



# THE PERFECT STEAK

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**  
*Served with red-eye gravy, full slice, bone-in*
- Cattlemen's Chicken Fried Steak**  
*Flat griddled, served on top of cream gravy*

CATTELMEN'S STEAKHOUSE PROUDLY PRESENTS...  
**The "USDA PRIME" Blue Ribbon Special**  
*At Cattlemen's Steakhouse, we are constantly searching for the finest beef cattle to provide our guests "The Perfect Steak". In our pursuit, from time to time, we are able to obtain a limited supply of USDA Prime beef. Less than 2% of all cattle raised will be selected and graded Prime. Because the supply is so limited it is very difficult to obtain and a little more expensive. If you are interested in tonight's "Blue Ribbon Special" steak, ask your server for details.*

- All steaks include Cattlemen's Salad, Baked Potato and Homemade Rolls*
- To enhance your steak dinner, consider one of the following:*
- Grilled Shrimp with entrée**
  - Fresh Sauteed Mushrooms**
  - Fresh Steamed Broccoli w/cheese sauce**
  - Mac & Cheese**

## APPETIZERS AND SOUPS

- House Specialties*
- Lamb Fries**
  - Charcoal Broiled Shrimp**
  - Steak Soup (cup)**
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- Onion Rings**  
*Beer battered*
  - Shrimp Cocktail**
  - Potato Skins**  
*More than just skins, filled with a blend of jack and cheddar cheese and bacon bits served with sour cream*
  - Okra**  
*Breaded*

## ENTREES

- Lamb Fries**  
*For many years a Cattlemen's Specialty, served with baked potato*
- Hawaiian Chicken Breast**  
*Basted with our special Polynesian sauce, served over rice pilaf*
- Fried Catfish**  
*Hand-breaded with light corn meal, served with our own homemade tartar sauce and baked potato*
- Fried Shrimp**  
*Deep fried and served with our own tangy cocktail sauce and baked potato*
- Broiled Salmon**  
*Norwegian salmon, lightly seasoned and charcoaled to perfection. Served with your choice of rice or baked potato.*

*All entrees include Cattlemen's Salad and Homemade Rolls*

## CATTELMEN'S RECOMMENDS

- Whites*
- "A" by Acacia, Chardonnay**
  - Mia Dolcea Moscato**
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- Reds*
- Sterling, Red Blend, California**
  - Stoller JV Pinot Noir, Oregon**
  - Revelry Merlot, Washington**
  - La Posta Malbec**
  - Hahn Cabernet, California**
  - Charles Smith "Substance" Cabernet**
  - Toad Hollow "Eriks The Red"**
  - Raymond Cabernet, Napa Valley**

*See our Wine List for complete offerings*

## KIDDIE CORRAL

- For our little cowboys and cowgirls (10 and under only)*
- Chicken Strips**  
*and choice of potato*
  - Spaghetti & Meat Sauce**
  - One Corn Dog**  
*with French Fries*

## DESSERTS

- Homemade in our own Bakery*
- Fruit Pie**
  - Cream Pie**
  - Ice Cream, 1 scoop**
  - Pie à la Mode**
  - Strawberry Shortcake**

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

## 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 |



*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.*

