO SPARKLING WATER	3.50
CAPPUCCINO .....	3.95
ESPRESSO .....	2.50

## 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

To include only the following:

Choice of 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)

PRIME RIBS OF BEEF.....	15.95
CHICKEN TENDERS - DIPPING SAUCE AND POTATO.....	7.95
CHOPPED SIRLOIN HAMBURGER - WITH FRIES ON A BUN.....	6.95
LINGUINE WITH MEATBALLS .....	6.95
FRIED SHRIMP - WITH CHOICE OF POTATO.....	9.95

Children may share any dinner at an additional charge of \$3.50  
which includes Potato or Vegetable, 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.



## THE PHILOSOPHY OF TROPICAL ACRES

Tropical Acres Restaurant has been in business for over 60 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 strived 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 yourself the reasons for our success.

Sincerely,  
The Studiale Family



**TROPICAL  
ACRES**

Est. 1949

Broward's Oldest  
Steak House and Seafood Restaurant

## APPETIZERS

STUFFED MUSHROOM CAPS .....	7.75	SHRIMP COCKTAIL SUPREME .....	7.50
With a Seafood Dressing and Hollandaise Sauce.			
CRAB CAKE.....	7.95	BRUSCHETTA .....	5.25
1 lump meat crab cake served on greens			
SOUP OF THE DAY OR ONION SOUP	4.00	FRIED ZUCCHINI SLICES .....	5.95
FRENCH ONION SOUP AU GRATIN ....	5.95	FRIED MUSHROOMS.....	6.50
Baked with Cheese.		With Horseradish Sauce.	
GORGONZOLA TOAST .....	6.25	ESCARGOT .....	6.50
		Prepared in a Shallot Garlic Butter.	
CAPRESE SALAD .....	6.95	SLICED TOMATO.....	3.95
Fresh mozzarella, sliced tomato and pesto on greens with balsamic dressing.		On greens with choice of dressing.	
CAESAR OR HOUSE SALAD .....		5.95	

## 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, dry - very thick outside crust N  
R - Recommended N - Not Recommended

PLEASE INQUIRE ABOUT OUR PROFESSIONAL BANQUET FACILITIES  
FOR BUSINESS AND SOCIAL FUNCTIONS.

We have excellent party room facilities and extend group rates to parties of 25 or more.

Consult with our Manager or Hostess for details. We welcome your inquiries and guarantee your complete satisfaction.

For Reservations Call (954) 989-2500 or (954) 761-1744

Entrees include a Salad and Side choice

## FROM OUR CHAR-BROILER

We serve only Prime Cuts of U.S. Choice Corn Fed Western Steer.  
Each entree is prepared to your individual order. Your patience is kindly requested.

SPECIAL CUT FILET MIGNON.....	26.95
10 oz Eye of the T-Bone, for the gourmet.	
FILET MIGNON - 8 oz House Favorite .....	23.95
PETITE FILET MIGNON - .....	19.95
6 oz filet, for the lighter appetite	
NEW YORK STRIP STEAK - (Certified Angus Beef).....	25.95
14 oz House Specialty	
NEW YORK STRIP FOR TWO (Certified Angus Beef) .....	42.95
24-26 oz butterflied strip	
STRIP STEAK (Certified Angus Beef) .....	20.95
10 oz cut of our New York Strip	
COWBOY STEAK (Certified Angus Beef) .....	25.95
18 oz Aged bone-in ribeye, served with hash brown potato.	
PORTERHOUSE STEAK (Certified Angus Beef) .....	29.95
25-26 oz King of Cuts	
TUSCAN T-BONE (Certified Angus Beef) .....	24.75
22 oz T-bone, marinated with rosemary, garlic and olive oil.	
CROWNED CHOPPED SIRLOIN - Ground fresh daily .....	15.75
Topped with your choice: sautéed mushrooms, sautéed onions or gorgonzola.	
RACK OF LAMB.....	24.95
12-14 oz Herb-Crusted New Zealand lamb	
PORK CHOPS .....	16.75
Two 7 oz Center cut loin chops.	
TENDERLOIN OF BEEF .....	18.50
Thinly sliced Filet Mignon cooked to order and served with mushroom sauce.	
BROCHETTE OF FILET MIGNON .....	18.25
6 oz of Cubed Filet Mignon with onion, peppers and mushrooms.	

All Steaks served on sizzlers, however, dinner plates are available upon request.

