

MODERN STEAK VALENTINE'S WEEK

1st

Tuna Tartare

Sesame Oil, Soy Sauce, Scallion, Fried Wonton, Salmon Roe

Or

Braised Shortrib

Polenta Cake, Natural Jus

2nd

Fried Haloumi

Fennel, Frisee, Orange Supreme, Citrus Vinaigrette

Or

Manhattan Seafood Chowder

3rd

All Steaks Served With Mashed Potato, And Seasonal Vegetables

6oz Pinehaven Grass Fed Filet

Or

12oz Modern Benchmark Ribeye

Or

10oz Brant Lake Wagyu Wagyu Striploin

Smoked Duck Breast, Duck Confit, Potato Anna, Cherry Sauce

Or

Stripped Bass, Saffron Risotto, Buttermilk Pea Puree, Pickled Cucumber

4th

Raspberry Bread Pudding,

Milk Chocolate Ganache, Praline Crumble

Or

Orange Chiffon Cake,

Mango Mousse, Strawberry Compote, Dolce De Leche

\$89 per guest plus 18% Grat & GST (2hr seating maximum)

Please Inform Your Server Of Any Food Allergies Or Dietary Restrictions.
NOT All Ingredients Listed In Menu Description. One Cheque Per Table.



Add a Sauce or Butter:

Chimichurri

Umami Steak Sauce

Truffle Butter

Roasted Garlic Butter

\$4 Each

MAKE IT SURF!

Half Lobster

\$27

Or

1/2LB of
King Crab Legs

\$29

