

TO START

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

SOUP & SALAD

LOBSTER BISQUE Lobster, Cognac, Crème Fraîche	20
BAKED FRENCH ONION Beef Broth, Sherry, Gruyère, Havarti, Grana Padano, Crouton	17
MODERN CAESAR SALAD Romaine, Bacon, Crouton Crumble, Grana Padano, Garlic Dressing	18 Large 24
THE HOUSE SALAD 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*

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

Caviar Service

NORTHERN DIVINE 12g STURGEON 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 ❤️ CA

* 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.

MODERN BENCHMARK PRIME WARNER, AB			
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	★

MODERN BENCHMARK WAGYU WARNER, AB			
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

FILET TRIO 21oz FEEDS 2 MB PRIME, MB WAGYU, A5 KAGO	277
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MB SHOWCASE 40oz FEEDS 3 - 4 RIBEYE, STRIP, FILET & FL IRON	243
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TOMAHAWK FOR 2 40oz FEEDS 2 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

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

MODERN CLASSIC SIDES

PAPPARDELLE BOLOGNESE - Beef Ragú, Grana Padano, EVOO	16
CREAMED SPINACH - Roasted Garlic Cream, Grana Padano, Olive Oil	
SAUTÉED MUSHROOMS - Balsamic Crema, Garlic Butter, Parsley	
ROASTED BEETS - Soft Goat's Cheese, Granola Crunch, Herbs	
BRUSSELS SPROUTS - Andouille Sausage, Maple, Candied Walnuts	
MASHED POTATOES - Yukon Gold Potatoes, Lots of Butter & Cream	
'DAMN' GOOD FRIES - Modern Seasoning, Fancy Mayo, Fresh Herbs	

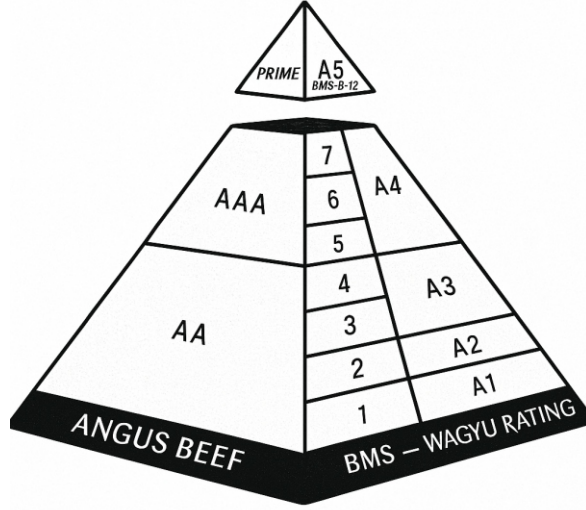
PREMIUM SIDES - UPGRADE TO ANY PREMIUM SIDE AND PAY THE DIFFERENCE

ONION RING TOWER - Spicy Ketchup	17
BROCCOLINI - Classic Béarnaise Sauce	18
PARMESAN RISOTTO - Pulled Short Rib, Demi Glace	19
LOBSTER MASHED POTATOES - 1/2 Lobster Tail, Lobster Gravy	34
STEAK FRIED RICE - 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

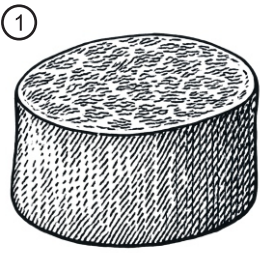
OUR STEAK STORY

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.

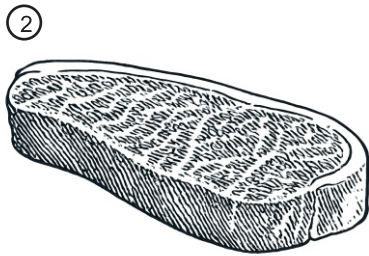


Modern Steak's Wagyu Program: Our expertly curated Wagyu collection represents the most elite expressions of beef from around the world. Our selection is built on an uncompromising standard of quality, featuring only the most exceptional cuts available. Our imported Japanese A5 Wagyu is the crown jewel — 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.

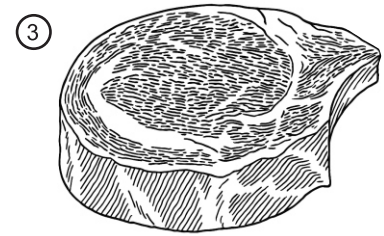
OUR CUTS



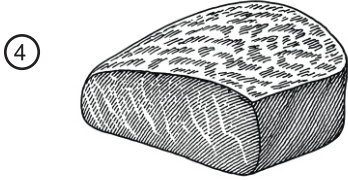
Tenderloin | Filet Mignon
Tenderness - 5/5
Flavour - 2/5 (add a flavoured butter)
Optimal temperature: R to MR



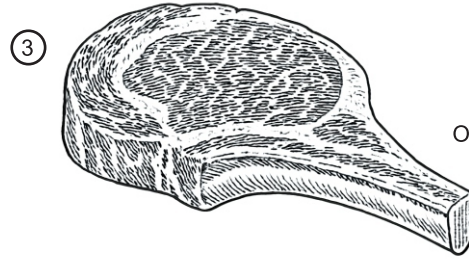
NY Strip / Striploin
Tenderness - 3.75/5
Flavour - 3.75/5 (add Bearnaise Sauce)
Optimal temperature: MR



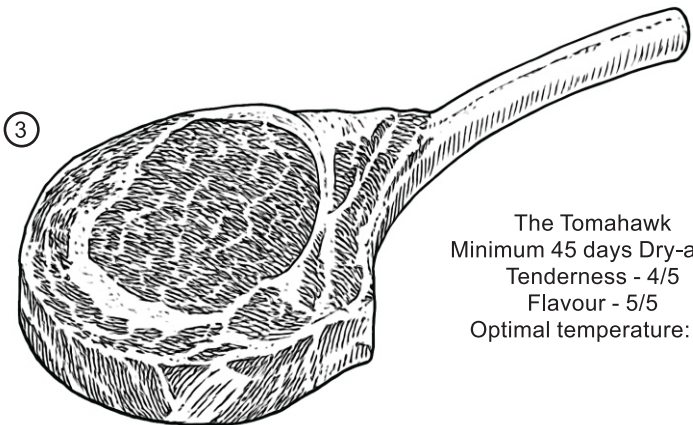
Boneless Ribeye
Tenderness - 4/5
Flavour - 4.75/5 (add Chimichurri Sauce)
Optimal temperature: MR to M



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 Martinis (2oz)
\$12 So Empressed, 40 Creek Old Fashioned, Cimarron Margarita or Espresso Martini

Happy Hour Shareable Snacks

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

Monday - Monday Night Raw... Bar! | 4:00 Pm-close

25% Off Seafood Towers, Oysters, Tartare & More
\$12 Buckle Vodka Martinis | 50% Off All Sparkling Wines & Champagnes

Tues/Sunday | 5:30 PM-close

Tommy Tuesday | Sunday Supper
40oz Alberta Beef Tomahawk, Seasonal Risotto & Chef's Vegetable | \$149 Feeds Two!

Wednesday | 5:30 Pm-close

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

Thursday - Wagyu & Wine | 5:30 PM-close

15% Off Domestic & International Wagyu | 20% Off Japanese A5 Wagyu | 25% Off Certified Kobe Beef
Wine Specials: 50% Off All Bottles Over \$100 | 25% Off All Bottles Under \$100

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.