

# New Year's Eve

## MODERN STEAK

### SPECIAL 3 COURSE WAGYU MENU

SOUTHPORT AVAILABLE ALL EVENING  
STEPHEN AVE AVAILABLE FROM 4 TO 6PM

#### APPETIZER

##### MODERN STEAK WAGYU TARTARE

Dijon, Caper, Gherkin, Cured Egg Yolk, Truffle, Chips

OR

##### WAGYU DUMPLINGS

Gochujang Aioli, Ponzu, Sesame

CHOOSE YOUR STEAK - ALL STEAKS COME WITH MODERN MASHED POTATO & CHEFS VEGETABLE

##### MODERN BENCHMARK ALBERTA WAGYU STRIPLOIN

12oz

152

##### TAJIMA AUS. WAGYU RIBEYE

12oz

173

##### KAGOSHIMA JAPANESE A5 WAGYU RIBEYE

14oz

369

##### KOBE JAPANESE A5 WAGYU FILET

4oz

218

SUPPLEMENTALS: NOVA SCOTIA LOBSTER TAIL - 48 | KING CRAB 1/2lb - 79 | SAUTEED PRAWNS 19

#### DESSERT

##### CHOCOLATE

Italian Flourless Chocolate Torte, Raspberry  
Coulis, Chantilly Cream

OR

##### MAPLE PECAN PIE

Maple Butter, Candied Pecans, Eau Claire  
Stampede Caramel Whiskey Sauce

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 FOOD BORNE ILLNESS. NOT ALL INGREDIENTS LISTED IN MENU DESCRIPTION \* ONE CHEQUE PER TABLE -20% GRATUITY ON TABLES OF 6 OR MORE