



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

All entrees include Cattlemen’s salad, homemade yeast rolls, croutons, and choice of French fries, fresh steamed vegetables, or baked potato.

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.

24 oz. Porterhouse Steak

Larger, 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

Served with red-eye gravy, full slice, bone-in

Cattlemen’s Chicken Fried Steak

Flat griddled, served on top of cream gravy

ENHANCE YOUR STEAK

Grilled Shrimp with entrée

Fresh Sauteed Mushrooms

Fresh Steamed Broccoli w/cheese sauce

Mac & Cheese

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

BLUE RIBBON FEATURES

CATTLEMEN’S STEAKHOUSE
PROUDLY PRESENTS...

The “USDA PRIME” Blue Ribbon Special

At Cattlemen’s Steakhouse, we are constantly searching for the finest beef to provide our guests “The Perfect Steak”. From time to time, we are able to obtain a limited supply of USDA Prime beef, which is less than 2% of all cattle raised. Limited supply means it is very difficult, and a little more expensive, to obtain.

New York Strip Steak

Strip sirloin, center loin cut
with hearty, rich flavor

Boneless Rib Eye Steak

Tender, well-marbled cut
from the center of the ribeye

Ask about our offerings from the bar.



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

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.

ENTREES

Lamb Fries

For many years a Cattlemen’s Specialty

Hawaiian Chicken Breast

Basted with our special Polynesian sauce

Fried Catfish

Hand-breaded with light corn meal,
served with our own homemade
tartar sauce

Fried Shrimp

Deep fried and served with our own tangy
cocktail sauce

Broiled Salmon

Norwegian salmon, lightly seasoned
and charcoaled to perfection.

All entrees include Cattlemen’s salad,
homemade yeast rolls, croutons, and choice of
French fries, fresh steamed vegetables,
or baked potato.

APPETIZERS AND SOUPS

House Specialties

Lamb Fries

Charcoal Broiled Shrimp

Steak Soup (cup)

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

KID’S CORRAL

For little cowboys and cowgirls (10 & under only)

Chicken Strips

with French Fries

Kiddie Burger

with French Fries

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