

Gene's has offered the finest dining since Gene and Mary Wilson opened the doors in 1948. We strive to maintain their standards and continue a great family tradition of excellent food and gracious service. Known throughout the South for Midwestern beef, properly aged and charbroiled to order, Gene's has become a favorite with locals and many notables including top racing stars and enthusiastic fans. The Young Family: Tootie, Jennifer, Shawn, Kathleen, Niko, Richard, Max and Carl Williams welcomes you to sit back and enjoy a leisurely dinner in our relaxed candlelit atmosphere.

We offer a selection of corn fed, mid western beef that has been properly aged. our steaks are grilled with a special family recipe over an open flame, a combination that has made Gene's Steak House a local favorite for over 65 years.

Gene's now offers some of your favorites to go:

<i>Roquefort dressing:</i>	<i>\$7.00 pint</i>	<i>\$4.00 ½ pint</i>
<i>All dressings:</i>	<i>\$6.00 pint</i>	<i>\$4.00 ½ pint</i>
<i>Spiced pickles:</i>	<i>\$ 7.00 quart</i>	<i>\$5.00 pint</i>
<i>Corn relish:</i>	<i>\$6.00 pint</i>	<i>\$4.00 ½ pint</i>
<i>Baby Corn:</i>	<i>\$6.00 pint</i>	<i>\$4.00 ½ pint</i>

Great Beginnings

<i>French Onion - freshly prepared, topped with a crouton and Provolone cheese, served piping hot</i>	<i>4.00</i>
<i>Lobster Bisque Cup— This Bisque is infused with fresh orange & lemon zest for that added brightness of flavor.....</i>	<i>5.95</i>
<i>Mini Beef Wellingtons – Filet tips with pate a truffle duxelle wrapped in a puffed pastry.....</i>	<i>9.95</i>
<i>Ahi Tuna – Five pepper encrusted Ahi tuna served over baby greens accompanied with ponzo sauce, pickled ginger and wasabi</i>	<i>10.95</i>
<i>Baked Brie –Wrapped in puffed pastry & finished with melba. </i>	<i>6.50</i>
<i>Caprese Salad –Layers of fresh mozzarella, fresh sliced tomatoes and finished with fresh basil and balsamic glaze.....</i>	<i>6.95</i>
<i>Escargot – Pan sautéed in cognac garlic butter & served with homemade herb bread</i>	<i>9.00</i>
<i>Garlic Bread- Ciabatta, baked with fresh garlic butter</i>	<i>5.00</i>
<i>Stuffed Baked Mushrooms - mushroom caps stuffed with a blend of crabmeat and spices, topped with provolone.....</i>	<i>10.95</i>
<i>Homemade Beef Ravioli – Braised beef & cheese finished with pomadora sauce</i>	<i>7.95</i>
<i>Mussels Fra Diabolo 1lb. Sautéed in a spicy marinara sauce</i>	<i>10.95</i>
<i>Mussels' 1lb. Sautéed in white wine with garlic, smoked paprika, thyme, and shallot butter</i>	<i>10.95</i>

Items to complement your entrée

<i>Caesar Salad – with entrée.....</i>	<i>3.00</i>
<i>Roquefort Dressing - Gene's own fantastic recipe</i>	<i>1.75</i>
<i>Stuffed Potato - Idaho blended with cheese, sour cream, real bacon pieces, chives, butter and spices</i>	<i>3.50</i>
<i>Steak Fries - cut thick.....</i>	<i>2.00</i>
<i>Creamed Spinach- homemade béchamel with spinach.....</i>	<i>5.00</i>
<i>Asparagus Spears - steamed and served with lemon.</i>	<i>5.00</i>
<i>Hollandaise- a butter lemon and white wine sauce.....</i>	<i>3.00</i>
<i>Grilled Vegetables - flavored in our special marinade</i>	<i>3.00</i>
<i>Sautéed Onions - served sizzling!</i>	<i>4.00</i>
<i>Sautéed Mushrooms & Onions – served sizzling!</i>	<i>6.00</i>
<i>Sautéed Mushrooms- Sautéed in butter with scallions.....</i>	<i>5.00</i>
<i>Mushrooms in Wine - designed to enhance your steak.....</i>	<i>4.00</i>
<i>Béarnaise Sauce - a delectable compliment to any steak.....</i>	<i>3.00</i>
<i>Au Poivre` - a blend of cognac, cream and peppercorns.....</i>	<i>3.00</i>
<i>Side Oscar – A great side dish to our wonderful steaks, crabmeat topped with homemade hollandaise & asparagus</i>	<i>10.95</i>

