

INTRO COURSE

- MODERN STEAK TARTARE

24
- Dijon, Caper, Gherkin, Cured Farm
Yolk, Truffle Oil, Gaufrettes
- WAGYU DUMPLINGS

19
- Gochujang Aioli, Ponzu, Sesame
- SEAFOOD ROLL

27
- Lobster, Prawns, Kewpie Mayo,
Clarified Butter
- MEDITERRANEAN PRAWNS

21
- Tomato Jam, Toasted Bread Crumb
- SPINACH ARTICHOKE DIP

19
- Fontina, Parmesan, Grilled Crostini
- WARM CRAB IN A JAR

MP
- King Crab, Citrus Butter, Grilled Bread
- LOBSTER POUTINE

24
- Fontina, Rich Lobster “Gravy”,
Crème Fraîche

RAW BAR*

- OYSTERS - Daily Mignonette, Citrus

- 4.75 each
- PRAWN COCKTAIL - Spicy Cocktail Sauce

- 21 for 6
- AHI TUNA TATAKI - Ponzu, Wasabi, Crispy Rice Cracker

- 21
- YUCATAN SHRIMP COCKTAIL

Mexican “Bloody Mary”, Cucumber,
Onions, Avocado, Cilantro, Lime

- 26
- NORTHERN DIVINE 12g STURGEON CAVIAR SERVICE

- 115
- 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 - 29
- Grand Seafood Tower

Nova Scotia Lobster Tail & Claws, King Crab Legs,
Oysters, Cocktail Prawns, Tuna Tataki,
Citrus & Appropriate Condiments

198 | Serves 2 - 4 Guests

BREAD SERVICE

- NOT CHEESE TOAST

14
- Warm, House-Made Pull-Apart
Rolls, Parmesan, Garlic Butter

SOUP & SALAD

- BAKED FRENCH ONION

16
- Beef Broth, Sherry, Gruyère, Havarti,
Parmesan, Crouton
- LOBSTER BISQUE

19
- Lobster, Cognac, Crème Fraîche,
- MODERN CAESAR SALAD

17/23
- Romaine, Bacon, Crouton Crumble
Garlic Dressing
- NICE LITTLE HOUSE SALAD

16
- Local Greens, Cucumber,
Pickled Carrot, Candied Walnuts,
Chèvre, Honey Vinaigrette
- Add-on Salad Proteins: 6 Prawns

- 19
- 5oz Striploin

- 22
- 4oz Ahi Tuna

- 19

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	★
NY STRIP	12oz	59	16oz	74	★
RIBEYE			14oz	79	★
COWBOY RIBEYE			26oz	129	★

MODERN BENCHMARK WAGYU WARNER, AB			
FILET	7oz	93	★
NY STRIP	12oz	132	★
RIBEYE	14oz	149	★

★ INDICATES STEAK IS EXCLUSIVE TO MODERN STEAK
ALL STEAKS INCLUDE ONE MODERN CLASSIC 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 JPN A5 WAGYU KAGOSHIMA			
FILET	4oz	126	
STRIPLOIN	7oz	182	
RIBEYE for 2	14oz	349	
ALL 3 KAGO with 3 sides	25oz	657	

CERTIFIED JPN 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 w/ Mashed Potatoes, Chef’s Vegetable

- FILET TRIO | 21oz | FEEDS 2

MB PRIME, MB WAGYU, TAJIMA | 281
- MB SHOWCASE | 50oz | 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
- ALBERTA WAGYU | 31oz | FEEDS 2 - 3 ★

RIBEYE, STRIPLOIN & FILET | 359
- WAGYU WORLD | 28oz | FEEDS 2 - 3

AB FILET, KAGO STRIP, TAJIMA RIBEYE | 426

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★

MODERN CLASSIC SIDES - 14

- CREAMED SPINACH - Roasted Garlic Cream, Parmesan
- SAUTÉED MUSHROOMS - Garlic Butter, Parsley
- ROASTED BEETS - Goat Cheese Crema, Granola
- BRUSSELS SPROUTS - Andouille Sausage, Maple, Candied Walnuts
- PARMESAN RISOTTO - Pulled Short Rib, Demi
- ‘DAMN’ GOOD FRIES - Fresh Herbs, Modern Seasoning, Aioli
- MASHED POTATOES - Yukon Gold Potatoes, Lots of Butter & Cream

PREMIUM SIDES

- BROCCOLINI - Classic Béarnaise Sauce

| 16
- CHARRED CABBAGE - Garlic Chutney, Grainy Mustard Sauce

| 16
- ONION RING TOWER - Spicy Ketchup

| 16
- LOBSTER MASHED POTATOES - Fontina, Rich Lobster “Gravy”

| 24
- STEAK FRIED RICE - Filet Mignon, Soy Ginger, Fried Egg

| 19

SAUCES : BÉARNAISE - 7 | CREAMY COGNAC PEPPERCORN - 7 | ARGENTINE CHIMICHURRI - 6 | ROASTED GARLIC BUTTER - 5 | MODERN STEAK SAUCE - 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

- MISO AHI TUNA

Miso Sukiyaki Sauce, Mango Salsa, Spicy Broccolini

| 49
- SALMON

Wild Sockeye Salmon, Mashed Potatoes, Asparagus, Béarnaise, Dill

| 46
- SEAFOOD RISOTTO

Lobster, Prawns & Scallops, Tomato Lobster Sauce

| 55
- PRAWN SPAGHETTI

Sautéed Prawns, Andouille Sausage, Tomato Rosé Sauce

| 36

MODERN CLASSICS

- WAGYU BURGER - Modern Benchmark Wagyu Patty, Cheese, Caramelized Onion, Pickles, M-Sauce w/ Fries

| 36
- PAPPARDELLE BOLOGNESE - Slow Cooked Prime Beef Ragú, Burrata, Grana Padano, EVOO

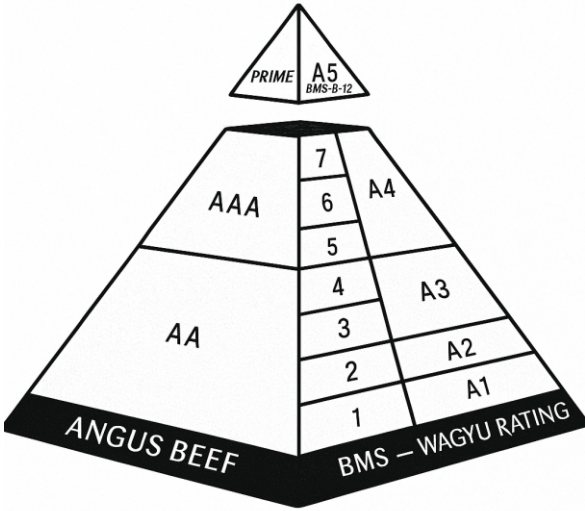
| 34
- MUSHROOM RISOTTO - Mushrooms, Herbs, Grana Padano

| 26

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

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
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

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

Steak Frites Specials | Small Plate Specials
All Bottles Of Wine Over \$100 Are 50% Off
All Bottles Of Wine Under \$100 Are 25% Off
All Cocktails & Spirits Are 50% Off
Madrí Excepcional Lager Pints 8

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.