



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.

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

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.

24 oz. Porterhouse Steak
Larger, tender filet joined by a generous Strip steak

Cattlemen's Strip Sirloin
Thick, center cut strip sirloin

Top Sirloin Steak
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

Ranchers' Ground Steak
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
Flat griddled, served on top of cream gravy

Small Dinner Steak
A petite sirloin with fried shrimp

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

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

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

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
- Okra**
Breaded

ENTREES

- Lamb Fries**
For many years a Cattlemen's Specialty
- Hawaiian Chicken Breast**
Basted with our special Polynesian sauce
- Fried Catfish**
Hand-breaded with light corn meal, served with our own homemade tartar sauce
- Fried Shrimp**
Deep fried and served with our own tangy cocktail sauce
- Broiled Salmon**
Norwegian salmon, lightly seasoned and charcoaled to perfection.

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

KIDDIE CORRAL

- For little cowboys and cowgirls (10 & under only)*
- Chicken Strips**
with French Fries
 - Kiddie Burger**
with French Fries
 - One Corn Dog**
with French Fries

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

BLUE RIBBON FEATURES

CATTELMEN'S STEAKHOUSE PROUDLY PRESENTS...

The "USDA PRIME" Blue Ribbon Special

At Cattlemen's Steakhouse, we are constantly searching for the finest beef to provide our guests "The Perfect Steak". From time to time, we are able to obtain a limited supply of USDA Prime beef, which is less than 2% of all cattle raised. Limited supply means it is very difficult, and a little more expensive, to obtain.

- New York Strip Steak**
Strip sirloin, center loin cut with hearty, rich flavor
- Boneless Rib Eye Steak**
Tender, well-marbled cut from the center of the ribeye

Ask about our offerings from the bar.



DESSERTS

Homemade in our own Bakery

- Fruit Pie**
- Cream Pie**
- Ice Cream, 1 scoop**
- Pie à la Mode**
- Strawberry Shortcake**

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

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.