

# BAR MODERN

WE SUPPORT ONLY LOCAL ALBERTA FARMS & RANCHERS.  
NATURAL, SUSTAINABLE & ORGANIC PRACTICES

## BAR SNACKS

Wagyu Beef Jerky \$6

Beet Hummus \$6

Mini Wagyu Corn Dogs (3) \$6

Homemade Cheese Sticks (3) \$6

## 1st Course

**Smoked Tomato Bisque** (V) - Cheddar Cheese Crostini, Basil Oil \$8

**Modern Caesar** – Romaine, Garlic Dressing, Double Smoked Bacon Bits \$14

**Mixed Greens Salad** (V) – Roasted Squash, Green Apple, Radish, Pumpkin Seeds, Maple Dijon Yogurt Dressing \$14

**Add** | Grilled Chicken Breast \$9 | Sautéed Oceanwise Prawns \$9 | Wagyu Skirt Steak \$13

**Home Made Cast Iron Tray Buns** – Melted Garlic Butter \$5.50

**Croquette** (V) – Mushroom, Beans, Quinoa, Harissa Yogurt \$13

**Baked Brie** (V) – Double Cream Brie, Honey And Pecan Glaze, Grilled in-house Baguette \$17

**East Coast Oysters** – Expected Accompaniments \$3.75 each

**Tuna Crudo** – Ahi Tuna, Chimichurri, Radish, Pea Shoots, First Press Olive Oil, Maldon Salt, Gochugaru Chili Flakes \$15

**PEI Mussels** – Saffron Cream, Tomato, Grilled In-house Baguette \$18

**Bar Modern Poutine** - Lobster Gravy, Alberta Cheese Curds, Fries \$14

**Foie Gras Mousse** – Challah Bread, Blackberry Jam \$14

**Korean Short Ribs** – Modern Benchmark Dry Aged Short Rib, Bulgogi Gochugaru Sauce, Sesame Seeds, Scallions \$18

**Surf & Turf Hotrock** - Brant Lake Wagyu Striploin, White Prawns, Sauce Trio \$22

**Modern Steak Tartare** – Cornichon, Caper, Dark Yolk, Truffle, Crispy Gaufrette Potato \$18

**Duck on Toast** – Duck Rilletete, Herbs, Grainy Dijon served with Grilled In-house Baguette & Pickled Celery \$17



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## 2nd COURSE

**Flattened Grilled Chicken** – Mushroom, Potato, Goat Cheese, Blistered Cherry Tomato \$26

**Ahi Tuna** – Ratatouille, Yuzu Beurre Blanc \$29

**Pork & Beans** – 4k Farms Berkshire Bone-in Pork Chop, 4K White Bean Cassoulet, Braised Cabbage \$29

**Braised Lamb Shank** – Braised Alberta Lamb Shank, Mashed Potatoes, Green Beans \$34

**Pan Seared Duck Breast** – Warm Potato Salad, Green Beans, Maple Reduction \$29

**Risotto** – Chef's Daily Preparation \$18

**Prawn Spaghetti** – Selva Prawns, Lobster Velouté, Cherry Tomatoes, Tarragon, Lemon \$21

**Tagliatelle** – Beef Ragù, Mascarpone, Parmesan \$19

Served w/ House Fries | \$2 - Substitute Truffle fries, Soup or Salad

### MODERN SMASH BURGER

Two 100% Alberta Beef Patties, 2 Slices Of Cheese,  
Lettuce, Tomato, Onion, Pickle Modern Burger Sauce.

\$19 | add 4k bacon \$3

**Chef's Daily Feature Sandwich** – \$19

## STEAK AND FRITES COLLECTION

Choose Your Modern Benchmark Alberta Beef Cut, Modern Steak Sauce, Crispy Frites, Side Salad

**7 oz Flat Iron - \$29**    **8oz New York Striploin - \$34**    **10 oz Ribeye - \$39**

### THE PORTERHOUSE FOR 2

36oz. Modern Benchmark Porterhouse, Mushroom Risotto, Braised Cipollini Onions, Grilled Lemon

\$108

## DESSERTS

Cookies and Cream Crème Brulee \$9

The Chocolate Cake You Deserve \$8

PB&J Cheesecake \$9