

LUNCH MENU

FULL MODERN STEAK MENU IS AVAILABLE

MODERN STEAK

AN ALBERTA PRIME GRADE STEAKHOUSE

STEAK FRITES | 34

6oz Benchmark Flatiron, Fries, Béarnaise, Mixed Greens Salad

ARGENTINIAN STEAK BOWL | 34

6oz Benchmark Flatiron, Roasted Fingerling Potatoes, Heirloom Tomatoes, Avocado, Red Onion, Chimichurri

AHI TUNA POKE BOWL | 26

Sticky White Rice, Avocado, Carrot, Cucumber, Gem Tomato, Edamame, Bib Lettuce, Furikake, Miso Emulsion.

SHORT RIB POUTINE | 23

Cheese Curds, House Made Beef Gravy, Red Wine Braised Short Rib, Herbs

THE BELOW ARE SERVED WITH FRIES OR HOUSE SALAD

STEAKHOUSE BURGER | 26

8oz Alberta Beef Patt, Brioche Bun, M-Sauce, Pickles, Onions, Pepper Bacon, American Cheese

WAGYU SMASH BURGER | 34

Blend of Japanese A5 & International Wagyu, Cheese, M-Sauce, Pickles, Caramelized Onions

UPGRADE TO DAMN GOOD FRIES \$4 | CAESAR SALAD \$4

LUNCH SIZED MODERN CAESAR SALAD | 23

Double Smoked Bacon, Grana Padano, Crouton Crumb, Garlic Dressing

SALAD ENHANCEMENTS:

5oz. Sliced NY Striploin 22 | 6 Sautéed Prawns 19

PRIME RIB BEEF DIPS

**Spice Crusted Alberta
Modern Benchmark
Prime Rib, Slow Roasted &
Thinly Sliced. Served on a
fresh 8" French Baguette
with Modern Beef Jus**

THE BELOW ARE SERVED W/
FRIES OR HOUSE SALAD

FRENCH ONION | 28

Caramelized Onions,
French Onion Spread,
Gruyère Cheese

BLACK LABEL | 39

Tajima Wagyu,
Horseradish Crema,
Truffle Aioli,
Manchego,
Black Truffle

CLASSIC AKA THE TARIFF BUSTER

Thin Slices Of
Freshly Roasted
Prime Rib are
Dipped In a Rich,
Intensely Savory Beef Jus,
Then Layered Into a 5" Roll
Served With Fries

\$16

We are able to accommodate most dietary restrictions, including gluten and lactose intolerance, please inquire with your server. Not all ingredients listed in menu description * one cheque per table - 20% gratuity on bookings of 6 or more