

# MODERN STEAK

## LUNCH

### FIRST COURSE

#### **ALBERTA BEET SALAD**

GOAT CHEESE, RED BEETS, GRANNY SMITH APPLE, CITRUS VINAIGRETTE

OPTIONAL WINE PAIRING  
BLASTED CHURCH VIOGNIER (3OZ.)

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### SECOND COURSE

#### **WILDROSE ALBERTA BEEF STRIPLOIN - FORT MACLEOD, AB**

MASHED POTATOES, HONEY GLAZED CARROTS

OPTIONAL WINE PAIRING  
BLASTED CHURCH CABERNET MERLOT (3OZ.)

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### THIRD COURSE

#### **WARM CHOCOLATE BROWNIE**

SALTED CARAMEL ICE CREAM

\$30 PER PERSON PLUS GRATUITY & GST  
OPTIONAL WINE PAIRING \$13

WE ARE ABLE TO ACCOMMODATE MOST DIETARY RESTRICTIONS,  
INCLUDING GLUTEN AND LACTOSE INTOLERANCE  
NOT ALL INGREDIENTS LISTED IN MENU DESCRIPTION \*

YYC FOOD  
& DRINK  
**EXP**  
— #YYCEXP —

