

# Appetizers

Shrimp Cocktail Shrimp Remoulade Tender Bites Stuffed Mushrooms Jack's Fried Crab Claws Fried Cheese Sticks Garlic Bread Onion Rings (Homemade) Soup of the Day

## Salads

House Mixed Greens

Wedge of Lettuce Bibb Lettuce Heart of Palm & Artichoke

**Caesar Salad** 

#### Dressings:

Blue Cheese, Gorgonzola, Italian, Oil & Vinegar, Ranch, Thousand Island, Balsamic Vinegar, Honey Mustard, Tomato Basil, Raspberry Vinaigrette, Lite Italian, Peppercorn Ranch

# Steaks

Large Filet 12-14 oz The best beef Tico has to offer.

#### Small Filet 8 oz

**Ribeye 13-15 oz** This cut of beef has the largest marbling which gives it all of its flavor.

#### Bone In Ribeye 22 oz

This cut of beef has the largest marbling which gives it all of its flavor on bone.

#### New York Strip 13-15 oz

Tico's Favorite! Cut from the short loin which gives it a beefy flavor, but a more firm texture.

#### Porterhouse 24 oz

A combination of a filet and strip, surely a steak lover's delight.

#### Tico's Shish-K-Bob

(Bell pepper, onions, mushrooms and tenderloin). Served over wild rice.

### Steak & Rock Lobster Tail

For extra cut, add market price.

Tico's Steak House is not responsible for steaks cooked over Medium Well.

# Chops & Poultry

**Veal Chop** 12 oz. of white milk-fed veal.

Lamb Chop 14 oz

Pork Chop 12 oz

#### **Chicken Breast**

14 oz. chicken breast served with sauteed bell peppers, onions and tomatoes on wild rice.

## Seafood

### Fried Shrimp

Eight large gulf shrimp butterflied and battered in our own secret recipe, served with french fries.

**Shrimp Scampi** Eight large shrimp broiled in butter and garlic, served over pasta.

**Fish of the Day** Fresh fish grilled in lemon and butter.

**Live Maine Lobster** 

Sides

**Sweet Potato** 

**Baked Potato** Your choice of cheese, butter, chives, sour cream, or bacon. Hand Cut French Fries

**Skillet Potatoes with Onions** 

**Au Gratin** Broccoli, Spinach, Potatoes **Broiled Tomatoes** 

**Mushrooms Sauteed** 

**Grilled Asparagus**