Sauces - Hollandaise, Bearnaise, Peppercorn, or Mushroom

All steaks are slightly seasoned to enhance their natural flavor.

### SIDE ORDERS

SAUTÉED MUSHROOMS 5.95	HASH BROWN POTATOES 2.95
SAUTÉED ONIONS 4.95	FRIED ONION RINGS 4.95
LINGUINE SIDE ORDER 5.95	VEGETABLE DU JOUR 3.95

Top your Steak with  
Gorgonzola Cheese  
\$1.50

### ITALIAN SPECIALTIES

Italian Specialties do not Include Potato, Rice or Vegetable

ITALIAN SEAFOOD SPECIAL .....	19.95
Red or White Sauce. Sautéed Clams, Shrimp, Mushrooms, Scallops and Fish Fillet over Angel Hair Pasta	
CHICKEN PARMIGIANA - With Linguine and Garlic Bread.....	16.25
VEAL FRANCAISE - With Linguine .....	16.95
BREADED VEAL CUTLET PARMIGIANA - With Linguine and Garlic Bread .....	17.50
LINGUINE WITH MEATBALLS - With Garlic Bread.....	14.50

\* CHILDREN'S MENU ON BACK PAGE \* NOW AVAILABLE TAKE-OUT DINNERS, PICK-UP MENU IN LOBBY

All breads are prepared and baked fresh daily.

### SUGGESTED COMBOS

ADD THE FOLLOWING TO YOUR ENTREE

One 4 oz Lobster Tail .....	+ 9.00
Two 4 oz Lobster Tails .....	+ 16.00
4 oz Crab Cake.....	+ 7.50
Broiled or Fried Sea Scallops - half order ...	+ 7.50
Frog Legs.....	+ 7.50
4 Fried or Grilled Shrimp.....	+ 7.50

\*All other entrees can be combos\*

### PRIME RIBS OF BEEF AU JUS

Aged Roast Rubbed with Aromatic Herbs and Spices,  
Slow Roasted and Served with Natural Gravy

EARLY BIRD CUT, 6 OZ 17.95

REGULAR CUT, 10 OZ 21.95

KING SIZE CUT, 14 OZ 24.95

To Insure Quality, we prepare a limited amount  
of Prime Rib daily.

### FINE SEAFOODS

SHRIMP SCAMPI .....	18.95
Served over Linguine.	
BAKED STUFFED SHRIMP.....	19.25
With a seafood stuffing.	
SALMON GRILLED - WILD CAUGHT .....	21.75
Horseradish dill.	
BROILED SEAFOOD PLATTER .....	27.75
Shrimp, Scallops, Fillets of Fish and a Crabcake.	
RED SNAPPER.....	19.50
FRIED BUTTERFLY SHRIMP.....	18.95
FRESH BROILED NORTHERN SCROD.....	18.25
FILLET OF DOLPHIN.....	17.95
Broiled with a Lemon Caper Sauce	
SURF AND TURF.....	32.95
Lobster Tails and Petite Filet Mignon.	
FRIED SEA SCALLOPS .....	17.95
BROILED SEA SCALLOPS .....	18.95
MAINE LOBSTER TAILS .....	33.50

### TROPICAL ACRES SPECIALTIES

SEAFOOD PENNE ALA VODKA .....	18.95
Shrimp and scallops in a Pink Sauce with Penne Pasta.	
WITH NO SEAFOOD.....	15.50
BONELESS BREAST OF CHICKEN FRANÇAISE.....	15.95
Battered and sautéed, moist and tender. Served with a delicate sauce.	
GROUPE FRANÇAISE WITH LEMON SAUCE .....	19.75
SAUTÉED FROG LEGS .....	16.50
Lightly battered and sautéed to perfection.	
SHRIMP AND TURF MARSALA.....	19.50
Sliced Filet Mignon and Shrimp sautéed with fresh tomatoes and mushrooms in a Marsala Sauce served over Linguine.	
STEAK AU POIVRE (Certified Angus Beef) .....	20.95
Our 10 oz. Strip Steak topped with a peppercorn brandy sauce. (Au Poivre)	
CHICKEN MEDITERRANEAN .....	16.50
Julienne Boneless Chicken breast sautéed in olive oil, garlic, basil, sundried tomatoes, scallions and fresh mozzarella over pasta.	
SHRIMP MEDITERRANEAN .....	19.95
CRAB CAKES - ORIGINAL RECIPE.....	19.50
Two - 4 oz. cakes of premium lump Crabmeat and special seasoning, served on a bed of greens.	