

Cattlemen's

S T E A K H O U S E

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.





THE PERFECT STEAK

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.

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 will be selected and graded Prime. Because the supply is so limited it is very difficult to obtain and a little more expensive.

If you are interested in tonight's "Blue Ribbon Special" steak, ask your server for details.

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

24 oz. Porterhouse Steak

Large, tender filet joined by a generous Strip steak

55.00

Cattlemen's Strip Sirloin

Thick, center cut strip sirloin

37.00

Top Sirloin Steak

Cut extra thick for extra goodness from Aged Beef

35.00

Filet Mignon

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

45.00

Rib Eye Steak

Perfect center cut from the eye of the rib

39.00

Small Filet

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

37.00

Dinner Steak

Small top-sirloin steak

29.00

Ranchers' Ground Steak

Freshly ground sirloin beef broiled over glowing embers

19.00

Pepper Steak

A small sirloin topped with peppercorn sauce

31.00

Ham Steak

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

18.50

Cattlemen's Chicken Fried Steak

Flat griddled, served on top of cream gravy

16.95

To enhance your steak, consider one of the following:

Grilled Shrimp with entrée

8.95

Fresh Sauteed Mushrooms

7.25

Fresh Steamed Broccoli w/cheese sauce

7.25

Mac & Cheese

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

APPETIZERS AND SOUPS

	BOWL	CUP
Steak Soup <i>(House Specialty)</i>	6.95	6.25
Chili	6.75	6.00
Bean Soup, Navy or Pinto	5.00	4.25
Lamb Fries <i>(House Specialty)</i>		12.25
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
Onion Rings <i>Beer battered</i>		8.50
Okra <i>Breaded</i>		5.00

DELICIOUS SANDWICHES

Cattlemen's Steak Burger

Ground sirloin, served with mayonnaise, lettuce, tomato and onion
Add cheese + .45, Add French Fries + 1.00

1/4 Pound	7.95
1/2 Pound	11.75

Chicken Fried Steak Sandwich

Hand-breaded, grilled, served on bun with mayonnaise, lettuce, tomato and potato salad

14.50

Bacon, Lettuce and Tomato

with fresh potato salad

7.50

Grilled Cheese

with fresh potato salad

6.75

Grilled Ham and Cheese

with fresh potato salad

9.25

Club House

Turkey, ham, bacon, cheese, mayonnaise, lettuce and tomato, served with potato salad

11.95

Hot Beef Sandwich

Potatoes, gravy

11.25

Chicken Breast Sandwich

11.20

Cocktails, Beer and Wine are available, please ask your server.

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.

SALADS

Cattlemen's Salad	6.50
Fresh Fruit Plate	10.00
Chef Salad	11.95
Cottage Cheese with Fruit	7.50

ENTREES

Lamb Fries

For many years a Cattlemen's Specialty

20.00

Hawaiian Chicken Breast

Basted with our special Polynesian sauce

12.75

Fried Catfish

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

12.95

Broiled Salmon

Norwegian salmon, lightly seasoned and charcoaled to perfection.

23.95

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

DESSERTS

Homemade in our own Bakery

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

KID'S CORRAL

For our little cowboys and cowgirls (10 and under only)

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

DRINKS

Soft Drinks, Brewed Regular and Decaffeinated Coffee, Iced Tea

CONSUMER ADVISORY

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

Cattlemen's

A b r i e f h i s t o r y

❧ 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.

