

Cattlemen's

A brief history

❧ Cattlemen's 1926-1945 ❧

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 homes.

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.

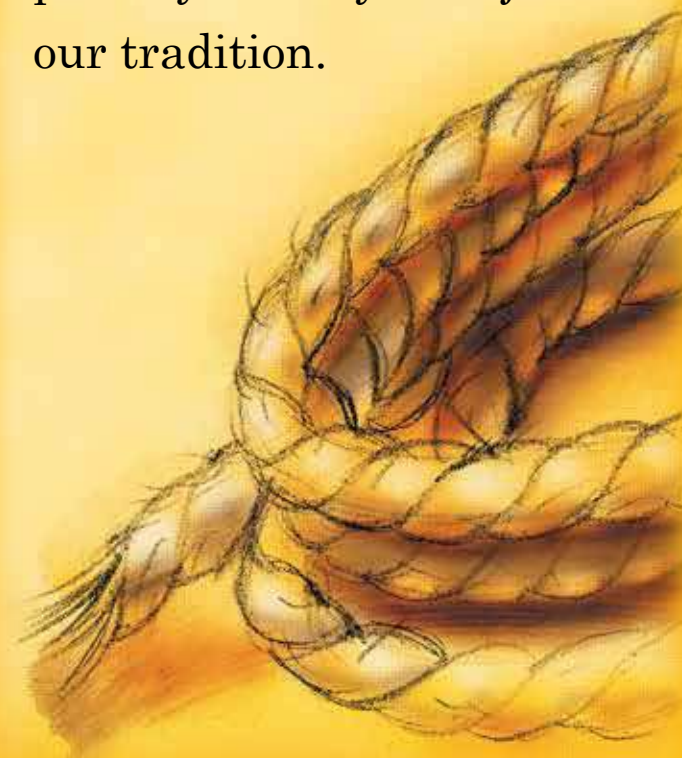
SINCE 1945, Cattlemen's Cafe has become a gathering place for all kinds of folks. The 1950's brought the addition of the restaurant portion, known as The South Dining Room. Recognizing the public's desire to eat out more often, The Hereford Room was later added, to cater more to those who preferred to "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 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.

46.00

Cattlemen’s Strip Sirloin <i>Thick, center cut strip sirloin</i>	37.00
Top Sirloin Steak <i>Cut extra thick for extra goodness from Aged Beef</i>	35.00
Dinner Steak <i>Small top-sirloin steak</i>	29.00
Ranchers’ Ground Steak <i>Freshly ground sirloin beef broiled over glowing embers</i>	19.00
Pepper Steak <i>A small sirloin topped with peppercorn sauce</i>	31.00
Ham Steak <i>Served with red-eye gravy, full slice, bone-in</i>	18.50
Cattlemen’s Chicken Fried Steak <i>Flat griddled, served on top of cream gravy</i>	19.00

ENHANCE YOUR STEAK

Grilled Shrimp with entrée	8.95
Fresh Sautéed Mushrooms	7.25
Mac & Cheese	7.25
Fresh Steamed Broccoli w/cheese sauce	7.25

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 <i>For many years a Cattlemen’s Specialty</i>	20.00
Hawaiian Chicken Breast <i>Basted with our special Polynesian sauce</i>	17.75
Fried Catfish <i>Hand-breaded with light corn meal, served with our own homemade tartar sauce</i>	17.75
Fried Shrimp <i>Deep fried and served with our own tangy cocktail sauce</i>	20.75
Broiled Salmon <i>Norwegian salmon, lightly seasoned and charcoaled to perfection.</i>	23.95

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APPETIZERS AND SOUPS

<i>House Specialties</i>	
Lamb Fries	12.25
Charcoal Broiled Shrimp	12.25
Steak Soup (cup)	6.50
Onion Rings <i>Beer battered</i>	8.50
Shrimp Cocktail	12.95
Potato Skins <i>More than just skins, filled with a blend of jack and cheddar cheese and bacon bits served with sour cream</i>	11.75
Okra <i>Breaded</i>	5.00

KID’S CORRAL

<i>For little cowboys and cowgirls (10 & under only)</i>	
Chicken Strips <i>with French Fries</i>	9.75
Kiddie Burger <i>with French Fries</i>	9.75
One Corn Dog <i>with French Fries</i>	7.00

DESSERTS

<i>Homemade in our own Bakery</i>	
Fruit Pie	6.50
Cream Pie	6.75
Ice Cream, 1 scoop	3.15
Pie à la Mode	8.75
Strawberry Shortcake	8.75

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