

Great Beginnings

<i>Ahi Tuna – Five pepper encrusted Ahi tuna served over baby greens accompanied with soy sauce, pickled ginger and wasabi</i>	<i>10.95</i>
<i>Baked Brie – Baked in a puffed pastry topped with Melba sauce and served with fresh fruit.....</i>	<i>8.50</i>
<i>Black-n-Blues – Chunks of New York Strip dipped in brandy topped with crumbled Roquefort wrapped in a puff pastry and baked</i>	<i>.8.95</i>
<i>Caprese Salad -Fresh mozzarella, sliced tomatoes and balsamic glaze.....</i>	<i>6.95</i>
<i>Chicken Wings – Lightly smoked, fried, sauced then grilled served with Roquefort dressing and carrot sticks</i>	<i>7.00</i>
<i>Escargot - Baked in a puffed pastry with garlic & herb butter.....</i>	<i>7.50</i>
<i>French Onion - freshly prepared, topped with a crouton and Provolone cheese, served steaming hot</i>	<i>4.00</i>
<i>Garlic Bread- Ciabatta, baked with fresh garlic butter</i>	<i>5.00</i>
<i>Lump Crab Cakes – Our house recipe with served with a mustard cilantro sauce.....</i>	<i>11.95</i>
<i>Stuffed Baked Mushrooms - mushroom caps stuffed with a blend of crabmeat and spices, topped with provolone.....</i>	<i>7.95</i>
<i>Burger – 8oz. Fresh ground sirloin, served with fresh cut fries.....</i>	<i>9.95</i>

Items to complement your entree

<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>French Fries - fresh cut</i>	<i>3.00</i>
<i>Steak Fries - cut thick.....</i>	<i>2.00</i>
<i>Creamed Spinach- homemade béchamel with spinach.....</i>	<i>5.00</i>
<i>Broccoli – steamed and served with lemon.....</i>	<i>4.00</i>
<i>Asparagus Spears - steamed and served with lemon.</i>	<i>5.00</i>
<i>Grilled Vegetables - flavored in our special marinade</i>	<i>4.00</i>
<i>Sautéed Onions - served sizzling!</i>	<i>3.00</i>
<i>Sautéed Mushrooms & Onions – served sizzling!</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>4.00</i>
<i>Au Poivre` - a blend of cognac, cream and peppercorns.....</i>	<i>4.00</i>
<i>Side Oscar – Lump crabmeat topped with hollandaise & Asparagus</i>	<i>12.95</i>

Main Events

- #10 New York Strip** 18-20 oz.....25.95
An old time favorite that's still one of the best.
- #2 T-Bone** 22-24 oz.....26.95
The picture-perfect steak, our T-Bone is tender and juicy.
- #8 Porterhouse** 26-28 oz.....30.95
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 your enjoyment.
- #9 Filet Mignon** 12 oz.....29.95
A Properly trimmed tenderloin that melts in your mouth.
- #13 Petite Filet Mignon** 6oz24.95
For the smaller appetite.
- #5 Steak-A-Bob** 8-10 oz.....21.95
Try this combination of sirloin and grilled marinated vegetables.

All entrees include relish tray, cracker basket, baked Idaho potato, garden salad and fresh rolls. No substitutions, please.

- Side Oscar**12.95
Lump crabmeat topped with hollandaise & fresh Asparagus
- Plate Service**8.00
Includes fresh garden salad and baked Idaho potato.

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 and sliced tomatoes for an additional \$6.95

All dressings available for purchase

**We are not responsible for steaks cooked over medium*
A gratuity of 20% may be added to parties of 5 or more.*

Other Selections

- #11 Beef Wellington**28.95
A 6oz. filet topped with pate` and mushrooms, baked in a delicate puffed pastry served with Bordelaise sauce.
- #3 Surf & Turf**48.95
A delightful combination of a sweet 8oz. lobster tail and a 6oz. filet mignon, served with drawn butter and bearnaise sauce.
- #1 Lobster Tails**.....Market Price
Two sweet 8oz. warm water tails served with drawn butter.
- #12 Stuffed Flounder**16.95
A delicate crabmeat stuffing baked and presented in a puffed pastry.
- #15 Chicken Breasts 14oz**.....16.95
Boneless grilled chicken breasts.
- Prime Rib – (Seasonal) ask your servers for availability.**..... Market Price
Plate Service8.00
Includes fresh garden salad and baked Idaho potato.
- Side Oscar**12.95
Lump crabmeat topped with hollandaise & fresh Asparagus
- 1948 – In honor of the year we opened, we offer a weekly special. Ask your server for details.**.....19.48

Something for the Children

- #7 Chicken Fingers**7.95
Deep fried until golden brown, served with fries.
- #6 Steak-A-Bob**7.95
A combination of sirloin and grilled vegetables, served with fries.
- Burger – 8oz. Fresh ground sirloin, served with fresh cut fries.**.....9.95

Finishing Touches

- Key Lime Pie -our chef's own special recipe**.....4.95
- Cheesecake - This is heavenly!**4.95
- Crème Brulee – Classic vanilla bean**5.95
- Cake (Ask your server about the type of cakes available)**4.95
- Vanilla Ice Cream**3.50

Gene's Steak House

(386) 255-2059
3674 W. International Speedway Blvd.
Daytona Beach, Fl. 32124
4 miles W. of I 95
genessteakhouse.com

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 welcomes you to sit back and enjoy a leisurely dinner in our relaxed candlelit atmosphere.

We offer a selection of cornfed, Midwestern 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 62 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>\$5.00 pint</i>	<i>\$3.00 ½ pint</i>	
<i>Spiced pickles:</i>	<i>\$ 6.00 quart</i>	<i>\$5.00 pint</i>	<i>\$3.00 ½ 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>	