

Cold Seafood Sampler

NOVA SCOTIA LOBSTER TAIL,
6 EAST COAST OYSTERS,
6 COCKTAIL PRAWNS,
CITRUS & APPROPRIATE CONDIMENTS,
SERVED ICE COLD

\$89 | SERVES 1-2 GUESTS

Grand Seafood Platter

3 NOVA SCOTIA LOBSTER TAILS,
DOZEN EAST COAST OYSTERS,
DOZEN COCKTAIL PRAWNS,
PEI MARINATED MUSSELS,
SHRIMP BRUSCHETTA,
CITRUS & APPROPRIATE CONDIMENTS,
SERVED ICE COLD

\$189 | SERVES 2-4 GUESTS

Chilled Seafood

OYSTERS ON THE HALF SHELL MP
CITRUS, DAILY MIGNONETTE

PRAWN COCKTAIL (5) 23¾
COCKTAIL SAUCE, FRESH CITRUS

BARRAMUNDI CEVICHE 23½
AVOCADO, RED ONION, CHILI,
CILANTRO, FRESH CITRUS, OLIVE OIL

INTRO COURSE

SHRIMP BRUSCHETTA 17¾
NORTH ATLANTIC BABY SHRIMP, TOMATO,
SHALLOT, GARLIC, CILANTRO, GRILLED
BREAD

SIGNATURE WARM CRAB IN A JAR 29¾
DUNGENESS CRAB, CITRUS BUTTER,
FRESH HERBS, GRILLED BREAD

SPANISH GARLIC SHRIMP 25¾
GARLIC-INFUSED OLIVE OIL; SMOKED
PAPRIKA, CHILI, PARSLEY, GRILLED BREAD

SEAFOOD MUSHROOM BAKE 25¾
LOBSTER, CRAB, SHRIMP, CHEESE
STUFFING OVER SLICED PORTABELLA

WHIPPED FETA & CARAMELIZED ONION DIP 15¼
ROASTED TOMATOES, CARAMELIZED
ONION, MEDITERRANEAN HERBS,
OLIVE OIL, GRILLED BREAD

MODERN STEAK TARTARE 23¾
DIJON, CAPER, GHERKIN, FARM FRESH
YOLK, TRUFFLE OIL, GAUFRETTE CHIPS

BEEF CARPACCIO 28½
TRUFFLE DIJON AIOLI, MARINATED
MUSHROOMS, CRISPY SHALLOT,
OLIVE OIL, CHIVES

WAGYU DUMPLINGS 19¾
GOCHUJANG AIOLI, PONZU DIPPING
SAUCE, SESAME SEEDS, CHIVES

FRESH SALADS

MODERN CAESAR SALAD 16
DOUBLE SMOKED BACON,
CROUTON CRUMB, GARLIC DRESSING
GRANA PADANO

ENTREE SIZE CAESAR SALAD 21
ADD 6OZ. SLICED SKIRT STEAK - 15
ADD 5 LARGE SAUTEED PRAWNS - 22

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.

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

FLAT IRON ★	6oz	49
FILET ★	8oz	64
NY STRIPLOIN ★	12oz	67
RIBEYE ★	14oz	71

BEN'S BEEF - PICTURE BUTTE, AB.

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

FILET	7oz	54
STRIPLOIN	10oz	59
BONE IN COWBOY RIBEYE	20oz	84

ALBERTA GRASS FED - AB.

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

GRASS FED FILET	6oz	49
GRASS FED RIBEYE	12oz	59

★ - INDICATES STEAK IS EXCLUSIVE TO MODERN STEAK
ALL STEAKS INCLUDE ONE CLASSIC MODERN SIDE

Large Format Steaks

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

★ MODERN BENCHMARK SHOWCASE - 39oz.
PRIME GRADE - RIBEYE, STRIPLOIN, FILET & FLAT IRON
FEEDS 3-4 GUESTS | 229

AAA BEN'S BEEF TASTING - 37oz.
FILET, STRIPLOIN & COWBOY RIBEYE
FEEDS 2-4 GUESTS | 197

★ KANSAS CITY BONE IN STRIPLOIN - 36oz.
MODERN BENCHMARK - WARNER, ALBERTA
FEEDS 1-3 GUESTS | 136

★ TOMAHAWK - 40 DAY DRY AGED - 40oz.
PRIME GRADE MODERN BENCHMARK - WARNER, ALBERTA
FEEDS 1-3 GUESTS | 198

FILET TRIO - 21oz.
MODERN BENCHMARK, BEN'S BEEF & AB GRASS FED
FEEDS 2-3 GUESTS | 167

RIBEYE TASTING - 46oz.
MODERN BENCHMARK, BEN'S BEEF & AB GRASS FED
FEEDS 2-4 GUESTS | 214

和牛 WAGYU BEEF

AUTHENTIC, CERTIFIED A5 KOBE BEEF

KOBE BEEF - HYOGO PREFECTURE, JPN
Modern Steak takes great pride in being one of the select few that offer certified Kobe Beef. BMS 10-12/12

