

Our In House

Dining Rooms seat 75 each

The Cattlemen`s Cut Chefs and owners Julie Meyer and Joe Garrity have 40 years` experience of preparing home cook meals for parties up to 3000 off premise.

The Cattlemen`s offers full service comfort at affordable prices in house and off premise catering with a full mobile kitchen. We are proud of our family owned Supper Club, and we hope that you`ll come visit and experience the best Certified Angus Beef in the Great Falls area.

We offer four in house party menus or can design one just for you. Each menu has four choices, steak, prime rib, chicken and seafood that include our delicious Salad Bar, baked potato, assorted rolls and breads, coffee, tea, and fountain pop.



Cattlemen`s Cut offers the finest selection of Certified Angus Beef along with a talented staff to make your special occasion an extraordinary event. Whether you need a small party catered in house or a larger event over 100 catered off premise Julie is here to assist you in planning a corporate event or a wedding reception, look at The Cattlemen`s Cut to assist you.

We have catered weddings, birthday parties, fundraisers, themed parties, holiday parties, reunions, anniversary parties, corporate events, rehearsal dinners, luncheons, seminars, funerals, film shoots and much more. We have even catered on the continental divide. We will cater up to 100 miles from Great falls. Mileage charges may apply.

Meet Smoken Joe and the wrangler catering staff. Voted best BBQ with his Southern Pride Smoker with baby back ribs, Certified Angus tri tip, Jerk BBQ Chicken, slow roasted Brisket, and Cowboy baked beans and fresh baked corn bread and honey butter.

Professional liquor catering and bartender services are available on site. We can provide beer and wine bars featuring local micro brews and select wines, to full liquor bars with liquor liability off premise.

We can tailor our catering for events of any size up to 3000 and budget. Share with us what you have in mind and we can help you with creative ideas. We can accommodate all dietary needs and restrictions when considering your menu.

Julie; her family and staff look forward to working for you. If you want the best then choose a cut above the rest

The Cattlemen`s Cut Supper Club.
Julie Meyer and Joe & Eric Garrity



Cattlemen's Cut Supper Club

Near Western Livestock yards.
369 Vaughn South Frontage Road
452-0702 Fax: 452-0408 cell 868-1164

Julie E. Meyer, owner of the Cattlemen's Cut Supper Club,
would like to invite you to experience what the Cattlemen's has to offer.

The Cattlemen's Cut is open for
Dinner Monday through Saturday 5:00 PM and 4:00 PM Sunday.

We have a beautiful dining rooms for your business meetings,
Club events, Special parties, and Banquets.

We offer the following four-choice dinners for groups of 20-75...

Please choose only one letter choice for your group.

Or you may order off the menu for groups up to 30

All Beef Served at Cattlemen's Cut is Certified Angus

Dec 2016

A. The Wrangler

14oz Certified Angus Ground Sirloin
4 Butterflied Fantail Breaded Shrimp
6oz Chicken Breast Cordon Blue
Breaded Veal Cutlets
\$ 16.95

B. The Chuck Wagon

14oz CAB Prime Rib served au jus
5 Lobster Style Steamed Shrimp or Prawns
10oz Certified Angus Top Sirloin Steak
6oz Chicken Breast Oscar
\$ 29.95

C. The Broken Spoke

6oz Certified Angus Sirloin Steak
6oz Chicken Breast Parmigiana
4 Butterflied Fantail Breaded Shrimp
8oz Poached Salmon Fillet
\$ 21.95

D. The Cattle Drive

16oz CAB Prime Rib served au jus
12oz Certified Angus New York Steak
10oz Grilled Halibut Filet
5 Scampi Jumbo Shrimp
\$ 32.95

Dinners include coffee, tea, fountain soda, salad bar, fresh-baked bread, and baked potato.

Substitutions will be additional charge

15% Gratuity will be added to all dinners.

Select one of the above menus or
we can design a special menu for you and your guest
The Cattlemen's Cut does not have a private dining room
But there is no extra charge for White linen table clothes by request only