

MODERN STEAK

AN ALBERTA PRIME GRADE STEAKHOUSE


CHILLED SEAFOOD

OYSTERS ON THE HALF SHELL
CITRUS, DAILY MIGNONETTE

SELECTION CHANGES DAILY | MP

PRAWN COCKTAIL (3) 
COCKTAIL SAUCE, FRESH CITRUS

22

TUNA TARTARE 
HAND CHOPPED AHI TUNA, CHILI LIME VINAIGRETTE, SUNOMONO CUCUMBER, FRIED CAPERS, TOGARASHI SPICE, WONTON CHIPS

21½

Grand Seafood Platter

2 NOVA SCOTIA LOBSTER TAILS, ½LB KING CRAB LEGS,
10 EAST COAST OYSTERS, 6 COCKTAIL PRAWNS,
MARINATED PEI MUSSELS, SHRIMP BRUSCHETTA,
TUNA TARTARE, FRESH CITRUS, APPROPRIATE CONDIMENTS

\$229 | SERVES 2-4 GUESTS

INTRO COURSE

SHRIMP BRUSCHETTA 
NORTH ATLANTIC BABY SHRIMP, TOMATO, SHALLOT, GARLIC,
CILANTRO, TOASTED BAGUETTE

17¾

ESCARGOT FLAT BREAD 
ESCARGOT, GARLIC BECHAMEL, MUSHROOMS, GRANA PADANO, ARUGULA

21¾

WARM CRAB IN A JAR 
DUNGENESS CRAB, CITRUS BUTTER, FRESH HERBS, HOUSE BAGUETTE

29¾

GRILLED SPANISH STYLE OCTOPUS 
OCTOPUS, BEEF CHORIZO, PEPPERS, SMOKED POTATO, OLIVE OIL

26¾

SAFFRON GINGER PEI MUSSELS 
1 LB PEI MUSSELS, SAFFRON GINGER CREAM, PEPPERONATA, CROSTINI

25¼

MODERN STEAK TARTARE
DIJON, CAPER, GHERKIN, CURED FARM YOLK, TRUFFLE OIL, HOUSE CHIPS

21½

WAGYU DUMPLINGS
GOCHUJANG AIOLI, PONZU DIPPING SAUCE

19¾

MODERN CAESAR SALAD
DOUBLE SMOKED BACON, GRANA PADANO, HOUSE CROUTON, GARLIC DRESSING

SMALL 15 | LARGE 21

WEDGE SALAD
ICEBERG LETTUCE, BACON, TOMATO, FETA, BUTTERMILK DRESSING,
CRISPY POTATO STRINGS, EVERYTHING BAGEL SPICE



15¾

SALAD ENHANCEMENTS - 4OZ SPRINGVALE STRIPLOIN - 15 | 3OZ AHI TUNA - 14


FISH & SEAFOOD

CRISPY SKIN ORGANIC SALMON 
ROSE SAUCE, ISRAELI COUS COUS, CHARRED BROCCOLINI, CRISPY SHALLOTS

36½

AHI TUNA  
WHITE BEAN & CHORIZO STEW, BACON, ROMESCO SAUCE,
GRILLED SHISHITO PEPPERS, *CONTAINS ALMONDS*

41¾

PRAWN RISOTTO 
LARGE PRAWNS, LOBSTER VELOUTE, SUN-DRIED TOMATO, GRANA PADANO

44½

VEGGIE & VEGAN

MUSHROOM RISOTTO
CREMINI, WHITE TRUFFLE OIL, GRANA PADANO

26¾

CABBAGE STEAK
ROASTED CABBAGE, MARINATED MUSHROOMS, GRILLED SHISHITO PEPPERS

21¼

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, restaurant 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	46
★ FILET	7oz	58
★ NY STRIPLOIN	10oz	54
★ RIBEYE	14oz	68

GRASS-FED, GRAIN FINISHED, HORMONE & ANTIBIOTIC FREE, WET AGED
BLACK APRON BLACK ANGUS - LACOMBE, AB.

FILET	7oz	49
STRIPLOIN	12oz	56
COWBOY RIBEYE (BONE-IN)	20oz	78

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

★ GRASS-FED FILET	6oz	46
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SHARING STEAKS - SERVED ON A SIZZLING HOTROCK

PRIME GRADE MODERN BENCHMARK SHOWCASE - 37oz.
RIBEYE, STRIPLOIN, FILET & FLAT IRON
WITH 3 SIDES OF YOUR CHOICE | FEEDS 2-4 GUESTS | 214

AAA BLACK APRON TASTING - 39oz.
FILET, STRIPLOIN & COWBOY RIBEYE
WITH 3 SIDES OF YOUR CHOICE | FEEDS 2-4 GUESTS | 183

★ KANSAS CITY BONE IN STRIP - 36oz.
MODERN BENCHMARK - WARNER, ALBERTA
WITH 2 SIDES OF YOUR CHOICE | FEEDS 1-3 GUESTS | 124

★ TOMAHAWK - 40 DAY DRY AGED - 40oz.
PRIME GRADE MODERN BENCHMARK - WARNER, ALBERTA
WITH 2 SIDES OF YOUR CHOICE | FEEDS 1-3 GUESTS | 174

FILET TRIO - 20oz.
3 RANCHES, ONE PLATE: MODERN BENCHMARK, BLACK APRON & PLATINUM
WITH 2 SIDES OF YOUR CHOICE | FEEDS 1-3 GUESTS | 141

DAILY WAGYU SELECTIONS - PLEASE SEE FEATURE SHEET

★ SURF WITH YOUR TURF ★
3 COLOSSAL PRAWNS - 22 | 6oz. NOVA SCOTIA LOBSTER TAIL - 36
3 SEARED SCALLOPS - 29 | ½lb KING CRAB LEGS - 59
OSCAR TOPPING - CRAB & BEARNAISE - 23

MODERN SIDES - 12½

CLASSIC MASHED POTATOES
TRUFFLE FRIES, PARMESAN, GARLIC AIOLI
BEEF TALLOW ROASTED POTATOES, PASSATA SAUCE, ROASTED GARLIC AIOLI, HERBS
LOADED POLENTA, BACON, CHEDDAR & SOUR CREAM, PARMESAN FRICO
CREMINI MUSHROOMS, GARLIC BUTTER, FRESH HERBS
BRUSSELS SPROUTS, DOUBLE SMOKED BACON, MAPLE DIJON DRESSING, WALNUTS
ROASTED HEIRLOOM CARROTS, WHIPPED MASCARPONE, GRANOLA, CHILI FLAKES
BROCCOLINI, BEARNAISE, CRISPY POTATO STRINGS
SLICED TOMATO & CUCUMBER SALAD, ARUGULA, HOUSE VINAIGRETTE

SAUCES & BUTTERS

BÉARNAISE - 7
CREAMY COGNAC PEPPERCORN - 7
ARGENTINE CHIMICHURRI - 5
HORSERADISH CREMA - 5
MODERN STEAK SAUCE - 5
JAPANESE WAGYU SUKIYAKI SAUCE - 5

BLUE CHEESE CRUST - 9

TRUFFLE BUTTER - 5
ROASTED GARLIC BUTTER - 5
UMAMI WAGYU BUTTER - 5

100% RANCH SPECIFIC



 OCEAN WISE. A SUSTAINABLE CHOICE

   @MODERNSTEAKCA
WWW.MODERNSTEAK.CA

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