



## THE PERFECT STEAK

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!

### HOW DO YOU LIKE YOUR STEAK?

# 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

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

#### Cattlemen's Chicken Fried Steak

All steaks include Cattlemen's Salad, Baked Potato and Homemade Rolls

To enhance your steak dinner, consider one of the following:

#### Grilled Shrimp with entrée

#### Fresh Sautéed Mushrooms

#### Fresh Steamed Broccoli w/cheese sauce

#### CATTLEMEN'S STEAKHOUSE PROUDLY PRESENTS...

#### The "U.S.D.A. 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 U.S.D.A. 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.*

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

#### House Specialties

#### Lamb Fries

#### Charcoal Broiled Shrimp

#### Steak Soup (cup)

#### Onion Rings

*Beer battered*

#### Shrimp Cocktail

#### Potato Skins

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

# DESSERTS

*Homemade in our own Bakery*

#### Fruit Pie

#### Cream Pie

#### Ice Cream, 1 scoop

#### Pie Ala Mode

#### Strawberry Shortcake

# ENTREES

#### Lamb Fries

*For many years a Cattlemen's Specialty, served with baked potato*

#### Hawaiian Chicken Breast

*Basted with our special Polynesian sauce, served over rice pilaf*

#### Fried Catfish

*Hand breaded with light corn meal, served with our own homemade tartar sauce and baked potato*

#### Fried Shrimp

*Deep fried and served with our own tangy cocktail sauce and baked potato*

#### Broiled Salmon

*Norwegian salmon, lightly seasoned and charcoaled to perfection. Served with your choice of rice or baked potato.*

All entrees include Cattlemen's Salad and Homemade Rolls

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

# KIDDIE CORRAL

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

#### Chicken Strips

*and choice of potato*

#### Spaghetti & Meat Sauce

#### One Corn Dog

*with french fries*

# DRINKS

**Soft Drinks, CAIN'S Brewed Regular and Decaffeinated Coffee. Iced Tea**

*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

## A brief history

### 3 Cattlemen's 1926-1945 3

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.

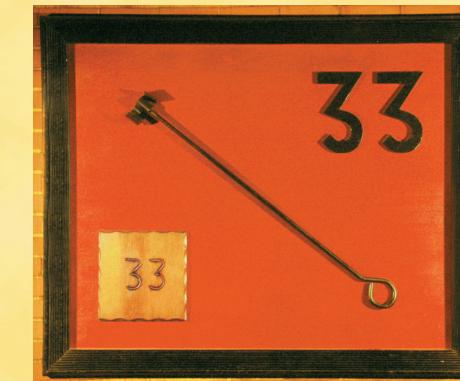
### 3 3 Brand 3

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.



# 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.

