

FOR THE TABLE, TO START - **NOT CHEESE TOAST** - Warm, House-Made Pull-Apart Buns, Mascarpone Honey Cream 16

TO BEGIN

STEAK TARTARE

Hand-cut, dijon, caper, cornichon, farm yolk, crispy gaufrettes 25

SEARED SCALLOPS

Manchego cauliflower puree, confit tomatoes, andouille. 29

CRAB CROQUETAS

Roasted tomato mayonnaise, cornichon & butter leaf 25

KAUBŌI PRAWNS

Crisp tempura prawns glazed in maple barbecue, yuzu aioli 23

WAGYU FRIED DUMPLINGS

Blistered and crisp-bottomed, gochujang aioli, ponzu, toasted sesame 19

SOUP & GREENS

LOBSTER & BUTTERNUT SQUASH BISQUE

Lobster, crème fraîche 19

MODERN CAESAR SALAD

Bacon, sourdough crouton, creamy garlic dressing 18

TOMATO & GOUDA

Butter leaf, candied walnuts, honey vinaigrette 19

HOUSE SALAD

Mixed greens, cucumber, pickled carrots, balsamic, goats cheese. 17

ADD TO ANY SALAD

6oz Striploin 23
Sautéed Prawns 20
4oz Ahi Tuna 19

FROM THE ICE

OYSTERS ON THE HALF SHELL

Shucked to order, daily mignonette, citrus 5 each

PRAWN COCKTAIL

Harissa prawns, mint yogurt, toasted pumpkin seeds, dates 22

TUNA TATAKI

Masago aioli, citrus vinaigrette, orange & jalapeños. 23

THE SEAFOOD PLATTER

Nova Scotia lobster tails, East Coast oysters, cocktail prawns, tuna tataki, scallop ceviche, citrus and appropriate condiments
serves 1-2 125

LAND & SEA

THE WAGYU BURGER

MB Wagyu patty, melted cheese, caramelized onion, M-sauce, fries 34

SEAFOOD RISOTTO

Half lobster tail, seared scallops and prawns, tomato sugo 58

ARCTIC CHAR

Crab & harissa red rice, lemon crema, tomato confit, braised greens, herbs 46

VEGETABLE & GOAT CHEESE RISOTTO

Roasted red beets and carrots, arugula, tangy goat cheese 27

OUR BEEF

OUR OWN HERD. OWNER STEPHEN DEERE AND RANCHER MICHAEL MUNTON BOUGHT THE AWARD WINNING BLACK ANGUS BULL “PREMIUM” TOGETHER – EVERY PRIME CUT HERE DESCENDS FROM IT.

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

TIER III

CERTIFIED JAPANESE KOBE BEEF & A5

Modern Steak is 1 of only 16 restaurants in Canada & the only Alberta Steakhouse permitted to serve Certified Kobe Beef

A5 KOBE BEEF · HYŌGO

FILET★
4oz 221

STRIPLOIN★
7oz 247

RIBEYE FOR 2★
14oz 518

KOBE GRAND TASTING
25oz, with three sides 982

A5 WAGYU · KAGOSHIMA

FILET
4oz 139

STRIPLOIN
7oz 182

RIBEYE FOR 2
14oz 349

KAGOSHIMA JOURNEY
25oz, with three sides 657

TIER II

MODERN BENCHMARK ALBERTA WAGYU

FILET★
7oz 98

NY STRIPLOIN★
12oz 134

RIBEYE★
14oz 148

ALBERTA WAGYU EXPERIENCE
33oz, with three sides 379

THE SAME ALBERTA HERD, F1 WAGYU-CROSS AND FED LONG FOR DENSE, EVEN BUTTERY MARBLING.

TIER I WARNER, AB.

MODERN BENCHMARK ALBERTA PRIME BLACK ANGUS

PETITE FILET★
6oz 58

FLAT IRON★
the butcher's cut · 6oz 44

FILET★
centre cut - 8oz · 69

NY STRIPLOIN★
12oz 62 • 16oz 89

RIBEYE★
14oz 84 • 18oz 103

BONE-IN COWBOY RIBEYE★
26oz 138

LARGE FORMAT STEAKS FOR THE TABLE - SLICED FAMILY STYLE FOR EASE OF SHARING & SERVED WITH MASHED POTATOES AND CHEF'S VEGETABLE.

TOMAHAWK FOR 2★

Modern Benchmark Prime, forty days dry-aged.
40oz · feeds two. 198

MODERN BENCHMARK SHOWCASE★

Ribeye, strip, filet and flat iron
40oz · feeds three to four. 243

FILET TRIO

MB Prime, MB Wagyu and A5 Kagoshima,
side by side. 21oz · feeds two. 298

STEAK TEMPS | BLUE – Cold, red center | RARE – Very red, cool center | MED RARE – Red, warm center | MED – Pink, warm center | MED WELL – Dull pink center | WE DO NOT OFFER CHICAGO OR PITTSBURGH BLUE STYLES

COMPLETE YOUR STEAK

ALL STEAKS INCLUDE ONE MODERN CLASSIC SIDE
UPGRADE TO ANY PREMIUM SIDE AND PAY THE DIFFERENCE

MODERN CLASSIC SIDES 16

ROASTED CARROTS - Pumpkin Seeds
MUSHROOMS AL SUGO - Andouille Sausage
ROASTED BEETS - Citrus Yogurt
BRUSSELS SPROUTS - Honey Glaze
'DAMN' GOOD FRIES - Modern Seasoning
MASHED POTATOES - Cream & Butter

