

MODERN STEAK

AN ALBERTA PRIME GRADE STEAKHOUSE

CHILLED SEAFOOD

OYSTERS ON THE HALF SHELL SELECTION CHANGES DAILY

CITRUS, DAILY MIGNONETTE

PRAWN COCKTAIL 7¼ each

COCKTAIL SAUCE, FRESH CITRUS

INTRO COURSE

SHRIMP BRUSCHETTA 17¾

NEWFOUNDLAND FOGO ISLAND BABY SHRIMP, TOMATO, SHALLOT, GARLIC, CILANTRO, TOASTED BAGUETTE

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

DUNGENESS CRAB, CITRUS BUTTER, FRESH HERBS, HOUSE BAGUETTE

GRILLED SPANISH STYLE OCTOPUS 19½

OCTOPUS, BEEF CHORIZO, PEPPERS, SMOKED POTATO, OLIVE OIL

SHRIMP & GRITS 17¼

JUMBO PRAWN, ASIAGO POLENTA, SMOKED TOMATO SAUCE, HERBS

FRESH SALADS

MODERN CAESAR 14¾

ROMAINE, DOUBLE SMOKED BACON, GRANA PADANO, GARLIC DRESSING

LARGE CAESAR SALAD 17¾

ROMAINE, DOUBLE SMOKED BACON, GRANA PADANO, GARLIC DRESSING

- ◆ ADD 6OZ SPRINGVALE STRIPLON - 19
- ◆ ADD 6OZ ARCTIC CHAR - 15

WEDGE SALAD 14¾

ICEBERG LETTUCE, BACON, TOMATO, FETA, BUTTERMILK DRESSING, CRISPY PICKLED ONIONS, EVERYTHING BAGEL SPICE

FISH & SEAFOOD

MAHI MAHI 36½

CLAMS, WHITE BEAN MISO SAUCE, WILTED SPINACH, CHARRED GREEN ONION

ARCTIC CHAR 34½

SPANISH RICE, BRUSSEL SPROUTS, CLASSIC BÉARNAISE

COLOSSAL PRAWN RISOTTO 44½

LOBSTER VELOUTE, SUN-DRIED TOMATO, GRANA PADANO

VEGGIE & VEGAN

MUSHROOM RISOTTO 24¾

CREMINI, WHITE TRUFFLE OIL, GRANA PADANO

WHITE BEAN CASSOULET 23½

WHITE BEAN, SMOKED TOMATO, WILTED SPINACH, MUSHROOMS, FRESH HERBS, OVER ASIAGO POLENTA

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, 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	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)	167

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

FILET	7oz	47
STRIPLON	12oz	51
COWBOY RIBEYE	20oz	89

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

★ GRASS-FED FILET	6oz	44
-------------------	-----	----

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)	198

★ SURF WITH YOUR TURF ★

3 COLOSSAL PRAWNS - 22 | 6oz. NOVA SCOTIA LOBSTER TAIL - 36
 3 SEARED SCALLOPS - 29 | DUNGENESS CRAB & BEARNAISE - 21

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 | 136

MODERN SIDES (\$12)

- GARLIC BUTTER MUSHROOMS
- CLASSIC MASHED POTATOES
- LOADED POLENTA BACON, CHEDDAR & SOUR CREAM
- TRUFFLE FRIES, PARMESAN, GARLIC AIOLI
- BRUSSELS SPROUTS, DOUBLE SMOKED BACON, MAPLE DIJON DRESSING, PISTACHIO
- ROASTED HEIRLOOM CARROTS, WHIPPED MASCARPONE, GRANOLA, CHILI FLAKES
- SLICED TOMATO & CUCUMBER SALAD, ARUGULA

- MAC & CHEESE - BEEF CHORIZO, BACON PECAN CRUMBLE, TRUFFLE OIL *(ADD \$5)
- SEAFOOD BAKED POTATO - FOGO ISLAND SHRIMP, CHORIZO, MORNAY SAUCE *(ADD \$7)
- ROASTED CAULIFLOWER, ARTICHOKE PESTO, SUN-DRIED TOMATO AIOLI *(ADD \$3)
- GNOCCHI, SHORT RIB, HAZELNUTS, MUSHROOM SAUCE, CHIVES *(ADD \$4)

- ### SAUCES & BUTTERS
- TRADITIONAL BÉARNAISE - 6
 - CHIMICHURRI - 3.50
 - HORSERADISH CREMA - 3.50
 - CREAMY PEPPERCORN - 7
 - MODERN STEAK SAUCE - 3.50
 - JAPANESE WAGYU SUKIYAKI SAUCE - 5
 - BLUE CHEESE CRUST - 7
 - TRUFFLE BUTTER - 5
 - ROASTED GARLIC BUTTER - 3.50
 - UMAMI WAGYU BUTTER - 4

100% RANCH SPECIFIC



OCEAN WISE. A SUSTAINABLE CHOICE

@MODERNSTEAKCA
 WWW.MODERNSTEAK.CA

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 - 20% gratuity on bookings of 6 or more