4oz FILET 236	7oz STRIPLOIN 315	14oz RIBEYE 698 FEEDS 2
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AUTHENTIC, CERTIFIED JAPANESE A5 WAGYU

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

KAGOSHIMA - KAGOSHIMA PREFECTURE, JPN
4oz FILET 167 | 7oz STRIPLOIN 229 | 14oz RIBEYE 521 FEEDS 2

MIYAZAKIGYU - MIYAZAKI PREFECTURE, JPN
4oz FILET 160 | 7oz STRIPLOIN 216 | 14oz RIBEYE 496 FEEDS 2

TAJIMA - VICTORIA, AUS | (BMS 8-9/10)
STRIPLOIN 10oz | 149 RIBEYE 14oz | 159

SNAKE RIVER FARMS - ID, USA | (BMS 5-6/10)
STRIPLOIN 10oz | 129 RIBEYE 12oz | 139

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

ADD-ONS - 5 LARGE PRAWNS - 22 | 1/2lb KING CRAB - 64 | TWIN LOBSTER TAIL - 54 | OSCAR TOPPING - CRAB & BEARNAISE - 23 | 3 SEARED U10 SCALLOPS - 24

FRESH FISH & SEAFOOD

SCALLOP RISOTTO - SEARED SCALLOPS, LOBSTER VELOUTE, SUN-DRIED TOMATO, GRANA PADANO 49½

ORA KING SALMON - CLASSIC BEARNAISE SAUCE - SIDE OF YOUR CHOICE 48¾

BC HALIBUT - TOMATO BISQUE & BABY SHRIMP - SIDE OF YOUR CHOICE 53½

CHICKEN SUPREME - OVEN ROASTED, GARLIC BUTTER, SUN-DRIED TOMATO RISOTTO 36¼

MUSHROOM RISOTTO - CREMINI, WHITE TRUFFLE OIL, GRANA PADANO, FRESH HERBS 26¾

MODERN CLASSIC SIDES - 14

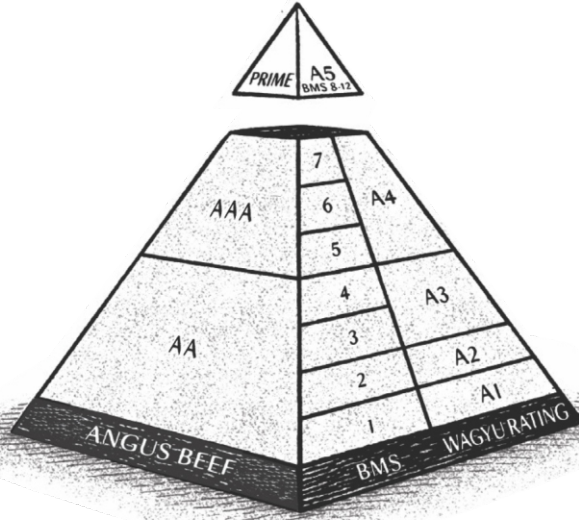
CLASSIC MASHED POTATOES BUTTER & CREAM	MUSHROOMS MUSHROOM MEDLEY, GARLIC BUTTER	ASPARAGUS CITRUS VINAIGRETTE, GRANA PADANO	PREMIUM SIDES
TRUFFLE FRIES PARMESAN, GARLIC AIOLI	BRUSSELS SPROUTS BACON, MAPLE DIJON VIN, WALNUTS	FRIED CAULIFLOWER LIME YOGURT, POMEGRANATE REDUCTION	MAC & CHEESE - OKA, CHEDDAR, BACON 19
DUCHESSE POTATOES SOUR CREAM, BACON, HERBS	CHINESE STYLE EGGPLANT GINGER OYSTER SAUCE, SESAME	RISOTTO SHORT RIB, MUSHROOM, DEMI	MASHED POTATOES & "GRAVY" - SHORT RIB & DEMI 19
			MASHED POTATOES OSCAR - CRAB & BEARNAISE 29
			LOBSTER MASHED - LOBSTER, LOBSTER VELOUTE 38

THOR'S HAMMER I ❤️ 🍷

Low & slow braised Modern Benchmark Beef Shank,
Garlic butter Mushrooms, Mashed Potatoes, Demi-glace
98 FEEDS 2-3 (OR ONE EXTREMELY HUNGRY PERSON)

OUR STEAK STORY

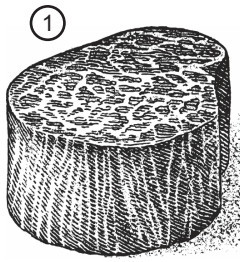
AT MODERN STEAK, WE ARE PROUD TO SERVE ONLY THE BEST OF THE BEST — the very pinnacle of beef. Whether we are talking about domestic, hybrid, or imported, we only serve the highest grade of that beef available. Domestically, that means Prime grade, which accounts for only 2% of Canadian beef production. 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).

