Steak you've ever eaten!

Sit back, relax and enjoy the best.

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 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.

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, bone 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 grilled, served on top of cream gravy

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, bone 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 grilled, served on top of cream gravy

CATTLEMEN’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 is of this highest quality. In our effort to provide our guests with the finest beef cattle to provide our guests “The Perfect Steak”, we are able to obtain a limited supply of USDA Prime beef. Less than 2% of all cattle raised is of this highest quality. 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 is of this highest quality. 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 is of this highest quality. 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 is of this highest quality. 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 is of this highest quality.

Cattlemen’s Steakhouse proudly presents the “USDA PRIME” Blue Ribbon Special. 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.

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.

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 a 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
Medium Rare
Medium
Medium Well
Well done

Red cool center
Red warm center
Pink hot center
Hot center, trace of pink
Charred outside, broiled throughout