

Cold Seafood Sampler

- 1 LARGE STONE CRAB CLAW
- 6 EAST COAST OYSTERS
- 6 COCKTAIL PRAWNS
- CITRUS & APPROPRIATE
CONDIMENTS
- SERVED ICE COLD

\$78 | SERVES 1-2 GUESTS

Cold Grand Seafood Platter

- 2 LOBSTER TAILS
- 2 LARGE STONE CRAB CLAWS
- 10 EAST COAST OYSTERS
- 10 COCKTAIL PRAWNS
- TUNA POKE, SHRIMP BRUSCHETTA
- CITRUS & APPROPRIATE CONDIMENTS

\$198 | SERVES 2-4 GUESTS

Chilled Seafood

- OYSTERS ON THE HALF SHELL **MP**
- YUCATAN SHRIMP COCKTAIL **26¾**
"MEXICAN BLOODY MARY", CUCUMBER,
ONIONS, AVOCADO, CILANTRO, LIME
- CLASSIC PRAWN COCKTAIL - 26¾
- MODERN CEVICHE **25½**
PRAWNS, LECHE DE TIGRE, AVOCADO,
TOMATO, ORANGE, ONION, CILANTRO

INTRO COURSE

- WHIPPED FETA & CARAMELIZED ONION DIP - ROASTED TOMATOES, CARAMELIZED ONION, OLIVE OIL **16¾**
 - SHRIMP BRUSCHETTA - NORTH ATLANTIC BABY SHRIMP, TOMATO, SHALLOT, GARLIC, CILANTRO **17¾**
 - SIGNATURE WARM CRAB IN A JAR - SHUCKED DUNGENESS CRAB, CITRUS BUTTER, FRESH HERBS **32¾**
 - SPANISH GARLIC SHRIMP - GARLIC-INFUSED OLIVE OIL, SMOKED PAPRIKA, CHILI, PARSLEY **26¾**
 - SEAFOOD MUSHROOM BAKE - LOBSTER, CRAB, SHRIMP, MASCARPONE, SLICED PORTABELLA **27¾**
- ALL THE ABOVE SERVED WITH GRILLED BAGUETTE
- MODERN STEAK TARTARE - DIJON, CAPER, GHERKIN, EGG YOLK, TRUFFLE OIL, HOUSE CHIPS **23¾**
 - BEEF CARPACCIO - TRUFFLE DIJON AIOLI, MUSHROOMS, CRISPY SHALLOT, OLIVE OIL, CHIVES **28½**
 - WAGYU DUMPLINGS - GOCHUJANG AIOLI, PONZU DIPPING SAUCE, SESAME, CHIVES **19¾**
 - TRUFFLE GNOCCHI - BLACK TRUFFLE BUTTER CREAM, CREMINI MUSHROOMS, GRANA PADANO **19½**

FRESH SALADS

- MODERN CAESAR SALAD **16**
BACON, CROUTON CRUMB, GARLIC
DRESSING, GRANA PADANO
- ENTREE SIZE CAESAR SALAD **21**
ADD 5OZ. SLICED STRIPLON STEAK - 19
ADD 5 SAUTEED PRAWNS - 19
- HEIRLOOM TOMATO SALAD **17¾**
HEIRLOOM & GEM TOMATOES, LOCAL
BASIL, FRESCO CUCUMBER, RED
ONION, WHITE BALSAMIC, OLIVE OIL
- WEDGE SALAD **17¼**
BACON, TOMATO, FETA, BUTTERMILK
DRESSING, CRISPY POTATO STRINGS,
EVERYTHING BAGEL SPICE

1800° STEAKS

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 worlds finest purveyors of the best beef to bring to your table. Humanely raised, optimally aged and cooked on an 1800° infrared broiler.

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.

MODERN BENCHMARK BLACK ANGUS - WARNER, AB.

CANADA PRIME, DRY & WET AGED, PASTURE RAISED & BARLEY FINISHED

FLAT IRON ★	6oz	49
FILET ★	7oz	56
NY STRIPLON ★	12oz	67
RIBEYE ★	14oz	71

BEN'S BEEF - PICTURE BUTTE, AB.

CANADA AAA, GRASS-FED, GRAIN FINISHED, ANTIBIOTIC FREE, WET AGED

FILET	6oz	49
STRIPLON	10oz	59
BONE IN COWBOY RIBEYE	20oz	84

ALBERTA GRASS FED - AB.

