

**TO START**

<b>NOT CHEESE TOAST</b> Warm, House-Made Pull-Apart Rolls, Grana Padano, Garlic Butter	14
<b>BLACK ANGUS QUESO DIP</b> AB Black Angus Ragu, Fontina Cheese, Spinach, Parmesan Cream, Chili Oil	21
<b>MODERN STEAK TARTARE</b> Dijon, Caper, Gherkin, Farm Yolk, Truffle, Gaufrettes	25
<b>KAUBŌI PRAWNS</b> Tempura Prawns, Maple BBQ, Yuzu Aioli	22
<b>SEAFOOD ROLL</b> Lobster, Prawns, Kewpie Mayo, Clarified Butter	27
<b>WARM CRAB IN A JAR</b> King Crab, Citrus Butter, Grilled Bread	49
<b>WAGYU FRIED DUMPLINGS</b> Gochujang Aioli, Ponzu, Sesame	19

**SOUP & SALAD**

<b>LOBSTER BISQUE</b> Lobster, Cognac, Crème Fraîche	20
<b>BAKED FRENCH ONION</b> Beef Broth, Sherry, Gruyère, Havarti, Grana Padano, Crouton	17
<b>MODERN CAESAR SALAD</b> Romaine, Bacon, Crouton Crumble, Grana Padano, Garlic Dressing	18   Large 24
<b>THE HOUSE SALAD</b> Greens, Cucumber, Carrot, Tomato, Candied Walnuts, Chèvre, Honey Vinaigrette	16

**SALAD ADD-ON:** 5 Prawns - 19 | 5oz Striploin - 22 | 4oz Ahi Tuna - 19

**RAW BAR\***

<b>OYSTERS</b> Daily Mignonette, Citrus	5 ea
<b>TUNA TATAKI</b> Ponzu, Wasabi Mayo, Pickled Ginger, Radish	21
<b>PRAWN COCKTAIL</b> Spicy Cocktail Sauce	22

*Caviar Service*

<b>NORTHERN DIVINE 12g STURGEON</b> Caviar, Gaufrettes, Crème Fraîche	132
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**CAVIAR BUMP** - To be added to any dish or on its own 3g - 29

*Seafood Tower*

Nova Scotia Lobster Tails (1 sm / 2 lg)  
East Coast Oysters (6 sm / 12 lg)  
Cocktail Prawns (6 sm / 12 lg)  
Seasoned Tuna Sashimi  
Scallop Ceviche  
Citrus & Appropriate Condiments

Small 125 | Serves 1 - 2 Guests  
Large 185 | Serves 2 - 4 Guests

Add 1/2lb of King Crab Legs | 79

**1800° STEAKS I ❤️ 🇨🇦 🇺🇸**

\* INDICATES STEAK IS EXCLUSIVE TO MODERN STEAK | ALL STEAKS INCLUDE ONE MODERN CLASSIC SIDE

At Modern Steak, we are dedicated to local sourcing & serving the highest quality ingredients the world has to offer. Our ongoing mission is to search for & partner with the worlds finest purveyors of the best beef to bring to your table. Humanely raised, optimally aged and cooked on an 1800° infrared broiler.

**MODERN BENCHMARK ANGUS**

Modern Steak owner Stephen Deere and Benchmark Angus owner & rancher Michael Munton partnered to purchase "Premium" our award winning Black Angus bull, creating Modern Benchmark.

<b>MODERN BENCHMARK   PRIME   WARNER, AB</b>			
FLAT IRON	6oz	44	★
FILET	8oz 69   10oz	84	★
NY STRIP	12oz 62   16oz	89	★
RIBEYE	14oz 84   18oz	103	★
BONE-IN COWBOY RIBEYE	26oz	138	★

<b>MODERN BENCHMARK   WAGYU   WARNER, AB</b>			
FILET	7oz	98	★
NY STRIP	12oz	134	★
RIBEYE	14oz	148	★
AB Wagyu Exp. w/ 3 sides	33oz	379	★

Modern Steak is 1 of only 16 restaurants in Canada & the only Alberta Steakhouse permitted to serve Certified Kobe Beef



