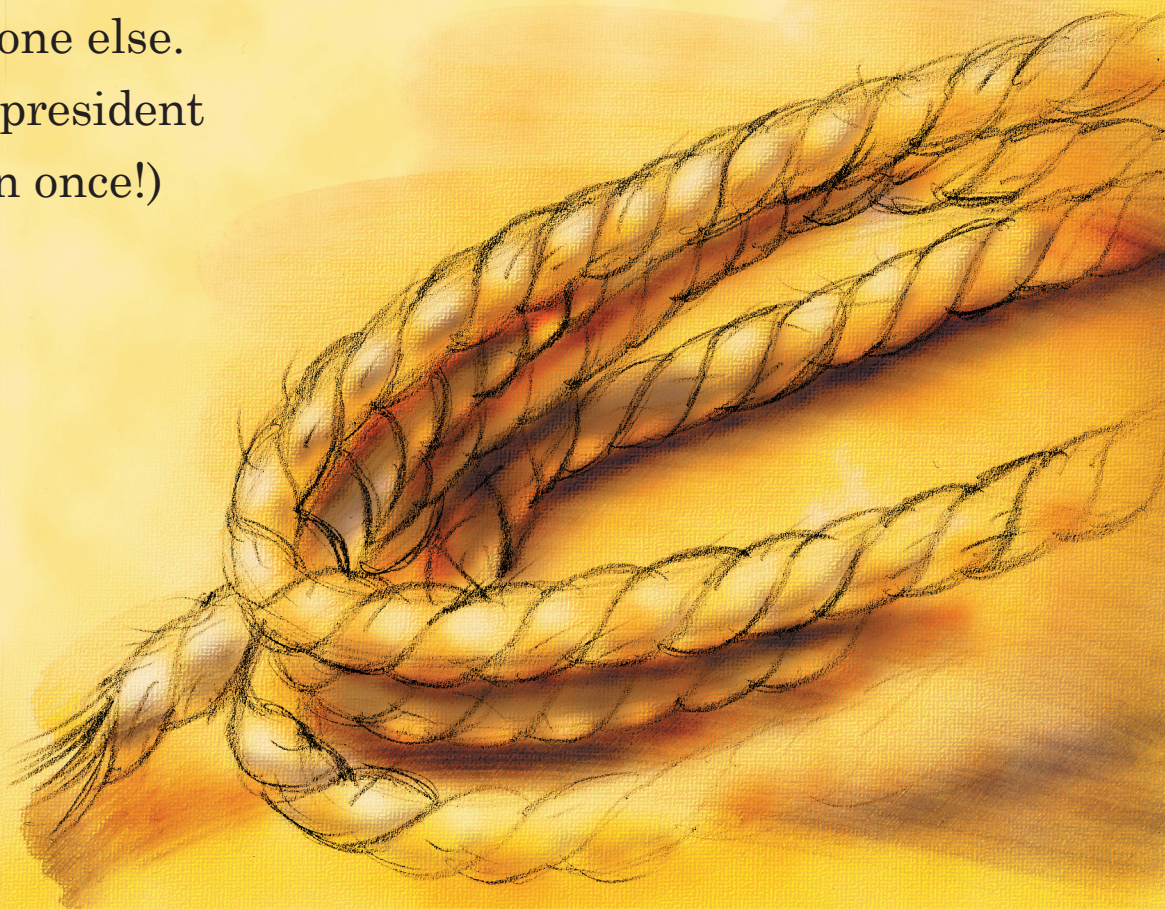


Cattlemen's

S T E A K H O U S E

IN 1910, Cattlemen's opened its doors to proudly serve Cowboys, Ranchers, Cattlehauleders 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 U.S.D.A. 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 till 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

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.

Cattlemen's Strip Sirloin

Thick, center cut strip sirloin

Top Club

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

Chopped Sirloin

Freshly ground sirloin beef broiled over glowing embers

Pepper Steak

A small sirloin topped with peppercorn sauce

Ham Steak, full slice, bone-in

Served with red-eye gravy

Cattlemen's Chicken Fried Steak

Breakfast Steak, small sirloin steak

All steaks include two eggs, any style, hash brown potatoes and choice of buttered toast or biscuit. (Gravy .50 extra)

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

EGGS AND OMELETTES

Cheese Omelette (3 eggs)

Ham & Cheese Omelette (3 eggs)

Western Omelette (3 eggs)

Sausage & Mushroom Omelette (3 eggs)

Egg Burrito

Sausage, Eggs, Cheese and Side of Salsa

Calf Brains and Eggs

Two Eggs any style

with Bacon (4)

with Ham

with Country Sausage (2)

with Link Sausage (4)

All of the above orders served with hash browns, toast or biscuit, butter and jelly

Steak and Eggs

A typical Cattlemen's breakfast wouldn't be complete without Steak and Eggs. Choose from the selection on the left panel of the menu and allow us to cook up a hearty Cowboy Breakfast.

TEXAS TOAST SANDWICHES

Eggs, Sausage & Cheese

Eggs, Bacon & Cheese

Eggs, Ham & Cheese

FRESH CEREALS

Hot

Cold

SIDE ORDERS

Bacon (4)

Ham

Country Sausage (2)

Link Sausage (4)

Cup of Country Gravy

Hash Browns

Biscuits (2)

Order of Toast

Cinnamon Roll

One Egg

One Hotcake

Saturdays & Sundays...

Join us for our breakfast buffet from 8 - 11 a.m.

HOT CAKES & FRENCH TOAST

Two Hot Cakes

with Bacon (4)

with Ham

with Country Sausage (2)

with Link Sausage (4)

Three Hot Cakes

with Bacon (4)

with Ham

with Country Sausage (2)

with Link Sausage (4)

French Toast (3 pieces)

Thick-cut toast, dipped in milk and egg batter, cooked to a golden brown, sprinkled generously with powdered sugar, served with maple syrup.

with Bacon (4)

with Ham

with Country Sausage (2)

with Link Sausage (4)

BEVERAGES

Coffee, Cain's fresh brewed

Decaf, Cain's fresh brewed

Iced Tea

Hot Tea, per pot

Milk

Chocolate Milk

Hot Chocolate

Buttermilk

Soft Drinks

All Juices (5 oz.), canned

Grapefruit, Tomato, V-8

Orange Juice (8 oz.)

Lemonade (8 oz.)

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.

CONSUMER ADVISORY CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE 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 smokey 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.

