

INTRO COURSE

SHRIMP BRUSCHETTA NORTH ATLANTIC BABY SHRIMP, TOMATO, SHALLOT, GARLIC, CILANTRO, TOASTED BAGUETTE	17¾
BAY SCALLOPS SPANISH TAPAS STYLE, GARLIC BUTTER, WHITE WINE, CHILI FLAKES, FRESH HERBS	21¼
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
COWBOY PEPPERS & PRAWNS CHARRED SHISHITO PEPPERS, SAUTEED PRAWNS, COWBOY BUTTER, BAGUETTE	26½
MODERN STEAK TARTARE DIJON, CAPER, GHERKIN, CURED FARM YOLK, TRUFFLE OIL, HOUSE CHIPS	22½
WAGYU DUMPLINGS GOCHUJANG AIOLI, PONZU DIPPING SAUCE	19¾

MODERN STEAK

AN ALBERTA PRIME GRADE STEAKHOUSE

Grand Seafood Platter

3 NOVA SCOTIA LOBSTER TAILS,
12 EAST COAST OYSTERS,
12 COCKTAIL PRAWNS,
PEI MARINATED MUSSELS,
SHRIMP BRUSCHETTA,
TUNA TATAKI,
FRESH CITRUS,
APPROPRIATE CONDIMENTS

\$198 | SERVES 2-4 GUESTS

Caviar Service



POTATO BLINI, HARD BOILED EGG
CORNICHON, SHALLOT, CRÈME FRAÎCHE
NORTHERN DIVINE CAVIAR - STURGEON, FRASER RIVER, BC
\$98 / 12g

CHILLED SEAFOOD

OYSTERS ON THE HALF SHELL CITRUS, DAILY MIGNONETTE	MP
PRAWN COCKTAIL (5) 🌊 COCKTAIL SAUCE, FRESH CITRUS	22½
TUNA TATAKI 🌊 RARE SEARED AND SLICED AHI TUNA, CITRUS GINGER SOY, PICKLED VEGETABLES, FRESNO CHILE	19¼

FRESH SALADS

MODERN CAESAR SALAD SM 15 LRG 21 DOUBLE SMOKED BACON, GRANA PADANO, CROUTON CRUMB, GARLIC DRESSING	
WEDGE SALAD 15¾ BACON, TOMATO, FETA, BUTTERMILK DRESSING, CRISPY POTATO STRINGS, EVERYTHING BAGEL SPICE	
CRAB SALAD 29¾ DUNGENESS CRAB, AVOCADO, PICKLED VEGETABLES, ARUGULA, GREEN GODDESS, CRISPY WONTON	
SALAD ENHANCEMENTS 3OZ AHI TUNA - 14 SAUTEED BAY SCALLOPS - 11 4OZ BLACK APRON STRIPLOIN - 15	

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1800° STEAKS

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At Modern Steak, we are dedicated to local sourcing & serving the highest quality ingredients the world has to offer. We have spent years choosing the best farmers, ranchers, butchers & aging houses. Our ongoing mission is to search out & partner with the world's finest purveyors of the best beef to bring to your table. Humanely raised, optimally aged and cooked on an 1800° infrared broiler

ALL STEAKS INCLUDE ONE CLASSIC MODERN SIDE | SHARED STEAKS INCLUDE TWO SIDES OR MORE | ★ - INDICATES STEAK IS EXCLUSIVE TO MODERN STEAK

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

AAA, GRASS-FED, GRAIN FINISHED, HORMONE & ANTIBIOTIC FREE, WET AGED

BLACK APRON BLACK ANGUS - LACOMBE, AB.

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

100% GRASS-FED, GRASS FINISHED,
NATURALLY RAISED & WET AGED

PLATINUM ALBERTA FARM COLLECTIVE - AB.

