

INTRO COURSE

CRISPY POTATO 24
Potato Pavé, Caviar, Crème Fraîche,
Pickled Onion, Chive

MODERN STEAK TARTARE 23
Dijon, Caper, Gherkin, Cured Farm
Yolk, Truffle Oil, Gaufrettes

WAGYU DUMPLINGS 19
Gochujang Aioli, Ponzu, Sesame

SEAFOOD ROLLS 27
Lobster, Prawns, Kewpie Mayo,
Clarified Butter, Pickled Onion

MEDITERRANEAN PRAWNS 19
Tomato Jam, Sourdough Crumb

WARM CRAB IN A JAR MP
King Crab, Citrus Butter, Grilled Bread

**FOOT LONG MODERN BENCHMARK
ALL BEEF HOT DOG FOR TWO | 23**
Benchmark Custom Dog, House-Made Bun
served with Appropriate Condiments

RAW BAR*

OYSTERS - Daily Mignonette, Citrus - 4.75 each
PRAWN COCKTAIL - Spicy Cocktail Sauce - 21 for 6
BEEF TATAKI - Ponzu, Wasabi Aoili, Rice Crakers - 21
SCALLOP CRUDO - EVOO, Citrus, Grapefruit, Fennel - 29
MINI TUNA POKE TACO - Mango, Avocado, Ponzu - 17

YUCATAN SHRIMP COCKTAIL
Mexican “Bloody Mary”, Cucumber,
Onions, Avocado, Cilantro, Lime - 26

NORTHERN DIVINE 12g STURGEON CAVIAR SERVICE - 98
Caviar, Gaufrettes, Crème Fraîche

COLD SEAFOOD SAMPLER Lobster Tail, Oysters, Cocktail Prawns, Citrus & Appropriate Condiments 98 Serves 1 - 2 Guests	CAVIAR BUMP To be added to any dish or on its own 3g - 24
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GRAND SEAFOOD TOWER
Whole Lobster, King Crab Legs, Oysters, Cocktail
Prawns, Tuna Poke, Scallop Crudo, Lobster &
Prawn Salad, Citrus & Appropriate Condiments
225 | Serves 2 - 4 Guests

BREAD SERVICE

NOT CHEESE TOAST 14
Warm, House-Made Pull-Apart
Rolls, Parmesan, Garlic Butter

SOUP & SALAD

LOBSTER BISQUE 18
Cognac, Crème Fraîche, Chive Oil

MODERN CAESAR SALAD 17/23
Alberta Baby Romaine Hearts, Bacon
Add 6 Sautéed Prawns - 19
Add 5oz Sliced Striploin - 22

NICE LITTLE HOUSE SALAD 16
Local Greens, Pickled Cucumber,
Carrot, Walnuts & Chèvre Cheese,
Honey Vinaigrette

SHRIMP LOUIE 26
Alberta Butter Lettuce, Prawns, Egg,
Avocado, Tomato, Creamy Vinaigrette

NEW CLASSICS

WAGYU SMASH BURGER | 34
Cheese, Caramelized Onion,
Pickles, M-Sauce served w/ Fries


MODERN BENCHMARK BRAISED SHORT RIB | 58
Low & Slow, Braised Bone in Short Rib,
Pappardelle, King Mushrooms, Truffle Cream, Demi

SPRING PEA RISOTTO | 24
Spring Peas, Lemon, Mint
Grana Padano, Chive Oil

1800° STEAKS I ❤️ 🍷 🥩

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
WE OWN THE TOP GRADING
BLACK ANGUS BULL
IN CANADA, AND THAT’S NO BULL..



Stephen Deere, owner of Modern Steak ,has
partnered with Michael Munton, rancher & owner
of Benchmark Angus in Warner, AB & purchased
Premium to create Modern Benchmark.


MODERN BENCHMARK PRIME WARNER, AB			
FLAT IRON	6oz	44	★
FILET	6oz 52 8oz	68	★
CALI-CUT STRIP	10oz	59	★
RIBEYE	14oz	79	★
COWBOY RIBEYE	26oz	129	★

NY STRIPLOIN 16oz 89 ★
with sauce Foyot and King Mushrooms


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

WE TAKE GREAT PRIDE IN BEING THE ONLY AB STEAKHOUSE TO OFFER CERTIFIED KOBE

All of our Japanese Wagyu have a quality
score of A5 and BMS score between 8-12,
from hand selected farms.



CERTIFIED JAPANESE A5 WAGYU KAGOSHIMA		
FILET	4oz	126
STRIPLOIN	7oz	182
RIBEYE for 2	14oz	349
ALL 3 KAGO. with 3 sides	25oz	657



CERTIFIED JAPANESE A5 KOBE HYOGO		
FILET	4oz	198 ★
STRIPLOIN	7oz	266 ★
RIBEYE for 2	14oz	518 ★
ALL 3 KOBE with 3 sides	25oz	982 ★

