

DESSERT MENU

A Chocoholic Dream 15

Chocolate Fudge Cake, Chocolate Cheesecake,
Dehydrated Mousse, Raspberry Dust, Caramelia Ganache

Pair with Quinta Do Portal 29 Grapes Reserve Port (2oz) 11

Baked Alaska 12

Salted Caramel Gelato, Vanilla Sponge,
Italian Meringue, Lemon Curd, Flambéed Table Side

Pair with - Taittinger Cuvee Prestige Brut NV Champagne (5oz) 28.75

Brulee 12

Madagascar Vanilla Bean,
Burnt Sugar Crust

Pair with Massolino, Moscato D'Asti, ITA (5oz) 12

Sticky Toffee Pudding 12

Citrus Toffee Sauce, Salted Caramel Gelato
Candied Orange

Pair with Boulard Calvados, FRA (2oz) 9

Terry not Dairy 9

Changes Daily, Ask Your Server
For Current Flavours

espresso, cappuccino and specialty coffees are also available

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS. NOT ALL INGREDIENTS LISTED IN MENU DESCRIPTION.

*CONTAINS RAW, PARTIALLY COOKED, OR UNPASTEURIZED INGREDIENTS. 20% GRATUITY ON BOOKINGS OF 6 OR MORE – ONE CHEQUE PER TABLE.

PRIVATE ROOMS

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NEXT EVENT
With Us

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