**CERTIFIED JAPANESE A5 KOBE BEEF | HYOGO**

FILET	4oz	198	★
STRIPLOIN	7oz	266	★
RIBEYE for 2	14oz	518	★
Kobe Grand Tasting w/ 3 sides	25oz	982	★

**CERTIFIED JAPANESE A5 WAGYU | KAGOSHIMA**

FILET	4oz	126	
STRIPLOIN	7oz	182	
RIBEYE for 2	14oz	349	
Kagoshima Journey w/ 3 sides	25oz	657	



**LARGE FORMAT SHARE STEAKS**

Served w/ Mashed Potatoes, Chef's Vegetable

<b>FILET TRIO   21oz   FEEDS 2</b> MB PRIME, MB WAGYU, A5 KAGO	277
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<b>MB SHOWCASE   40oz   FEEDS 3 - 4</b> RIBEYE, STRIP, FILET & FL IRON	243
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<b>TOMAHAWK FOR 2   40oz   FEEDS 2</b> MB PRIME, 40 DAYS DRY AGED	198
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**SURF & TURF** Served with Choice of Classic Side

10oz MB FILET CRAB OSCAR	113	★
8oz MB FILET & LOBSTER TAIL	117	★
14oz MB RIBEYE & PRAWNS	103	★

**SAUCES:** BÉARNAISE - 7 | CREAMY COGNAC PEPPERCORN - 7 | CHIMICHURRI - 6 | ROASTED GARLIC BUTTER - 5 | MODERN STEAK SAUCE - 7  
**MAKE IT SURF:** SAUTÉED PRAWNS - 19 | CDN LOBSTER TAIL - 48 | KING CRAB 1/2lb - 79 | CRAB OSCAR - 29 | SEARED SCALLOPS - 29

**BEYOND THE GRILL**

<b>SEAFOOD RISOTTO</b> 1/2 Lobster Tail, Prawns & Scallops, Tomato Lobster Sauce	55
<b>MISO AHI TUNA</b> Miso Sukiyaki, Broccolini Fried Rice, Toasted Sesame	49
<b>ARCTIC CHAR</b> Mashed Potatoes, Lemon Butter, Tomatoes, Sauteed Greens	46
<b>PRAWN SPAGHETTI</b> Andouille Sausage, Spinach, Tomato Rosé Sauce	36
<b>WAGYU CHEESEBURGER</b> Caramelized Onion, Pickles, M-Sauce w/ Fries	34
<b>CACIO E PEPE FUNGI RISOTTO</b> Mushrooms, Black Pepper, Grana Padano	27

**MODERN CLASSIC SIDES**

<b>PAPPARDELLE BOLOGNESE</b> - Beef Ragú, Grana Padano, EVOO	
<b>CREAMED SPINACH</b> - Roasted Garlic Cream, Grana Padano, Olive Oil	
<b>SAUTÉED MUSHROOMS</b> - Balsamic Crema, Garlic Butter, Parsley	
<b>ROASTED BEETS</b> - Soft Goat's Cheese, Granola Crunch, Herbs	
<b>BRUSSELS SPROUTS</b> - Andouille Sausage, Maple, Candied Walnuts	
<b>MASHED POTATOES</b> - Yukon Gold Potatoes, Lots of Butter & Cream	
<b>'DAMN' GOOD FRIES</b> - Modern Seasoning, Fancy Mayo, Fresh Herbs	