*All entrees include a complimentary relish tray, cracker basket, baked Idaho potato & garden salad unless otherwise stated
No substitutions, please.*

Plate Service- for those who wish to share a steak, the plate service includes a baked potato and fresh garden salad..... 8.00

Temperature Chart: Rare: lukewarm center Medium Rare: hot red center Medium- hot pink center Medium Well- light pink center Well- no pink

*****We are not responsible for steaks that are cooked over medium well*****

Homemade dressing choices: Italian, French, Thousand Island, Ranch, or Honey Mustard. Gene's famous Roquefort dressing is an additional \$1.75; Caesar salad is available for an additional \$3.00 & Caprese salad layers of fresh mozzarella, sliced tomatoes & fresh basil for an additional \$6.95

Main Events

- #9 Filet Mignon** 12 oz32.95
A Properly trimmed tenderloin that melts in your mouth.
- #13 Petite Filet Mignon** 6 oz26.95
For the smaller appetite, a properly trimmed tenderloin that melts in your mouth.
- #10 New York Strip** 16-18 oz.....25.95
An old time favorite, that's still one of the best.
- #14 Rib Eye-** 15-17oz.....26.95
This steak has a heavy marbling of fat, which makes it so tasty.
- #2 T-Bone** 20-22 oz.....27.95
The picture-perfect steak, our T-Bone is tender and juicy.
- #8 Porterhouse** 26-28 oz.....34.95
We proudly serve this marvelous "King of Steaks".
- #4 Sirloin for Two** 32-36 oz.....40.00
This delectable steak is served sliced for both of you to enjoy.

Other Selections

- Seared Tuna** – Sesame encrusted, served with cucumber & ginger risotto, grilled asparagus & finished with yuza sauce 24.95
- #3 Surf & Turf**48.95
A delightful combination of a sweet 8oz. lobster tail and a 6oz. filet mignon, served with drawn butter and béarnaise sauce.
- #1 Lobster Tails**Market Price
Two sweet 8oz. warm water tails served with drawn butter.
- #12 Stuffed Grouper**18.95
A delicate crabmeat stuffing baked and presented in a puffed pastry.
- Salmon** –Pan Roasted and served with sweet potaoes & corn hash, finished with dill butter23.95
- #15 Chicken Picatta**16.95
Boneless chicken breasts sautéed in a lemon butter caper sauce.

*Baked Idaho potato & garden salad included with entrees
Unless otherwise stated.*

Something for the Children 12 & under
Children under 5 eat free off the children's menu

<i>Chicken Fingers</i>	7.95
<i>Deep fried until golden brown, served with steak fries.</i>	
<i>Kids Burger – Grilled and served with steak fries</i>	6.95
<i>Homemade Beef Ravioli – Braised beef & cheese finished with marinara sauce</i>	7.95

Finishing Touches

<i>Key Lime Pie – Prepared by our very own “NIKO”</i>	5.95
<i>Cheesecake – from the Cheesecake Factory, this is heavenly</i>	4.95
<i>Crème Brulee – Our chef's weekly & seasonal selection</i>	6.95
<i>Vanilla Ice Cream- we proudly serve Haagen-Dazs</i>	3.50

Or if you can't decide on dessert try one of our world famous after dinner Ice Cream drinks, the best of both worlds in 1 glass!

<i>Brandy Alexander- Brandy, Dark Crème de Cacao blended with vanilla ice cream and finished with fresh grated nutmeg</i>	7.00
<i>Raspberry Truffle Alexander – Chambord, & Godiva White Chocolate Liqueur blended with vanilla ice cream</i>	8.00
<i>Banana Cream Pie – Baileys, Amaretto & Banana Liqueur blended with vanilla ice cream</i>	7.00
<i>Toasted Almond – Amaretto & coffee Liqueur blended with vanilla ice cream</i>	7.00
<i>Grasshopper – Dark Crème De Menthe & white Crème de Cacao blended with vanilla ice cream</i>	6.00
<i>Coffee: Sumatra Mandheling</i>	2.00
<i>Decaf – 100% Columbian</i>	2.00