100% GRASS-FED, NATURALLY RAISED & WET AGED

GRASS FED FILET	8oz	64
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★ - INDICATES STEAK IS EXCLUSIVE TO MODERN STEAK
ALL STEAKS INCLUDE ONE CLASSIC MODERN SIDE

Large Format Steaks

SERVED WITH X-LARGE MASHED POTATOES & CHEF'S VEGETABLE

- ★ MODERN BENCHMARK SHOWCASE | 39oz | RIBEYE, STRIPLON, FILET & FLAT IRON | FEEDS 3-4 GUESTS **229**
- CANADA AAA BEN'S BEEF TASTING | 36oz | FILET, STRIPLON & COWBOY RIBEYE | FEEDS 2-3 GUESTS **178**
- ASIAN STYLE BEN'S NEW YORK STRIPLON | 32oz | SUKIYAKI SAUCE, SCALLION, SESAME | FEEDS 1-2 GUESTS **149**
- ★ TOMAHAWK - 40 DAY DRY AGED | 40oz | PRIME GRADE MODERN BENCHMARK | FEEDS 1-2 GUESTS **198**
- FILET TRIO | 21oz | MODERN BENCHMARK, BEN'S BEEF & AB GRASS FED | FEEDS 1-2 GUESTS **155**
- RIBEYE TASTING | 46oz | MODERN BENCHMARK, BEN'S BEEF & SNAKE RIVER WAGYU | FEEDS 3-4 GUESTS **280**

和牛 WAGYU BEEF

AUTHENTIC, CERTIFIED A5 KOBE BEEF

和牛 KOBE BEEF - HYOGO PREFECTURE, JPN

Modern Steak takes great pride in being the only Alberta Steakhouse that offers certified Kobe Beef. BMS 10-12/12

4oz FILET	7oz STRIPLON	14oz RIBEYE
236	315	698 FEEDS 2

AUTHENTIC, CERTIFIED JAPANESE A5 WAGYU

All of our Japanese Wagyu have a quality score of A5 and BMS score between 8-10/12.

和牛 KAGOSHIMA - KAGOSHIMA PREFECTURE, JPN

4oz FILET	7oz STRIPLON	14oz RIBEYE
167	229	521 FEEDS 2

和牛 MIYAZAKIGYU - MIYAZAKI PREFECTURE, JPN

4oz FILET	7oz STRIPLON	14oz RIBEYE
160	216	496 FEEDS 2

和牛 TAJIMA - VICTORIA, AUS (BMS 8-9/10)

STRIPLON 10oz	149
RIBEYE 14oz	159

和牛 SNAKE RIVER - ID, USA (BMS 5-6/10)

STRIPLON 10oz	129
RIBEYE 12oz	139

- KOBE & A5 JAPANESE STRIPLON TASTING | 21oz | KOBE, KAGOSHIMA, MIYAZAKI | FEEDS 2-4 GUESTS **746**
- WAGYU TASTING | 26oz | MIYAZAKI A5 FILET, TAJIMA STRIPLON, SNAKE RIVER RIBEYE | FEEDS 2-3 GUESTS **434**

ADD-ONS - 7 SAUTEED PRAWNS - 24 | 2 LARGE STONE CRAB CLAWS - 42 | 8oz LOBSTER TAIL - 54 | OSCAR TOPPING - CRAB & BÉARNAISE - 23 | 3 SEARED U10 SCALLOPS - 24

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 | MODERN STEAK BUTTER - 5

FRESH FISH & SEAFOOD

- SCALLOP RISOTTO - SEARED SCALLOPS, LOBSTER VELOUTE, SUN-DRIED TOMATO, GRANA PADANO **49½**
- LOBSTER TAIL - 8oz LOBSTER TAIL, CLARIFIED BUTTER - SIDE OF YOUR CHOICE **69½**
- ORA KING SALMON - CLASSIC BEARNAISE SAUCE - SIDE OF YOUR CHOICE **48¾**
- AHI TUNA - SUKIYAKI SAUCE, SCALLION, SESAME - SIDE OF YOUR CHOICE **47¾**

