

MODERN STEAK

AN ALBERTA PRIME GRADE STEAKHOUSE

INTRO COURSE

WAGYU DUMPLINGS 17¾

GOCHUJANG AIOLI, PONZU DIPPING SAUCE

MODERN STEAK TARTARE 21½

DIJON, CAPER, GHERKIN, FARM YOLK, TRUFFLE OIL, HOUSE CHIPS

WARM CRAB IN A JAR 27¾

KING CRAB, CITRUS BUTTER, FRESH HERBS, HOUSE BAGUETTE

GRILLED OCTOPUS 19½

BEEF CHORIZO, PEPPER STEW, SMOKED POTATO, OLIVE OIL

PEAS & RADISH 18¾

KING CRAB, BUTTER POACHED RED RADISH, SAUTEED SNOW PEAS, BUERRE BLANC, HORSERADISH CREMA, PINE NUT GRATIN

MODERN CAESAR 14¾

ROMAINE, DOUBLE SMOKED BACON, GRANA PADANO, GARLIC DRESSING

ENTREE SIZE STEAK CAESAR SALAD 28

SPRINGVALE FILET, ROMAINE, BACON, GRANA PADANO, GARLIC DRESSING

WINTER SALAD 13¾

FETA, GRANNY SMITH APPLES, ARUGULA, ROASTED BUTTERNUT SQUASH, SPICED PECANS, GINGER EMULSION DRESSING

CHILLED SEAFOOD

Grand Seafood Platter

NOVA SCOTIA LOBSTER TAIL
KING CRAB LEGS
EAST COAST OYSTERS
POACHED PRAWNS
HOUSE MARINATED OCTOPUS
APPROPRIATE CONDIMENTS

— \$174 —

OYSTERS ON THE HALF SHELL 4 each

JUMBO PRAWN COCKTAIL 4¾ each

KING CRAB COCKTAIL 32

HALF POUND OF CRAB, CLARIFIED BUTTER

FISH & SEAFOOD

ALBERTA RAINBOW TROUT - SMOKED POTATO SALAD, BEEF CHORIZO, SNOW PEAS, LEMON VINAIGRETTE 33½

TURBOT - PAN SEARED, VEGETABLE FRICASSEE, MANILLA CLAMS, CREAM 41¾

JUMBO PRAWN RISOTTO - LOBSTER VELOUTE, SUN-DRIED TOMATO, GRANA PADANO 37½

VEGGIE & VEGAN

MUSHROOM RISOTTO - CREMINI, BLACK TRUFFLE, GRANA PADANO 24¾

VEGGIE SHEPHERD'S PIE - OUR MEATLESS VERSION OF THE CLASSIC 24½

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

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
★ - INDICATES STEAK IS EXCLUSIVE TO MODERN STEAK

1800° STEAKS includes one modern side | shared steaks include two sides

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.

★ FLAT IRON	6oz	40
★ FILET	8oz	51
★ NY STRIPLON	10oz	49
★ RIBEYE	14oz	62
★ T-BONE	28oz	79
★ TOMAHAWK FOR 2 40 DAY DRY AGED	40oz (COMES WITH 2 SIDES)	154

GRASS-FED, GRAIN FINISHED, NATURALLY RAISED & WET AGED
SPRINGVALE NATURALLY RAISED BLACK ANGUS - ROCKYFORD, AB.

FILET	7oz	43
STRIPLON	10oz	40
COWBOY RIBEYE	20oz	69

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

★ GRASS-FED FILET	6oz	40
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PRIME GRADE+, BARLEY FED, HORMONE FREE, SUPERIOR ARTISAN BEEF
BRANT LAKE WAGYU - BRANT, AB.

NY STRIPLON	10oz	74
RIBEYE	14oz	89
TOMAHAWK FOR 2	36oz (COMES WITH 2 SIDES)	174

Large Format Share Plates

MODERN BENCHMARK SHOWCASE - 38oz.

RIBEYE, STRIPLON, FILET & FLAT IRON
WITH 3 SIDES OF YOUR CHOICE | FEEDS 2-4 GUESTS | 189

RIBEYE TASTING - 48oz.

3 RANCHES, ONE PLATE: MODERN BENCHMARK, SPRINGVALE & BRANT LAKE WAGYU
WITH 3 SIDES OF YOUR CHOICE | FEEDS 2-4 GUESTS | 219

FILET TRIO - 21oz.

3 RANCHES, ONE PLATE: MODERN BENCHMARK, SPRINGVALE & PLATINUM
WITH 2 SIDES OF YOUR CHOICE | FEEDS 1-3 GUESTS | 119

★ SURF WITH YOUR TURF ★

3 SAUTEED JUMBO PRAWNS - 19 / 6 SAUTEED JUMBO PRAWNS - 32
NOVA SCOTIA LOBSTER TAIL - 32 / TWIN NOVA SCOTIA LOBSTER TAILS - 58
½LB KING CRAB - 32 / 1LB KING CRAB - 58
3 SEARED LARGE SCALLOPS - 23 / 6 SEARED LARGE SCALLOPS - 42

MODERN SIDES (\$12)

BEEF CHORIZO MAC & CHEESE, BLACK TRUFFLE, BACON PECAN CRUMBLE
CLASSIC MASHED POTATOES
OVERSIZED BAKED POTATO W/ SC & BACON MARMALADE *(ADD \$3)
CHEF'S "FULLY LOADED" BACON, CHEDDAR & SOUR CREAM MASHED POTATOES *(ADD \$3)
PARMESAN TRUFFLE FRIES W/ GARLIC AIOLI
POUTINE, SHORT RIB, QUEBEC CHEESE CURDS, DEMI
BRUSSEL SPROUTS, DOUBLE SMOKED BACON, MAPLE DIJON DRESSING, PISTACHIO
BUTTERNUT SQUASH, ALMOND BUTTER, MAPLE SOY GLAZE
GARLIC BUTTER MUSHROOMS
ROASTED HEIRLOOM CARROTS, WHIPPED MASCARPONE, GRANOLA, CHILI FLAKES
SLICED TOMATO & CUCUMBER SALAD, ARUGULA

I LIKE IT ON TOP

BACON ONION JAM \$7 | BLUE CHEESE CRUST \$7
CRAB & BÉARNAISE \$17

SAUCES & BUTTERS (\$4)

TRADITIONAL BÉARNAISE | CHIMICHURRI | HORSERADISH CREMA
CREAMY PEPPERCORN | MODERN STEAK SAUCE | TRUFFLE BUTTER
ROASTED GARLIC BUTTER | SPICY SMOKED BUTTER | ROSEMARY BUTTER

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



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