Gene's has been serving Volusia County for over 65 years, since Gene and Mary Wilson opened the doors in 1948. We strive to maintain their standards and continue a great family tradition of great steaks and friendly service. Known throughout the South for corn fed Midwestern beef, properly aged and charbroiled to order over an open flame. Our steaks are hand cut and thick- they do take time to prepare. As our entire menu items are homemade and prepared to order. Our family and staff welcome you to sit back, relax and enjoy a leisurely, classic dining experience.

Great Beginnings

French Onion - *Freshly prepared, topped with a crouton and Provolone cheese, served piping hot…….. 4.50*
Soup du Jour – *Ask your server about our homemade soup of the day……4.00*
Ahi Tuna –*Pepper mélange encrusted, accompanied with pickled ginger, wasabi and soy……..……10.95*
Baked Brie –*Wrapped in puffed pastry & finished with Melba sauce. …….....…8.50*
Caprese Salad –*Fresh mozzarella, fresh sliced tomatoes, finished with fresh basil oil & balsamic glaze….....6.95*
Escargot – *Pan sautéed in cognac garlic butter & served with homemade herb bread……..……....9.00*
Garlic Bread- *Ciabatta, baked with fresh garlic butter. ……..… 5.00*
Stuffed Baked Mushrooms- *Stuffed with crabmeat stuffing, finished with provolone…… ……....10.95*
Mussels 1lb-Fra Diablo- *A spicy marinara… **White Wine**- Lemon-basil oil…(great with garlic bread)….. 10.95*

Items to complement your entrée

Caesar Salad – *With entrée- ask for anchovies for that added flavor……..……...3.00*
Caesar Salad – *Without entrée-……5.95*
House Salad – *Without entrée- mixed greens, onion, tomato, zucchini, shredded carrots……..3.95*
Roquefort Dressing - *Gene's own fantastic recipe .....…...……..……..……1.75*
Sliced Tomato & Onion – *Topped with blue cheese crumbles and raspberry vinaigrette dressing……4.25*
Stuffed Potato - *Blended with cheese, sour cream, real bacon pieces, chives, butter and spices……....3.50*
Baked Sweet Potato-*Served with cinnamon butter……..2.50*
Steak Fries - *Cut thick.....……...……...2.00*
Creamed Spinach- *Homemade béchamel with spinach and hint of nutmeg……..……..……..... 5.00*
Asparagus Spears - *Steamed and served with lemon. ……..……..... 5.00*
Hollandaise- *A butter, lemon and white wine sauce..……..…3.00*
Grilled Vegetables – *Marinated, zucchini, squash, carrots and mushroom.....……..……....4.00*
Sautéed Onions - *Served sizzling! …….....……..……..…...4.00*
Sautéed Mushrooms & Onions – *Served sizzling! ……..…….. 6.00*
Sautéed Mushrooms- *Sautéed in butter with scallions…… 5.00*
Mushrooms in Wine - *Designed to enhance your steak.....……..… ……4.00*
Béarnaise Sauce - *A delectable compliment to any steak...……..……..…3.00*
Au Poivre` - *A blend of cognac, cream and peppercorns.....……...…...3.00*
Side Oscar – *Asparagus topped with crabmeat & homemade hollandaise. ……..……10.95*
Lobster Tail – *Warm water tail served with drawn butter……..……Market Price*
Plate Service- *The plate service includes a baked potato and fresh garden salad..……..……...…....8.00*

Homemade dressing choices: *Italian, French, Thousand Island, Ranch, Honey Mustard, Raspberry Vinaigrette, Olive Oil & Red Wine Vinegar or Olive Oil & Balsamic Vinegar.*
Gene's Famous Roquefort Dressing *is an additional $1.75;* **Caesar Salad** *is an additional $3.00;* **Caprese Salad** *is an additional $6.95;* **Sliced Tomato & Onion** *is an additional $4.25.*

Something for the Children 12 & Under

#7 Chicken Fingers - *Deep-fried until golden brown, served with steak fries……..……....…7.95*
#16 Burger – *Grilled and served with steak fries……..……...……..……..…....6.95*
#6 Pasta-*Choose from Marinara or Alfredo sauce……..…..5.95*

20% Gratuity may be added to parties of 5 or more

Main Events

Our steaks are hand cut and we choose to leave on some of the fat to give them that "added flavor". That is why most of our steaks are cut a 1lb or more.

All entrees include an Idaho Baked Potato (unless otherwise stated) & Garden Salad or Soup du Jour. No substitutions, please.

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 *****

#9 Filet Mignon *12 oz ….....…….....……..…....33.95*
A Properly trimmed tenderloin that melts in your mouth
#13 Petite Filet Mignon *6 oz ...…….....….27.95*
For the smaller appetite, a properly trimmed tenderloin that melts in your mouth
#10 New York Strip *16-18 oz.....……...……..…....26.95*
An old time favorite, with ½ inch of fat left on for flavor, that's still one of the best
#14 Rib Eye- *15-17oz.……...……....…28.95*
This steak has a heavy marbling of fat throughout, which makes it so tasty
#2 T-Bone *20-22 oz.....……...….29.95*
The picture-perfect steak, our T-Bone is tender and juicy
#8 Porterhouse *26-28 oz.....……...…….…….37.95*
We proudly serve this marvelous "King of Steaks"
#4 Sirloin for Two *32-36 oz.....…….....…….....42.00*
Served sliced for both of you to enjoy. Includes 2 Idaho Baked Potatoes and 2 Garden Salads

Other Selections

#3 Surf & Turf *.....…….....….…….....……....51.95*
A delightful combination of a sweet warm water lobster tail & Petite Filet Mignon, served with drawn butter and béarnaise sauce
#1 Lobster Tails. *….....……...…....…….....Market Price*
Two sweet warm water lobster tails served with drawn butter
#12 Stuffed Grouper *.....…….…..…....21.95*
Topped with our crabmeat stuffing, baked in a puffed pastry & served with our homemade fish sauce
#11 Salmon. *…….……...23.95*
Pan roasted and served with sweet potato, bacon & corn hash, finished with dill butter
#5 Kabob*.……19.95*
8-10 oz of NY Strip & Filet served with our marinated & grilled zucchini, squash, carrots and mushrooms
#15 Chicken Parmesan*....…….....…….....……..…..……19.95*
Chicken breast topped with provolone cheese and our homemade marinara sauce served over pasta

Finishing Touches

Key Lime Pie –*Homemade- the traditional way. ……..…….. ……...……....…5.95*
Cheesecake – *From the Cheesecake Factory, this is heavenly.…….……..4.95*
Crème Brule – *Homemade Vanilla Bean or our Chefs Seasonal selection.…….……...…...6.95*
Vanilla Ice Cream- *Plain or with chocolate sauce and whipped cream…...……...…..3.50*
A la Mode – *Add a scoop if vanilla ice cream to any dessert……..……....1.50*

Can't decide on dessert? Try one of our famous after dinner Ice Cream drinks, the best of both worlds in 1 glass!
Brandy Alexander- *Brandy, Crème de Cacao and vanilla ice cream finished with fresh grated nutmeg ……...7.00*
Raspberry Truffle Alexander*-Chambord, Godiva White Chocolate and vanilla ice cream.……8.00*

Coffee -- *Sumatra Mandheling. …….……..…...…..2.00*
Decaf – *100% Columbian ……..……..…2.00*
Perrier *- ……2.00* ***Zephyrhills Water****.……1.00*