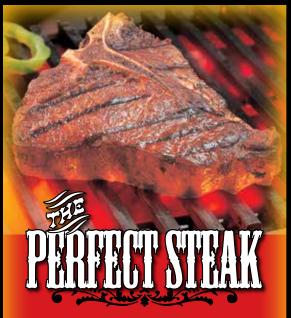


IN 1910, Cattlemen's opened its doors to proudly serve Cowboys, Ranchers, Cattle Haulers and the like. Over the years, we've been known to sneak in an occasional lawyer, doctor, businessman, movie star and about anyone else. (A Republican president even made it in once!)

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.

### 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.



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





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	45.00
juices, bacon wrapped and broiled to your taste	45.00
Rib Eye Steak	00.00
Perfect center cut from the eye of the rib	39.00
Small Filet	
Cut special for our patrons with very small appetites,	27.00
wrapped in thick sliced bacon	37.00
Dinner Steak	90.00
Small top-sirloin steak	29.00
Ranchers' Ground Steak	10.00
Freshly ground sirloin beef broiled over glowing embers	19.00
Pepper Steak	01.00
A small sirloin topped with peppercorn sauce	31.00
Ham Steak	10 50
Served with red-eye gravy, full slice, bone-in	18.50
Cattlemen's Chicken Fried Steak	100
Flat griddled, served on top of cream gravy	16.95
To anhance your stock consider one of the following	
To enhance your steak, consider one of the following:	0.07
Grilled Shrimp with entrée	8.95
Fresh Sauteed Mushrooms	7.25
Fresh Steamed Broccoli w/cheese sauce	7.25
Mac & Cheese	7.25
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# 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 (House Specialty)	6.95	6.25	
Chili	6.75	6.00	
Bean Soup, Navy or Pint	o 5.00	4.25	
Lamb Fries (House Specialty)		12.25	
Shrimp Cocktail		12.95	
Potato Skins More than just skins, filled with a blend of jack and cheddar cheese and bacon bits served with sour cream 11.75			
Onion Rings Beer battered		8.50	
Okra Breaded		5.00	



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Chicken Fried Steak Sandwich

Chicken Breast Sandwich

Club House

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

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

Turkey, ham, bacon, cheese, mayonnaise, lettuce and tomato, served with potato salad	11.95
Hot Beef Sandwich Potatoes, gravy	11.25

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.



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



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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.



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



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

Chicken Strips with French Fries	9.75
Kiddie Burger with French Fries	9.75
One Corn Dog with French Fries	7.00



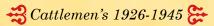
Soft Drinks, Brewed Regular and Decaffeinated Coffee, Iced Tea

#### **CONSUMER ADVISORY**

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



### A brief history

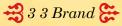


WHEN H.V. Paul took over Cattlemen's in May of 1926, he was eager to serve those that worked in "Packing Town". At that time, thousands of people were employed by the Stockyards and the two major meat packers, Armour and Wilson. The trolley car circled the block and transported the workers down Exchange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



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.

