

MODERN STEAK

AN ALBERTA PRIME GRADE STEAKHOUSE

INTRO COURSE

WAGYU DUMPLINGS 18¾
GOCHUJANG AIOLI, PONZU DIPPING SAUCE

MODERN STEAK TARTARE 22½
DIJON, CAPER, GHERKIN, FARM YOLK, TRUFFLE OIL, HOUSE CHIPS

WARM CRAB IN A JAR 29¾
KING CRAB, CITRUS BUTTER, FRESH HERBS, HOUSE BAGUETTE

SPANISH STYLE OCTOPUS 19½
GRILLED OCTOPUS, BEEF CHORIZO, PEPPERS, SMOKED POTATO, OLIVE OIL

GRILLED HUMBOLT SQUID 17½
SQUID INK RISOTTO, CHERRY TOMATO, PEA SHOOTS

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

UPTOWN SALAD 17
MIXED GREENS, BLUEBERRY BALSAMIC VINAIGRETTE, BERRIES, FETA CHEESE, COMPRESSED CUCUMBER, RED RADISH

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 SEE FRESH SHEET

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, BRUSSELS SPROUTS, LEMON VINAIGRETTE 34½

HALIBUT · SPANISH RICE, TOMATO CHUTNEY, ASPARAGUS, GRILLED LIME 46½

JUMBO PRAWN RISOTTO · LOBSTER VELOUTE, SUN-DRIED TOMATO, GRANA PADANO 38½

VEGGIE & VEGAN

PEA RISOTTO · CHERRY TOMATO, GRANA PADANO, PEA SHOOTS 24¾ 24¾

PORTOBELLO STACK · ROASTED PORTOBELLO MUSHROOM, PEPPERONATA, TOMATO, ASPARAGUS, FETA CHEESE, SMOKED BABY RED POTATO 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	44
★ FILET	8oz	57
★ NY STRIPLON	10oz	52
★ RIBEYE	14oz	64
★ T-BONE	28oz	86
★ TOMAHAWK FOR 2 40 DAY DRY AGED	40oz (COMES WITH 2 SIDES)	158

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

FILET	7oz	47
STRIPLON	10oz	48
COWBOY RIBEYE	20oz	86

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

★ GRASS-FED FILET	6oz	44
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PRIME GRADE+, BARLEY FED, HORMONE FREE, SUPERIOR ARTISAN BEEF
BRANT LAKE WAGYU - BRANT, AB.

NY STRIPLON	10oz	89
RIBEYE	14oz	108
TOMAHAWK FOR 2	36oz (COMES WITH 2 SIDES)	189

Large Format Share Plates

MODERN BENCHMARK SHOWCASE - 38oz.
RIBEYE, STRIPLON, FILET & FLAT IRON
WITH 3 SIDES OF YOUR CHOICE | FEEDS 2-4 GUESTS | 207

RIBEYE TASTING - 48oz.
3 RANCHES, ONE PLATE: MODERN BENCHMARK, SPRINGVALE & BRANT LAKE WAGYU
WITH 3 SIDES OF YOUR CHOICE | FEEDS 2-4 GUESTS | 258

FILET TRIO - 21oz.
3 RANCHES, ONE PLATE: MODERN BENCHMARK, SPRINGVALE & PLATINUM
WITH 2 SIDES OF YOUR CHOICE | FEEDS 1-3 GUESTS | 147

★ 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)

CLASSIC MASHED POTATOES
ASPARAGUS, ROASTED GARLIC BUTTER, GRANA PADANO, CRACKED PEPPER
TRUFFLE FRIES, PARMESAN, GARLIC AIOLI
POUTINE, SHORT RIB, QUEBEC CHEESE CURDS, DEMI
BRUSSELS SPROUTS, DOUBLE SMOKED BACON, MAPLE DIJON DRESSING, PISTACHIO
GARLIC BUTTER MUSHROOMS
ROASTED HEIRLOOM CARROTS, WHIPPED MASCARPONE, GRANOLA, CHILI FLAKES
SLICED TOMATO & CUCUMBER SALAD, ARUGULA

MAC & CHEESE - BEEF CHORIZO, BACON PECAN CRUMBLE, TRUFFLE OIL *(ADD \$3)
OVERSIZED BAKED POTATO - SOUR CREAM & BACON MARMALADE *(ADD \$3)
LOADED MASHED POTATOES BACON, CHEDDAR & SOUR CREAM *(ADD \$3)

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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