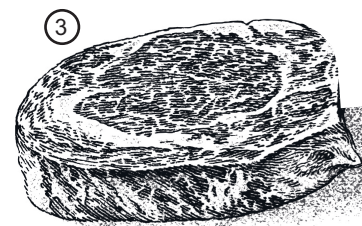
OUR CUTS



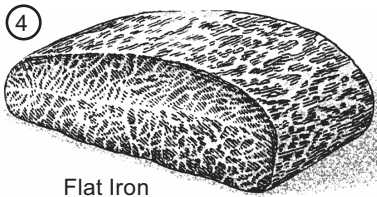
Tenderloin | Filet Mignon
Tenderness - 5/5
Flavour - 2/5 (add a flavoured butter)
Optimal temperature: R to MR



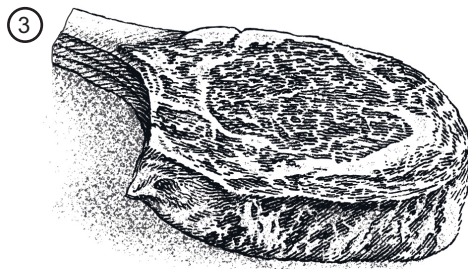
NY Strip / Striploin
Tenderness - 3.75/5
Flavour - 3.75/5 (add Bearnaise Sauce)
Optimal temperature: MR



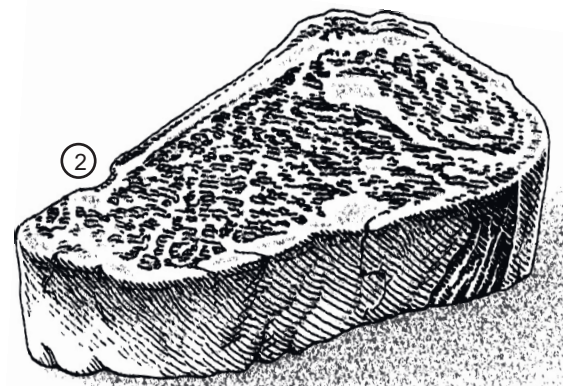
Boneless Ribeye
Tenderness - 4/5
Flavour - 4.75/5 (add Chimichurri Sauce)
Optimal temperature: MR to M



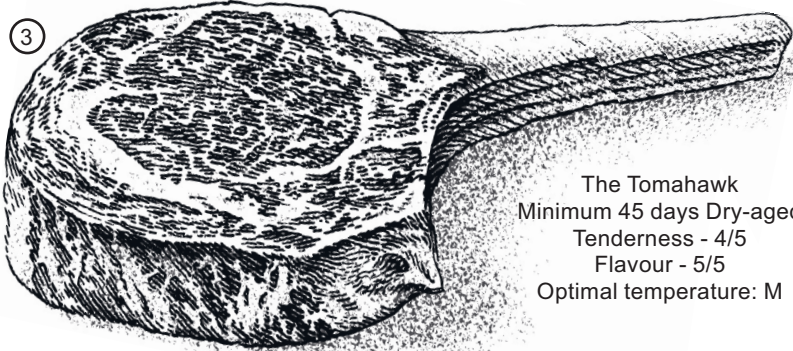
Flat Iron
Tenderness - 4/5
Flavour - 5/5
Optimal temperature: MR



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



Kansas City Bone-in Striploin
Tenderness - 3.75/5
Flavour - 4/5 (add creamy Peppercorn Sauce)
Optimal temperature: MR



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

STEAK TEMP ORDER GUIDE

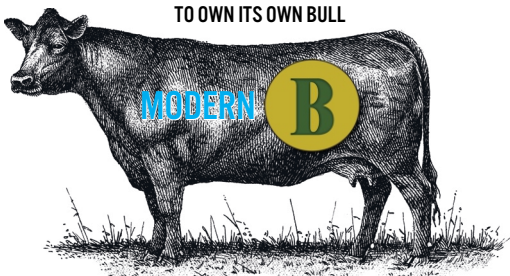


BLUE - COLD, RED CENTER
RARE - VERY RED, COOL CENTER
MEDIUM RARE - RED, WARM CENTER
MEDIUM - PINK, WARM CENTER
MEDIUM WELL - DULL PINK CENTER



ALBERTA BLACK ANGUS

THE ONLY STEAKHOUSE TO OWN ITS OWN BULL

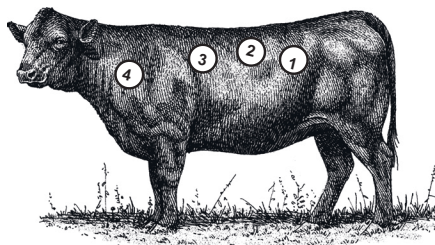


Weight: 1000lbs-1300lbs
Source: Artisan farms across Alberta

"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

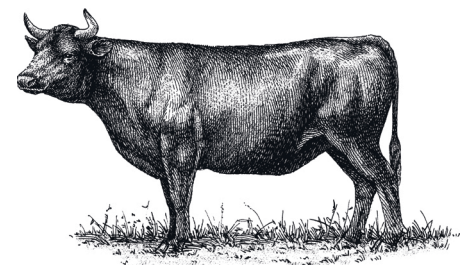


Weight: 1000 -1,500lbs
Source: Australia, Idaho, Canada

"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.