CHICKEN SUPREME

OVEN ROASTED, GARLIC BUTTER, MASHED POTATOES, CHEF'S VEGETABLE **34¼**

MUSHROOM RISOTTO

CREMINI, WHITE TRUFFLE OIL, GRANA PADANO, FRESH HERBS **26¾**

MODERN CLASSIC SIDES - 14

CLASSIC MASHED POTATOES BUTTER & CREAM

TRUFFLE FRIES
PARMESAN, GARLIC AIOLI

ANGRY POTATOES
PATATAS BRAVAS STYLE

MUSHROOMS

MUSHROOM MEDLEY, GARLIC BUTTER

BRUSSELS SPROUTS (CONTAINS NUTS)
BACON, MAPLE DIJON VINAIGRETTE, WALNUTS

ROASTED VEGETABLES
CHEF SELECTED SEASONAL VEGETABLES

ASPARAGUS

CITRUS VINAIGRETTE, GRANA PADANO

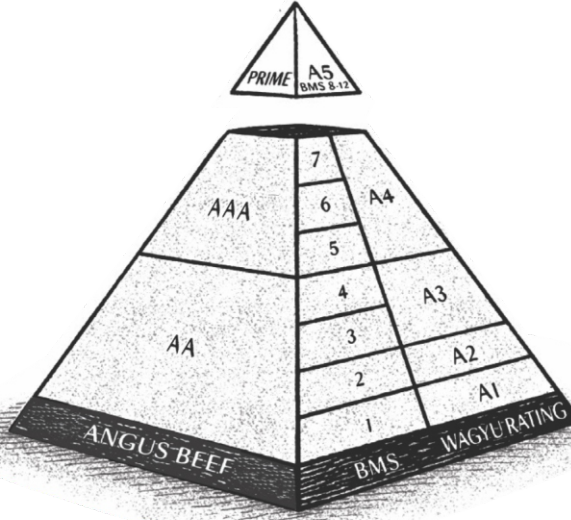
FRIED CAULIFLOWER
LIME YOGURT, POMEGRANATE REDUCTION

PARMESAN RISOTTO | RIGATONI BOLOGNESE
SHORT RIB, DEMI | BEEF RAGU



OUR STEAK STORY

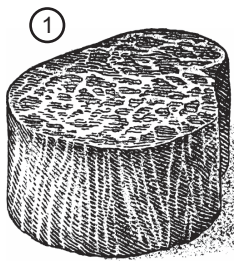
AT MODERN STEAK, WE ARE PROUD TO SERVE ONLY THE BEST OF THE BEST — the very pinnacle of beef. Whether we are talking about domestic, hybrid, or imported, we only serve the highest grade of that beef available. Domestically, that means Prime grade, which accounts for only 2% of Canadian beef production. Our Black Angus beef has been certified by Agriculture Canada to be of the highest standard. Prime beef must be from young cattle and exhibit abundant marbling. We further enhance it by dry aging select cuts.



Modern Steak's expertly-curated portfolio of Wagyu is a comprehensive assortment of the world's finest expressions of Wagyu. Our imported Japanese Wagyu is even more stringently graded, using the complex Japanese system that takes in to account such criteria as muscle conformity, the color of the meat, and the quality & luster of fat.

We only source A5, the highest grade, with marbling scores of 8 - 12 (the highest grade).

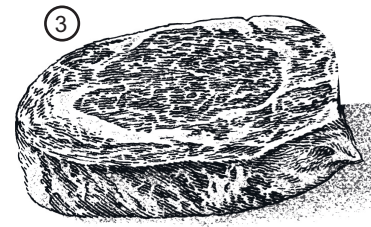
OUR CUTS



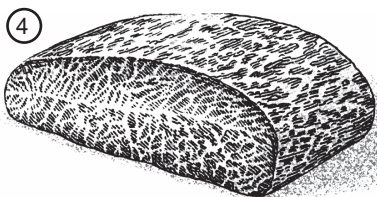
Tenderloin | Filet Mignon
Tenderness - 5/5
Flavour - 2/5 (add a flavoured butter)
Optimal temperature: R to MR



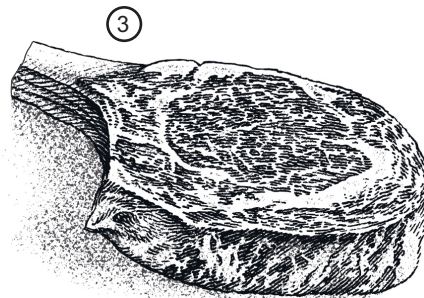
NY Strip / Striploin
Tenderness - 3.75/5
Flavour - 3.75/5 (add Bearnaise Sauce)
Optimal temperature: MR