TAJIMA WAGYU NSW AUS		
FILET	6oz	134
RIBEYE	14oz	153

LARGE FORMAT SHARE STEAKS
Served with Mashed Potatoes & Chef’s Vegetable

CHATEAUBRIAND 21oz FEEDS 2	★
MODERN BENCHMARK PRIME	193

MB SHOWCASE 48oz FEEDS 3 - 4	★
CB RIBEYE, STRIP, FILET & FL IRON	269

RIBEYE DUO 40oz FEEDS 2-3	
MB CB RIBEYE & TAJIMA WAGYU	282

TOMAHAWK FOR 2 40oz FEEDS 2	★
MB PRIME, 40 DAYS DRY AGED	198

SURF & TURF
Served with Choice of Classic Side

8oz MB FILET CRAB OSCAR	97★
6oz MB FILET & LOBSTER TAIL	99★
14oz MB RIBEYE & PRAWNS	98★

SAUCES : BÉARNAISE - 7 | COGNAC PEPPERCORN - 7 | ARGENTINE CHIMICHURRI - 6 | ROASTED GARLIC BUTTER - 5 | SAUCE FOYOT - 7
MAKE IT SURF : SAUTÉED PRAWNS - 19 | NOVA SCOTIA LOBSTER TAIL - 48 | KING CRAB 1/2lb - MP | CRAB OSCAR - 29 | SEARED SCALLOPS - 29

FRESH FISH & SEAFOOD CHOICE OF CLASSIC MODERN SIDE

MISO AHI TUNA | 49
Sukiyaki Sauce, Scallions,
Sesame Seeds

BC HALIBUT | 56
“Butter Chicken Sauce,”
Mint Yogourt, Crispy Shallots

SEARED SCALLOPS | 52
Caviar Cream Sauce,
Sautéed Leeks, Candied Lemon

PRAWN SPAGHETTI | 34
Sautéed Prawns, Andouille
Sausage, Cipollini Onion,
Tomato Rose Sauce

MODERN CLASSIC SIDES - 14

SPAGHETTI BOLOGNESE
Beef Ragú

SAUTEED LEEKS
Butter, Chèvre, Bacon Crumble

‘DAMN’ GOOD FRIES
Fresh Herbs,
Modern Seasoning Salt, Garlic Aioli

PREMIUM SIDES

ONION RING TOWER | 16
Spicy Ketchup

PARMESAN RISOTTO
Pulled Short Rib, Demi

CHARRED CABBAGE
Garlic Chutney, Grainy Mustard Sauce

POTATO PAVÉ
Fontina Fondue, Gruyre Cheese

STEAK FRIED RICE | 18
Soy Ginger, Fried Egg

MUSHROOM MEDLEY
Garlic Butter

BRUSSELS SPROUTS
Andouille Sausage, Maple, Walnuts

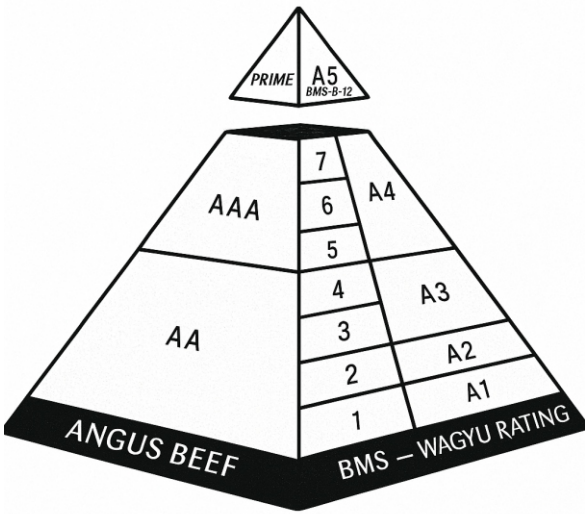
MASHED POTATOES
Lots of Butter & Cream

LOBSTER POUTINE | 29
Lobster Gravy

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

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

①

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

②

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

③

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

④

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

③

Bone-in Ribeye
Tenderness - 4/5
Flavour - 5/5 (add Blue Cheese Crust)
Optimal temperature: MR to M

③

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

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ALBERTA BLACK ANGUS

THE ONLY STEAKHOUSE
TO OWN ITS OWN BULL

Weight: 1000lbs-1300lbs
Source: Artisan farms across Alberta

“Alberta’s Pride & Joy, the Steakhouse Classic”

Black Angus is the dominant beef breed in Alberta. It is known for producing large muscles with abundant marbling resulting in high quality meat. We wet & dry age our Prime Grade Modern Benchmark Black Angus beef to maximize its flavour by expelling water from the sub-primals and, through the enzymatic process, tenderizing the beef from within.

F1 WAGYU CROSS

Weight: 1000 -1,500lbs
Source: Australia, Idaho, Canada

“The Best of Both Worlds”

The F1 Wagyu Cross is a hybrid of popular domestic breeds such as Black Angus and the famed Wagyu of Japan. At best, we feel that this can offer the best of both worlds – the bold, muscular meat of Alberta cattle tempered by the rich yet delicate marbling of Japanese beef. We source our all naturally raised Wagyu from a single importer.

JAPANESE WAGYU

Weight: 1,100lbs-1,200lbs
Source: Kagoshima & Hyogo prefecture

“An unbelievable luxury steak experience”

Wagyu translates into “Japanese cattle” and beef produced there is the rarest and most expensive on earth. Through diligent breeding and farming practices, the Japanese have developed beef with the most abundant marbling of any breed. The resulting meat is astonishingly tender and toothsome. Truly a luxury experience.