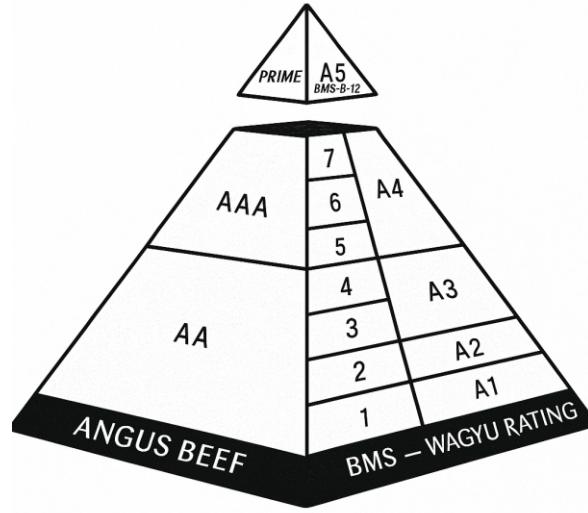
**PREMIUM SIDES** - UPGRADE TO ANY PREMIUM SIDE AND PAY THE DIFFERENCE

<b>ONION RING TOWER</b> - Spicy Ketchup	17
<b>BROCCOLINI</b> - Classic Béarnaise Sauce	18
<b>PARMESAN RISOTTO</b> - Pulled Short Rib, Demi Glace	19
<b>LOBSTER MASHED POTATOES</b> - 1/2 Lobster Tail, Lobster Gravy	34
<b>STEAK FRIED RICE</b> - Filet Mignon, Soy Ginger, Fried Egg	19

WE ARE ABLE TO ACCOMMODATE MOST DIETARY RESTRICTIONS, INCLUDING GLUTEN & LACTOSE INTOLERANCE. PLEASE INQUIRE WITH YOUR SERVER.  
\*PLEASE BE ADVISED THAT CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. NOT ALL INGREDIENTS LISTED IN MENU DESCRIPTION \* ONE CHEQUE PER TABLE - 20% GRATUITY ON TABLES OF 6 OR MORE

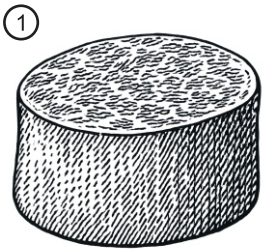
# OUR STEAK STORY

**AT MODERN STEAK, WE SERVE ONLY THE BEST OF THE BEST.** We proudly offer the absolute pinnacle of beef — whether domestic, hybrid, or imported. Every cut meets the highest possible grade available for its category. Our Canadian selection features Prime Grade beef, representing less than 2% of national production. Sourced from certified Black Angus and verified by Agriculture Canada, this exceptional beef comes exclusively from young cattle and is prized for its abundant marbling and rich flavour. To take it even further, we dry-age select cuts in-house, intensifying tenderness and depth. This is not just beef — this is Modern Steak beef.

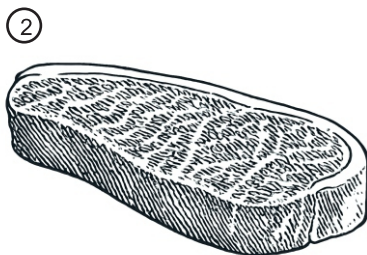


**Modern Steak's Wagyu Program:** Our expertly curated Wagyu collection represents the most elite expressions of beef from around the world. Our selection is built on an uncompromising standard of quality, featuring only the most exceptional cuts available. Our imported Japanese A5 Wagyu is the crown jewel — graded under Japan's rigorous multi-point system, which evaluates marbling, muscle structure, color, fat quality, and luster. We exclusively source A5 Wagyu with marbling scores between 8 and 12 — the highest tier of excellence. Every bite delivers unmatched tenderness, decadence, and umami-rich flavour.

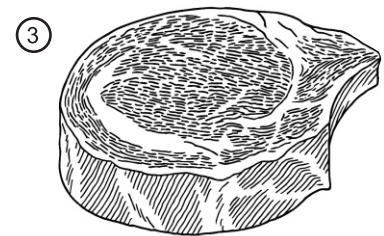
## OUR CUTS



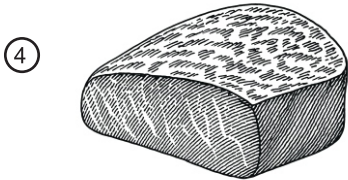
Tenderloin | Filet Mignon  
Tenderness - 5/5  
Flavour - 2/5 (add a flavoured butter)  
Optimal temperature: R to MR



