

CHILLED SEAFOOD

GRAND SEAFOOD PLATTER

NOVA SCOTIA LOBSTER, KING CRAB
EAST COAST OYSTERS, POACHED PRAWNS
PEI MUSSELS, APPROPRIATE CONDIMENTS


59 PER PERSON (MINIMUM TWO GUESTS) 

EAST COAST OYSTERS ON THE HALF SHELL	3¾ each
JUMBO PRAWN COCKTAIL	8 each
MARITIME LOBSTER COCKTAIL	27
HALF LOBSTER, COCKTAIL SAUCE	
OCTOPUS CARPACCIO	17¼
FRISÉE SALAD, CUTTLEFISH VINAIGRETTE	

NORTHERN DIVINE CAVIAR

POTATO BLINI, HARD BOILED EGG,
CORNICHON, RADISH, CRÈME FRAÎCHE
\$80 / 12g

INTRO COURSE

WAGYU DUMPLINGS	16¾
GOCHUJANG AIOLI, PONZU DIPPING SAUCE	
TARTARE COLLECTION	S-19½ / L-24½
~ MODERN CLASSIC TARTARE ~ SMOKED BEEF TARTARE ~ PIEDMONTESE TARTARE	
STUFFED CALAMARI	18¼
HOUSE MADE BEEF CHORIZO, ABORIO RICE, PEPPERONATA, CREAMED NAPA CABBAGE	
WARM CRAB IN A JAR	24½
KING CRAB, CITRUS BUTTER, FRESH HERBS, HOUSE BAGUETTE	
WHITE PRAWNS "SCAMPI"	19¾
OCEANWISE SELVA PRAWNS, GARLIC WHITE WINE SAUCE, CHERRY TOMATO	
PAN PACIFIC WAGYU MEATLOAF 	16½
GRILLED ROMAINE, CARAMELIZED LIME, SPICY COCONUT VINAIGRETTE, CILANTRO	

FRESH SALADS


MODERN CAESAR	14¾
ROMAINE, 4K FARMS BACON BITS, GRANA PADANO, GARLIC DRESSING	
ENTREE SIZE STEAK CAESAR SALAD	28¾
SUMMER SALAD	16¾
BABY KALE, COMPRESSED PINEAPPLE, GRAPEFRUIT, ORANGE, PICKLED STRAWBERRY & RED ONION, STRAWBERRY LIME CREMA	
CANDIED SALMON SALAD	21¾
CANDIED WILD SALMON, CHERRY TOMATO, HARD BOILED EGG, SHAVED RADISH & FENNEL, CITRUS VINAIGRETTE	
SALAD ADD-ONS	13½
OCEANWISE PRAWNS (5 PIECES) GRASS-FED PETITE TENDER (4OZ.) HALIBUT (4OZ.)	

MODERN STEAK SUPPORTS LOCAL RANCHER'S WITH ONLY USING 100% RANCH SPECIFIC AB. BEEF. HUMANELY RAISED, OPTIMALLY AGED AND COOKED ON AN 1800° INFRARED BROILER

1 800° STEAKS includes one modern side

WE OWN THE TOP GRADING BLACK ANGUS BULL IN CANADA, AND THAT'S NO BULL...
Stephen Deere, restaurateur & owner of Modern Steak has partnered with Michael Munton, rancher & owner of Benchmark Angus in Warner, Alberta & purchased Premium to create Modern Benchmark.

PRIME GRADE, DRY & WET AGED, PASTURE RAISED & BARLEY FINISHED
MODERN BENCHMARK BLACK ANGUS - WARNER, AB.

★ NY STRIPLOIN	12oz	46
★ RIBEYE	14oz	59
★ T-BONE 	22oz	64
★ 45 DAY DRY AGED TOMAHAWK for 2	40oz (includes two sides)	128

GRASS-FED, GRAIN FINISHED, NATURALLY RAISED & WET AGED
WILD ROSE ANGUS / SPRING CREEK RANCH - FORT MACLEOD, AB.