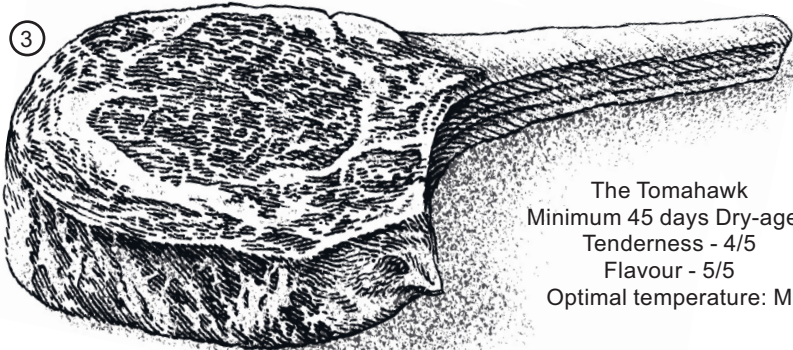
Boneless Ribeye
Tenderness - 4/5
Flavour - 4.75/5 (add Chimichurri Sauce)
Optimal temperature: MR to M



Flat Iron
Tenderness - 4/5
Flavour - 5/5
Optimal temperature: MR



Bone-in Ribeye
Tenderness - 4/5
Flavour - 5/5 (add Blue Cheese Crust)
Optimal temperature: MR to M



The Tomahawk
Minimum 45 days Dry-aged
Tenderness - 4/5
Flavour - 5/5
Optimal temperature: M

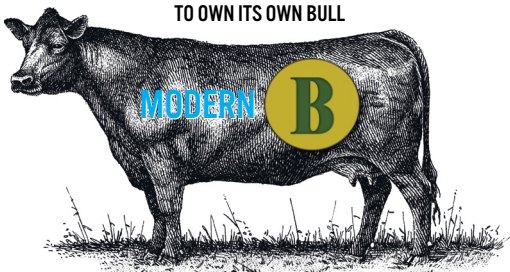
STEAK TEMP ORDER GUIDE

BLUE - COLD, RED CENTER
RARE - VERY RED, COOL CENTER
MEDIUM RARE - RED, WARM CENTER
MEDIUM - PINK, WARM CENTER
MEDIUM WELL - DULL PINK CENTER



ALBERTA BLACK ANGUS

THE ONLY STEAKHOUSE TO OWN ITS OWN BULL

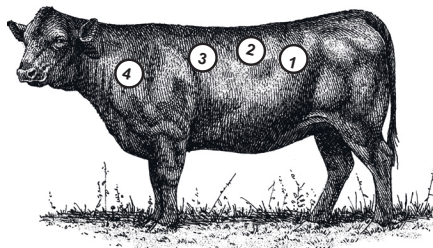


Weight: 1000lbs-1300lbs
Source: Artisan farms across Alberta

"Alberta's Pride & Joy, the Steakhouse Classic"

Black Angus is the dominant beef breed in Alberta. It is known for producing large muscles with abundant marbling resulting in high quality meat. We wet & dry age our Prime grade Modern Benchmark Black Angus beef to maximize its flavour by expelling water from the sub-primals and, through the enzymatic process, tenderizing the beef from within.

F1 WAGYU CROSS

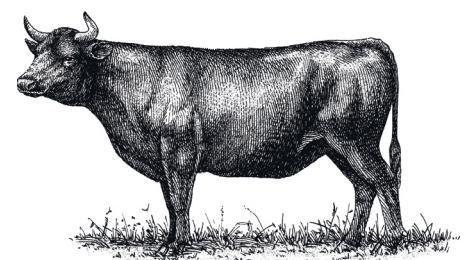


Weight: 1000 -1,500lbs
Source: Australia, Idaho, Canada

"The Best of Both Worlds"

The F1 Wagyu Cross is a hybrid of popular domestic breeds such as Black Angus and the famed Wagyu of Japan. At best, we feel that this can offer the best of both worlds -- the bold, muscular meat of Alberta cattle tempered by the rich yet delicate marbling of Japanese beef. We source our all naturally raised Wagyu from a single importer.

JAPANESE WAGYU



Weight: 1,100lbs-1,200lbs
Source: Kagoshima & Miyazaki prefecture

"An unbelievable luxury steak experience"

Wagyu translates into "Japanese cattle" and beef produced there is the rarest and most expensive on earth. Through diligent breeding and farming practices, the Japanese have developed beef with the most abundant marbling of any breed. The resulting meat is astonishingly tender and toothsome. Truly a luxury experience.