

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.

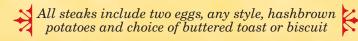
We then slowly age our beef according to a closely guarded house secret. This aging process is impractical to duplicate at home, and results in a naturally tender, flavorful steak.

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!







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.

24 oz. Porterhouse Steak

Large, tender filet joined by a generous Strip steak

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

Ranchers' Ground Steak

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

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

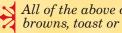


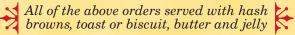
Cheese Omelette (3 eggs) Ham & Cheese Omelette (3 eggs) Western Omelette (3 eggs) Sausage & Mushroom Omelette (3 eggs) Egg Burrito

Sausage, Eggs, Cheese and Side of Salsa

Two Eggs any style

with Bacon (3) with Ham with Country Sausage (2) with Link Sausage (2) with Corned Beef







Eggs (2), Sausage & Cheese Eggs (2), Bacon & Cheese Eggs (2), Ham & Cheese



Oatmeal Grits



Bacon (each) Ham Country Sausage (2) Link Sausage (2) **Cup of Country Gravy Hash Browns** Biscuits (2) **Order of Toast** Cinnamon Roll One Egg

One Hotcake



Two Hot Cakes

with Bacon (3) with Ham with Country Sausage (2) with Link Sausage (2)



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 (3) 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.



Cowpoke Cake

Cow-shaped pancake with whipped cream and 2 pieces of bacon

Lil' Wrangler

1 egg, 2 pieces bacon, hashbrown and toast

Wild West Cinnamon French Toast

Served with fruit cup

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.