FILET	8oz	46
★ PETITE TENDER	8oz	36
BONE-IN RIBEYE	18oz	69
BISON FILET (100% GRASS-FED)	6oz	54
BISON RIBEYE (100% GRASS-FED)	10oz	49

100% GRASS-FED, GRASS FINISHED, NATURALLY RAISED & WET AGED
PLATINUM ALBERTA FARM COLLECTIVE - AB.

★ FILET	7oz	54
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PRIME GRADE+, BARLEY FED, HORMONE FREE, SUPERIOR ARTISAN BEEF
BRANT LAKE WAGYU - BRANT, AB.

★ FLAT IRON	6oz	39
FILET SMALL	6oz	69
FILET LARGE	10oz	89
NY STRIPLOIN	10oz	69
RIBEYE	14oz	79

ALL THE WAGYU - SUPER PLATTER - 36oz.
ALL 4 CUTS - FLAT IRON, FILET, STRIPLOIN & RIBEYE
WITH 3 SIDES OF YOUR CHOICE | FEEDS 2 - 4 GUESTS | 238



FILET TRIO - ALBERTA BEEF SHOWCASE - 21oz.

THREE RANCHES ON ONE PLATE -
TASTE THE DIFFERENCE BETWEEN - TRADITION, GRASS-FED & WAGYU
WITH 2 SIDES OF YOUR CHOICE | FEEDS 2 - 3 GUESTS | 159



SURF WITH YOUR TURF
SAUTEED JUMBO PRAWNS 24
½ MARITIME LOBSTER 27
½ POUND KING CRAB 29
SEARED LARGE CANADIAN SCALLOPS 24



FISH & SEAFOOD

BARRAMUNDI - RICE NOODLE, SHAVED NAPA CABBAGE, MUSHROOM & MIRIN CONSOMME	33½
HALIBUT - LINE CAUGHT PACIFIC HALIBUT, VEGETABLE FRICASSEE, MANILLA CLAMS, CREAM	41¾
SCALLOPS - CANADIAN SEARED SCALLOPS, SHORT RIB CROQUETTE, NORTHERN DIVINE CAVIAR, RED PEPPER HUMMUS, CUCUMBER SALAD	48¾
1 LB MUSSEL & FRITES - BEEF CHORIZO, TARRAGON CREAM, TOMATO	28¼
JUMBO PRAWN RISOTTO - LOBSTER VELOUTE, SUN-DRIED TOMATO, GRANA PADANO	44¾
1½ LB - WHOLE NOVA SCOTIA LOBSTER WITH DRAWN BUTTER - CHOICE OF SIDE	64¼
1 LB - KING CRAB LEGS WITH DRAWN BUTTER - CHOICE OF SIDE	68¼

COMPLETE PLATES

BEEF STROGANOFF - SLICED STEAK, PICKLED RED ONION, MUSHROOMS, CHERRY TOMATO, PEPPERCORN CREAM SAUCE	24¼
MODERN STEAKHOUSE BURGER - 100% ALBERTA BEEF PATTY, GRUYERE CHEESE, LETTUCE, TOMATO, PICKLED RED ONION & MODERN BURGER SAUCE.	21¼
MUSHROOM RISOTTO - CREMINI, BLACK TRUFFLE, GRANA PADANO	24¾
MIRIN TOFU - RED PEPPER HUMMUS, FENNEL, MUSHROOM	24¼
VEGGIE SHEPHERD'S PIE - OUR MEATLESS VERISON OF THE CLASSIC	24½

VEGGIE & VEGAN

STEAK 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

★ INDICATES STEAK IS EXCLUSIVE TO MODERN STEAK



FOR EACH 'MEALSHARE ITEM' SOLD, WE PROVIDE 1 MEAL TO SOMEONE IN NEED. BUY ONE, GIVE ONE!

WE ARE ABLE TO ACCOMMODATE MOST DIETARY RESTRICTIONS, INCLUDING GLUTEN AND LACTOSE INTOLERANCE, PLEASE INQUIRE WITH YOUR SERVER
NOT ALL INGREDIENTS LISTED IN MENU DESCRIPTION * ONE CHEQUE PER TABLE - 18% GRATUITY ON BOOKINGS OF 6 OR MORE