

MODERN STEAK

AN ALBERTA PRIME GRADE STEAKHOUSE

CHILLED SEAFOOD

- OYSTERS ON THE HALF SHELL** SELECTION CHANGES DAILY | MP
CITRUS, DAILY MIGNONETTE
- PRAWN COCKTAIL (3)** 22
COCKTAIL SAUCE, FRESH CITRUS
- HAMACHI CRUDO** 22½
CHILI LIME VINAIGRETTE, SUNOMONO CUCUMBER, HERB OIL, TATSOI MUSTARD GREENS, FRIED CAPERS

Grand Seafood Platter

2 NOVA SCOTIA LOBSTER TAILS, ½LB KING CRAB LEGS, 10 EAST COAST OYSTERS, 6 COCKTAIL PRAWNS, MARINATED HUMBOLDT SQUID, SHRIMP BRUSCHETTA, HAMACHI SASHIMI, FRESH CITRUS, APPROPRIATE CONDIMENTS

— \$229 —

INTRO COURSE

- SHRIMP BRUSCHETTA** 17¾
NEWFOUNDLAND FOGO ISLAND BABY SHRIMP, TOMATO, SHALLOT, GARLIC, CILANTRO, TOASTED BAGUETTE
- WAGYU DUMPLINGS** 19¾
GOCHUJANG AIOLI, PONZU DIPPING SAUCE
- MODERN STEAK TARTARE** 23½
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** 24¾
OCTOPUS, BEEF CHORIZO, PEPPERS, SMOKED POTATO, OLIVE OIL
- CRISPY HUMBOLDT SQUID** 18¾
TOMATO SHORT RIB RAGU, ARUGULA, MUSTARD VINAIGRETTE, PARMESAN
- CROQUETTES** 17¼
POTATO AND SALT COD FILLING, ROASTED GARLIC AIOLI, FRESH HERBS

MODERN CAESAR SALAD SMALL 15 | LARGE 21
ROMAINE, DOUBLE SMOKED BACON, GRANA PADANO, GARLIC DRESSING

WEDGE SALAD 15¾
ICEBERG LETTUCE, BACON, TOMATO, FETA, BUTTERMILK DRESSING, CRISPY POTATO STRINGS, EVERYTHING BAGEL SPICE

SALAD ENHANCEMENTS - 4OZ SPRINGVALE STRIPLOIN - 15 | 3OZ AHI TUNA - 14

FISH & SEAFOOD

- PAN ROASTED HALIBUT** 48¾
CORN VELOUTE, SMOKED BACON, ASPARAGUS, CHIMICHURRI, CORN SHOOTS
- TOGARASHI AHI TUNA - NORTHERN ATLANTIC, USA** 41¾
GOCHUJANG VEGETABLES, SPICY TAMARIND SOY CHILI SAUCE, SUNOMONO CUCUMBER ***CONTAINS PEANUTS***
- PRAWN RISOTTO** 44½
LARGE PRAWNS, LOBSTER VELOUTE, SUN-DRIED TOMATO, GRANA PADANO

VEGGIE & VEGAN

- MUSHROOM RISOTTO** 26¾
CREMINI, WHITE TRUFFLE OIL, GRANA PADANO
- WHITE BEAN CASSOULET** 25¾
WHITE BEAN, SMOKED TOMATO, WILTED SPINACH, MUSHROOMS, FRESH HERBS, OVER ASIAGO POLENTA

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	46
★ FILET	7oz	58
★ NY STRIPLOIN	10oz	54
★ RIBEYE	14oz	68
★ TOMAHAWK FOR 2 40 DAY DRY AGED	40oz (COMES WITH 2 SIDES)	174

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

FILET	7oz	49
STRIPLOIN	12oz	56
COWBOY RIBEYE (BONE-IN)	20oz	89

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

★ GRASS-FED FILET	6oz	46
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PRIME GRADE+, 600+ DAY BARLEY FED, HORMONE FREE, WET AGED
BRANT LAKE WAGYU - BRANT, AB.

NY STRIPLOIN	10oz	89
RIBEYE	14oz	108
TOMAHAWK FOR 2	36oz (COMES WITH 2 SIDES)	224

★ SURF WITH YOUR TURF ★

3 COLOSSAL PRAWNS - 22 | 6oz. NOVA SCOTIA LOBSTER TAIL - 36
3 SEARED SCALLOPS - 29 | ½lb KING CRAB LEGS - 59
OSCAR TOPPING - CRAB & BEARNAISE - 23

Large Format Steaks - Served on a Sizzling Hotrock

MODERN BENCHMARK SHOWCASE - 37oz.

RIBEYE, STRIPLOIN, FILET & FLAT IRON
WITH 3 SIDES OF YOUR CHOICE | FEEDS 2 - 4 GUESTS | 214

RIBEYE TASTING - 48oz.

3 RANCHES, ONE PLATE: MODERN BENCHMARK, SPRINGVALE & BRANT LAKE WAGYU
WITH 3 SIDES OF YOUR CHOICE | FEEDS 2 - 4 GUESTS | 265

FILET TRIO - 20oz.

3 RANCHES, ONE PLATE: MODERN BENCHMARK, SPRINGVALE & PLATINUM
WITH 2 SIDES OF YOUR CHOICE | FEEDS 1 - 3 GUESTS | 141

MODERN SIDES - 12½

CLASSIC MASHED POTATOES

TRUFFLE FRIES, PARMESAN, GARLIC AIOLI

BEEF TALLOW ROASTED POTATOES, PASSATA SAUCE, ROASTED GARLIC AIOLI, HERBS
SUMMER POTATO SALAD, SMOKED PAPRIKA MUSTARD DRESSING, EGG, BACON, SCALLION

LOADED POLENTA, BACON, CHEDDAR & SOUR CREAM, PARMESAN FRICO

CREMINI MUSHROOMS, GARLIC BUTTER, FRESH HERBS

BRUSSELS SPROUTS, DOUBLE SMOKED BACON, MAPLE DIJON DRESSING, WALNUTS

ROASTED HEIRLOOM CARROTS, WHIPPED MASCARPONE, GRANOLA, CHILI FLAKES

ASPARAGUS, BEARNAISE, CRISPY POTATO STRINGS

SLICED TOMATO & CUCUMBER SALAD, ARUGULA, HOUSE VINAIGRETTE

SAUCES & BUTTERS

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

100% RANCH SPECIFIC



ocean wise. A SUSTAINABLE CHOICE

@MODERNSTEAKCA
WWW.MODERNSTEAK.CA

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