dining tradition in Oklahoma City. We proudly invite you to join our tradition.

Our insistence on the best quality for our customers has made Cattlemen’s an enduring
lawyer, doctor, businessman, movie star and about anyone else. (A Republican president
Haulers and the like. Over the years, we’ve been known to sneak in an occasional
In 1910, Cattlemen’s opened its doors to proudly serve Cowboys, Ranchers, Cattle

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**Desserts**

Strawberry Shortcake
Ice Cream, 1 scoop
Cream Pie
Fruit Pie

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**Chopped Sirloin**

Family grilled sirloin with choice of grilled or fried onions

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**Broasted Chicken**

Eight pieces Broasted Chicken, sliced

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**Chicken Dinner**

Cattlemen’s Famous
House-Special Dinner Burger

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**Chicken Fajitas**

Cattlemen’s Famous
STEAK HOUSE

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**T-Bone Steak**

Choose your steak cut, remember one of the following:

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**STEAKS**

Cattlemen’s Strip/ Sirloin
Top Strip/ Sirloin Steak
Filet Mignon
Rib Eye Steak
Small Filet
Dinner Steak
Chopped Sirloin

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**STEAK SPECIALS**

Dine in with friends, mention this ad and receive free Cattlemen’s Salad with our famous House Dressing $4.25

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**TO GO MENU**

Soft Drinks, Raised Regale & Distilled Coffee, Iced Tea — $2.25

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**CONSUMER ADVI**

**CONSUMER ADVISORY**

Fried foods and marinated meats may contain traces of raw or undercooked meats

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**STEAKS**

Cattlemen’s Strip/Sirloin

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**Cattlemen’s World Famous**

Broasted Chicken

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**STEW**

Beef Stew

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**Chopped/ Shredded/ Smoked/ Broasted**

Chopped/ Shredded/ Smoked/ Broasted has been the most tender, tasty beef in Oklahoma for more than 10 years! What makes our beef the best there is? It begins with our own specially blend of spices, including a blend of red peppers, garlic, onion, paprika, salt, and pepper, which is marinated in the beef for a minimum of 24 hours. The beef is then hand-trimmed and deboned, and is marinated one more time. The beef is then cooked to perfection in our special broaster with a final cooking temperature of 325 degrees. We also have our own buttermilk yeast roll, which is made fresh daily. Cattlemen’s Broasted Chicken is second to none!

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**GOURMET SIDES**

Relish: A blend of your favorite house relishes, served fresh daily.

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**T-Bone Steak**

Presidential Choice

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**ENTREES**

Stuffed Mushrooms

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**BROASTED CHICKEN**

3 pint-sized sides listed below

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**BROASTED CHICKEN**

32.00

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**Spirits, Beer and Wine**

Chili’s famous hot sauce drizzled on the Choice Filet and joined together by the famous “T”. This is the steak President Bush preferred when dining in Oklahoma City. This hearty portion is sort of “two steaks in one”. It combines the full flavor of the Strip Sirloin, the impeccable tenderness of the

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**Chopped/ Shredded/ Smoked/ Broasted**

Chopped/ Shredded/ Smoked/ Broasted...