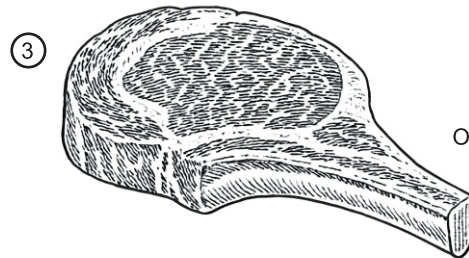
NY Strip / Striploin  
Tenderness - 3.75/5  
Flavour - 3.75/5 (add Bearnaise Sauce)  
Optimal temperature: MR



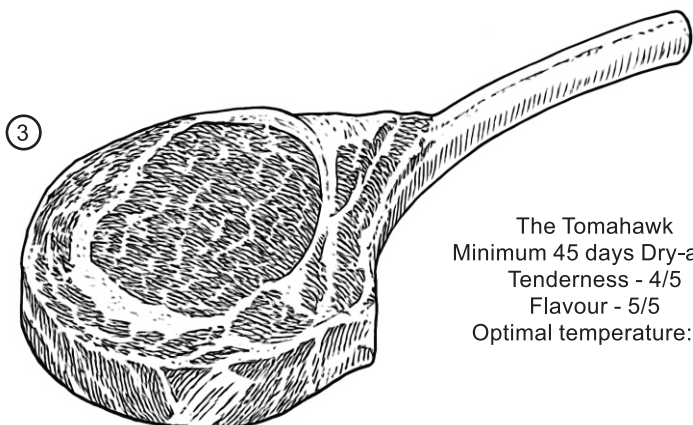
Boneless Ribeye  
Tenderness - 4/5  
Flavour - 4.75/5 (add Chimichurri Sauce)  
Optimal temperature: MR to M



Flat Iron  
Tenderness - 4/5  
Flavour - 5/5  
Optimal temperature: MR



Bone-in Ribeye  
Tenderness - 4/5  
Flavour - 5/5  
Optimal temperature: MR to M



The Tomahawk  
Minimum 45 days Dry-aged  
Tenderness - 4/5  
Flavour - 5/5  
Optimal temperature: M

## STEAK TEMP ORDER GUIDE

- BLUE - COLD, RED CENTER
- RARE - VERY RED, COOL CENTER
- MEDIUM RARE - RED, WARM CENTER
- MEDIUM - PINK, WARM CENTER
- MEDIUM WELL - DULL PINK CENTER

WE DO NOT OFFER CHICAGO OR PITTSBURGH BLUE STYLES

## OUR WEEKLY FEATURE NIGHTS

### Weekdays - Happy Hour | Stephen Ave 2:30 - 5:30pm | Southport 4 - 5:30pm

- \$8 Feature glasses of Red/ White/ Bubbles (5oz) and all Draft Beers
- \$10 Aperol Spritz (5oz), Classic Buckle Vodka or Eau Claire Gin Martini  
Espolòn "Verde Spritz" (2oz)
- \$12 Jungle Bird, So Empressed, 40 Creek Old Fashioned  
Cimarron Margarita or Espresso Martini

### Happy Hour Shareable Snacks

- Not Cheese Toast- \$9
- Black Angus Queso Dip- \$10
- Onion Ring Tower- \$12
- Wagyu Dumplings- \$13
- Cheeseburger Sliders (3)- \$15
- 1/2 DZ Fresh Shucked Oysters- \$19

### Wednesday | 5:30 Pm-close

- Date Night | \$108 Feeds Two!
- 2 Steaks, 2 Sides & A Bottle Of Wine \$108.00

### Sunday | 5:30 PM-close

- Sunday Supper | \$119 Feeds Two!
- 3 Course Dinner - Not Cheese Toast, Choice of House Salad or Caesar Salad  
18oz Benchmark Ribeye with Mashed Potatoes And Seasonal Vegetable  
Baked Alaska

### Host your next unforgettable event at Modern Steak

Stunning spaces, premium cuisine, and exceptional service await.

Private floors, room and semi private spaces available.

Treat your guests to Calgary's only authentic Alberta Beef Experience.

For more info & booking visit [www.modernsteak.ca](http://www.modernsteak.ca).