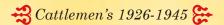
Cattlemens

A brief history



WHEN H.V. Paul took over Cattlemen's in May of 1926, he was eager to serve those that worked in "Packing Town". At that time, thousands of people were employed by the Stockyards and the two major meat packers, Armour and Wilson. The trolley car circled the block and transported the workers down Exchange Ave. to downtown where they would catch another trolley to carry them closer to their





BEING one of the only cafes that remained open after sundown, Cattlemen's attracted a variety of

clientele, some of whom were quite colorful. During prohibition, other "liquid culinary delights" were "brewed" in our kitchens. Along with a good home cooked meal, one might also be able to take home a little liquid libation. As such, the original building didn't change any during this time.

₹ 3 3 Brand **₹**

CHRISTMAS EVE, 1945, found young Gene Wade downtown in a smoky room at the old Biltmore Hotel. Having been known to throw a pair of dice now and then, Gene hooked up with Hank Frey (the owner of Cattlemen's) in a hot game of craps. When Hank's money ran out, he put up Cattlemen's against Gene's life savings, if Gene could hit a "Hard Six" (Two Threes).

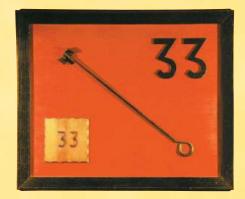
THE 3 3 Brand still on the wall in the Hereford Dining room gives credence to Gene's luck on that cold winter night before Christmas.

SINCE 1945, Cattlemen's Cafe has become a gathering place for all kinds of folks. The 1950's brought the addition of the restaurant

portion, known as The South Dining Room. Recognizing the public's desire to eat out more often, The Hereford Room was later added, to cater more to those who preferred to "Dine".



TODAY, like a good wine or woman, Cattlemen's continues to improve with age. We continue to emphasize the finest cuts of beef, in a relaxed atmosphere, with attentive service. We hope you'll toast to our colorful past, our exciting future and return often with family and friends.

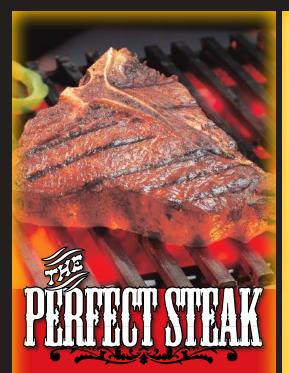




In 1910, Cattlemen's opened its doors to proudly serve Cowboys, Ranchers, Cattle Haulers and the like. Over the years, we've been known to sneak in an occasional lawyer, doctor, businessman, movie star and about anyone else. (A Republican president even made it in once!)

Our insistence on the best quality for our customers has made Cattlemen's an enduring dining tradition in Oklahoma City. We proudly invite you to join our tradition.





We start with the finest Midwestraised, 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 vou've ever eaten!



All entrees include Cattlemen's salad, French fries, fresh steamed vegetables, or baked potato.



Residential Choice

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.

37.00

29.00

19.00

Cattlemen's Strip Sirloin	
Thick, center cut strip sirloin	
Top Sirloin Steak	

35.00 Cut extra thick for extra goodness from Aged Beef

Dinner Steak

Small top-sirloin steak

Ranchers' Ground Steak

Freshly ground sirloin beef broiled over glowing embers 19.00

Pepper Steak

31.00 A small sirloin topped with peppercorn sauce

Ham Steak

18.50 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	8.95
Fresh Sauteed Mushrooms	7.25
Mac & Cheese	7.25
Fresh Steamed Broccoli w/cheese sauce	7.25

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 USDA PRIME

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.

Boneless Rib Eye Steak

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

New York Strip Steak

55.00

Strip sirloin, center loin cut with hearty, rich flavor

• SIGNATURE CUTS •

24 oz. Porterhouse Steak

Larger, tender filet joined 55.00 by a generous Strip steak

Filet Mignon

A choice cut of beef tenderloin with all the sealed in savory juices, bacon wrapped and broiled to your taste 45.00

Small Filet

Cut special for our patrons with very small appetites, wrapped in thick sliced bacon 37.00

Rib Eye Steak

Perfect center cut from the eye of the rib 39.00

• ROASTED PRIME RIB •

Available Thursday-Saturday

Cowboy Cut 39.00 **Cowgirl Cut** 37.00

CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

INTRINS

Lamb Fries

For many years a Cattlemen's Specialty

Hawaiian Chicken Breast

Basted with our special Polynesian sauce 17.75

Fried Catfish

Hand-breaded with light corn meal, served with our own homemade tartar sauce 17.75

Fried Shrimp

Deep fried and served with our own tangy cocktail sauce 20.75

Broiled Salmon

Norwegian salmon, lightly seasoned 23.95 and charcoaled to perfection.

All entrees include Camemen's collar, homemade yeast rolls, croutons, and choice of homemade yeast rolls, stagmed vegetables. French fries, fresh steamed vegetables, or baked potato.



House Specialties

Lamb Fries 12.25 **Charcoal Broiled Shrimp** 12.25 Steak Soup (cup) 6.50

Onion Rings

Beer battered 8.50 Shrimp Cocktail 12.95

Potato Skins

More than just skins, filled with a blend of jack and cheddar cheese and 11.75 bacon bits served with sour cream

Okra Breaded

KID'S CORRAL B

For little cowboys and cowgirls (10 & under only)

Chicken Strips with French Fries 9.75 **Kiddie Burger**

with French Fries

One Corn Dog with French Fries

Homemade in our own Bakery

Fruit Pie 6.50Cream Pie 6.75 Ice Cream, 1 scoop 3.15 Pie à la Mode 8.75 Strawberry Shortcake 8.75



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.



5.00

9.75

7.00