PREMIUM SIDES

LOBSTER MASHED POTATOES
Lobster Tail, Lobster Gravy 34

SAUTÉED BROCCOLINI
House Ranch, Bacon Bits 20

SANTA FE ONION RINGS
Fancy Aioli, Jalapeños 18

FETTUCCINE BOLOGNESE
Beef Ragu, Grana Padano, Spinach 19

PATATAS BRAVAS
Fried Potatoes, Porcini Aioli, Za'atar 18

SHORT RIB RISOTTO
Sun-dried Tomatoes, Manchego Cheese 22

FINISH IT

SAUCES 7

Béarnaise · Creamy Peppercorn · Chimichurri ·
Roasted Garlic Butter · Modern Steak Sauce

MAKE IT SURF

Sautéed Prawns 20 · Seared Scallops 29 · Canadian Lobster Tail 48

SEAFOOD GRATIN STEAK TOPPER

1/2 Lobster Tail, Scallops, Prawns in a Garlic White Wine Sauce,
Crispy Cheese & Bread Crumb Crust 49

MODERN STEAK COCKTAILS

LIGHT & EASY

ISLAND STANDARD | 18

Romero Dark Rum, Mango, Lime, Mint, Ginger Beer



GREEN ENVY | 17

White Rum, Midori, Pineapple, Lime, Yuzu, Mint



GIN BASIL SOUR | 19

Eau Claire Parlour Gin, Elderflower, Lime, Basil, Egg White



FRESH & BALANCED

YUZU PRETTY | 18

Nikka Days Whisky, Ume, Yuzu, Lemon, Soda



BENCHMARK MARGARITA | 21

Cascahuín Reposado, Grand Marnier, Lime, Agave, Black Salt



SO EMPRESSED | 18

Empress Gin, Chambord, Lemon, Cranberry, Mint Syrup



SMOKE & MIRRORS — 2.5oz | 23

Cascahuín Reposado, Don Mateo Mezcal, Licor 43, Lime, Jalapeño Sugar



ESPRESSO MARTINI | 18

Van Gogh Espresso Vodka, Tia Maria, Licor 43, Espresso



BOOZE FORWARD

MODERN OLD FASHIONED | 19

Forty Creek Double Barrel, Rosemary, Angostura & Peychaud's



PREMIUM SMOKED OLD FASHIONED | 24

Kobe Fat-Washed True Wild Roper's Hold 6-year-aged Straight Bourbon Whisky, Demerara, Bitters, Saline



OLD SQUARE — 2.5oz | 23

Forty Creek, Hennessy, Cocchi Rosso, Bénédictine, Bitters



ROMERO'S HART — 2.5oz | 22

Romero Sherry-cask Overproof Rum, Punt E Mes, Amaro, Orange Bitters



THE LAST ESPRESSO | 18

Forty Creek Barrel Select, Licor 43, Coffee Amaro, Espresso



ALL COCKTAILS 2oz UNLESS OTHERWISE NOTED.



5oz | 12

MEANT TO BE CONSUMED IN ONE BIG SIP

DRAUGHT BEER

11.75 | 16 oz

“HOUSE BEER” - LEVELS LAGER

A collaboration between Trolley 5, Modern Steak & DJ KAV

Light Lager 4.9% - Calgary, AB

Madri Excepcional | Spanish Lager

Belgian Moon | Belgian-style wheat ale

Granville Island | Kitsilano Juicy Ipa

Granville Island | Peach Sour

Granville Island | Seasonal Rotating Tap

Heineken | Dutch Pale Lager

LOCAL BOTTLED BEER

Ol’ Beautiful | Okami Kasu - Japanese Ale | 9 (355ml)

Ol’ Beautiful | Brass Monkey - Blood Orange Blonde | 9 (355ml)

Ol’ Beautiful | Sante Fe Secret - Amber Ale | 9 (355ml)

Tool Shed Brewing | People Skills Cream Ale | 9 (355ml)

88 Brewing Co | Hi-Fi Hazy IPA | 14 (473ml)

Jasper Brewing Co. | Crisp Pils | 14 (473ml)

OLD SCHOOL BEER/CIDER

Heineken | Silver | 8.5 (335ml)

Pabst | Blue Ribbon Lager | 8.5 (355ml)

Sol | Golden Lager | 9.5 (330ml)

Miller | High Life | 9.5 (335ml)

Guinness | Stout | 14 (440ml)

Strongbow | Cider | 9.5 (330ml)

NON ALCOHOLIC BEER

Heineken 0.0% | 7.5 (330ml)

ZERO PROOF COCKTAILS

NON-ALC COCKTAILS | 14

CUCUMBER BLOSSOM

Lumette Bright Light, Mint Syrup, Cucumber, Lemon, Saline, Soda

TROPICAL DREAM

Bright Light Lumette “Gin”, Simple Syrup, Muddled Orange, Mint , Guava Soda

BLUE SKY

Lumette Bright Light, Non-alcoholic Blue Curacao, Pineapple, Lime, Saline, Soda

Wed.	
Date Night	
Enjoy:	
• 2 Prime Grade Alberta steaks:	
- 6oz Petite Filet	
- 6oz Flat Iron	
- 12oz Striploin	
• 2 classic sides	
• A feature bottle of wine	
\$118 for two	
4PM to close	

Sun.	
Three-course shared, family-style dinner	
Featuring:	
Not Cheese Toast,	
House or Caesar salad,	
18oz Alberta Beef Ribeye	
& Baked Alaska	
Wine pairings \$21 per person	
\$124 for two	
4PM to close	

BOOK YOUR NEXT EVENT AT MODERNSTEAK.CA - PRIVATE ROOMS AVAILABLE