GRASS-FED FILET ★	6oz	46
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和牛 WAGYU BEEF

Modern Steaks expertly-curated portfolio of Wagyu is a comprehensive assortment of the world's finest expressions of Wagyu

KAGOSHIMA - KAGOSHIMA PREFECTURE, JPN

A5 FILET 5oz 213	A5 STRIPLOIN 7oz 182	A5 RIBEYE FOR 2 17oz 328
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MIYAZAKIGYU - MIYAZAKI PREFECTURE, JPN

A5 FILET 5oz 198	A5 STRIPLOIN 7oz 167	A5 RIBEYE FOR 2 17oz 298
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BLACK OPAL - VICTORIA, AUS

STRIPLOIN 10oz 149	RIBEYE 14oz 159
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SAMURIA WAGYU - ONT, CAN

STRIPLOIN 10oz 139	RIBEYE 14oz 149
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SNAKE RIVER FARMS - ID, USA

STRIPLOIN 10oz 129	RIBEYE 12oz 139
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WAGYU STRIPLOIN TASTING 27oz

MIYAZAKIGYU A5	7oz
SAMURIA	10oz
SNAKE RIVER	10oz
\$435 FEEDS 3-4	

WAGYU RIBEYE TASTING 40oz

SNAKE RIVER	12oz
BLACK OPAL	14oz
SAMURIA	14oz
\$447 FEEDS 3-4	

TASTINGS INCLUDE SAUCE DUO & 3 SIDES

LARGE FORMAT SHARING STEAKS SERVED ON A SIZZLING HOTROCK

★ **MODERN BENCHMARK SHOWCASE - 37oz.**
PRIME GRADE - 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 STRIPLION - 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 | 184

RIBEYE TASTING - 46oz.
MODERN BENCHMARK, BLACK APRON & SNAKE RIVER WAGYU
WITH 3 SIDES OF YOUR CHOICE | FEEDS 2-4 GUESTS | 285

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

FRESH FISH & SEAFOOD

ORA KING SALMON
MISO BUTTER,
SHIITAKE MUSHROOMS,
ASPARAGUS,
EDAMAME
DASHI BROTH

46¾

Haida Gwaii Halibut
SUMMER CORN
CHOWDER RISOTTO,
SMOKED BACON,
CHARRED CORN,
CHIMICHURRI

49¾

LOBSTER MAC & CHEESE
WHOLE LOBSTER TAIL,
OKA CHEESE &
SHARP WHITE
CHEDDAR, BACON,
CROUTON CRUMB TOP

48¾

MODERN CLASSIC SIDES - 14

CLASSIC MASHED POTATOES - BUTTER & CREAM
TRUFFLE FRIES - PARMESAN, GARLIC AIOLI

LOADED POLENTA - BACON, CHEDDAR & SOUR CREAM, ASIAGO FRICO
YORKSHIRE PUDDING - PULLED SHORT RIB, PEPPERCORN DEMI, CHEESE

EXOTIC MUSHROOMS - GARLIC BUTTER, FRESH HERBS
BRUSSELS SPROUTS - DBL SMOKED BACON, MAPLE DIJON VIN, WALNUTS
HEIRLOOM CARROTS - GARAM MASALA YOGURT, GRANOLA, CHILI FLAKES
SLICED TOMATO & CUCUMBER SALAD - ARUGULA, HOUSE VINAIGRETTE

★★★★★ SURF WITH YOUR TURF ★★★★★★

5 LARGE PRAWNS - 22 | GARLIC BAY SCALLOPS - 21
5oz. NOVA SCOTIA LOBSTER TAIL - 36
OSCAR TOPPING - CRAB & BEARNAISE - 23

VEGGIE & VEGAN

MUSHROOM RISOTTO
CREMINI, WHITE TRUFFLE OIL,
GRANA PADANO
26¾

Premium Sides

MAC & CHEESE - OKA, SHARP CHEDDAR, BACON, CRUMB TOP - 19
"POUTINE" STACK - SHORT RIB, CHEESE, CRISPY POTATO, DEMI - 19
POTATOES OSCAR - MASHED POTATOES, CRAB, BEARNAISE - 29
GRILLED SHISHITOS - CITRUS VINAIGRETTE, BONITO FLAKES - 16

SAUCES & BUTTERS

BÉARNAISE - 7 | CREAMY COGNAC PEPPERCORN - 7 | ARGENTINE CHIMICHURRI - 5 | HORSERADISH CREMA - 5 | MODERN STEAK SAUCE - 5
SUKIYAKI SAUCE - 5 | BLUE CHEESE CRUST - 9 | TRUFFLE BUTTER - 5 | ROASTED GARLIC BUTTER - 5 | UMAMI BUTTER - 5 | COWBOY BUTTER - 5