We start with the finest Midwest-raised, corn-fed beef. Insisting on USDA Prime or Choice Grades of beef, we offer quality not available at the local grocery store or supermarket.

We then slowly age our beef according to a closely guarded house secret. This aging process is impractical to duplicate at home, and results in a naturally tender, flavorful steak.

The “PERFECT STEAK” is then hand-cut (never frozen) in our own butcher shop, then broiled over a sharp, hot flame from real charcoal that finishes the meat to a sear on the outside—juicy and tender within! Order your steak according to the “How Do You Like Your Steak?” chart below, and we’ll serve it up on a platter—hot and juicy with natural steak au jus.

P.S. At home, you don’t pull your homemade bread out of the oven until it’s golden brown; we can’t serve our tender steaks until they’ve met our strict aging specifications.

Please excuse us if we’re ever out of your favorite cut; it’s just to ensure that every steak will be PERFECT, every time. So, sit back, relax and enjoy the best steak you’ve ever eaten!

**STEAKS**

**Presidential Choice**

**T-BONE STEAK**

This hearty portion is sort of “two steaks in one”. It combines the full flavor of the Strip Sirloin, the impeccable tenderness of the Filet and joined together by the famous “T”. This is the steak President Bush preferred when dining in Oklahoma City.

**Cattlemen’s Strip Sirloin**

*Thick, center cut strip sirloin*

**Top Sirloin Steak**

*Cut extra thick for extra goodness from Aged Beef*

**Filet Mignon**

*A choice cut of beef tenderloin with all the sealed in savory juices, bacon wrapped and broiled to your taste*

**Rib Eye Steak**

*Perfect center cut from the eye of the rib*

**Small Filet**

*Cut special for our patrons with very small appetites, wrapped in thick sliced bacon*

**Dinner Steak**

*Small top-sirloin steak*

**Chopped Sirloin**

*Freshly ground sirloin beef broiled over glowing embers*

**Pepper Steak**

*A small sirloin topped with peppercorn sauce*

**Ham Steak, full slice, bone-in**

*Served with red-eye gravy*

**Cattlemen’s Chicken Fried Steak**

*Flat griddled, served on top of cream gravy*

**Breakfast Steak, small sirloin steak**

*All steaks include two eggs, any style, hashbrown potatoes and choice of buttered toast or biscuit*

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**HOW DO YOU LIKE YOUR STEAK?**

- **Rare**
  - Red cool center
- **Medium Rare**
  - Red warm center
- **Medium**
  - Pink hot center
- **Medium Well**
  - Hot center; trace of pink
- **Well done**
  - Charred outside, broiled throughout
HOT CAKES

Two Hot Cakes
  with Bacon (4)
  with Ham
  with Country Sausage (2)
  with Link Sausage (2)

FRENCH TOAST

French Toast (3 pieces)
  Thick-cut homemade toast, dipped in milk and egg batter, cooked to a golden brown, sprinkled generously with powdered sugar, served with maple syrup
  with Bacon (4)
  with Ham
  with Country Sausage (2)
  with Link Sausage (2)

STEAK AND EGGS

A typical Cattlemen’s breakfast wouldn’t be complete without Steak and Eggs. Choose from the selection on the left panel of the menu and allow us to cook up a hearty Cowboy Breakfast.

SATURDAYS & SUNDAYS...

Join us for our breakfast buffet from 8 – 11 a.m.

BEVERAGES

Coffee, fresh brewed
Decaf, fresh brewed
Iced Tea, fresh brewed
Hot Tea, per pot
Milk
Chocolate Milk
Hot Chocolate
Buttermilk
Soft Drinks
All Juices (5 oz.), canned
Grapefruit, Tomato, V8
Orange Juice (8 oz.)
Lemonade (8 oz.)

At Cattlemen’s, we feel gratuities should be commensurate with the service received, regardless of the number in your party. These charges, therefore, will not be automatically added to your check.

CONSUMER ADVISORY

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.