

# MODERN STEAK

STEPHEN AVENUE

3 Course Lunch

March 13 to 29 | 17 Days of Delectable Dining

## FIRST COURSE

**MODERN CAESAR SALAD** - Baby Romaine, Bacon, Garlic Dressing

or

**LOBSTER BISQUE** - Lobster Meat, Cognac, Crème Fraîche, Chive Oil

**OPTIONAL WINE PAIRING:** Sauv Blanc - Chateau Roquefort, Bordeaux, FRA

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## SECOND COURSE

**MB WAGYU BURGER** - 8oz Alberta Wagyu Patty, Cheese, Caramelized Onion, Pickles, M-Sauce w/ Fries

or

**STEAK FRITES** - 6oz BM Alberta Beef Flat Iron, Fries, Side Salad & Bearnaise Sauce

**OPTIONAL WINE PAIRING:** Bordeaux - Chateau Roquefort, Grande Cuvee, BDX, FRA

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## THIRD COURSE

**DESSERT SHOT** - Daily Inspiration

or

**GELATO** - Flavours Change Daily

**OPTIONAL WINE PAIRING:** Massolino, Moscato D'Asti, ITA



avenue

Culinaire  
ALBERTA / FOOD & DRINK

Savour  
MAGAZINE  
Calgary

**\$40 - GRATUITY AND GST NOT INCLUDED**

**\$19 - OPTIONAL WINE PAIRING (2.5oz per course)**

NOT ALL INGREDIENTS ARE LISTED ON THE MENU - PLEASE INFORM SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS. 20% GRATUITY INCLUDED FOR GROUPS OF 6 OR MORE