

MODERN STEAK VALENTINE'S WEEK

Truffle Popcorn For The Table

Chef's Amuse Bouche

1st
Modern Steak Tartare - Cornichon, Capers, Truffle Oil, Farm Yolk, Potato Chips
Or
Jumbo Prawn Cocktail - House Made Cocktail Sauce

2nd
Modern Caesar - Romaine, 4k Farms Bacon Bits, Grana Padano, Garlic Dressing
Or
Mushroom Soup - Mushrooms, Truffle, Cream, Fresh Herbs

3rd
All Steaks Served with Mashed Potato & Chef's Vegetable

14oz Benchmark Ribeye
Or
10oz Brant Lake Wagyu Striploin
Or
8oz Wildrose Filet

King Ora Salmon - Mediterranean Ratatouille, Olive Tapanade
Or
Deep Water Farms Seabass - Vegetable Fricassee, Manilla Clams, Cream

4th
Tiramisu Cheesecake
Or
Chocolate Mousse Cake

\$98 per guest plus 18% Grat & GST (2hr seating maximum)

Please Inform Your Server Of Any Food Allergies Or Dietary Restrictions.
NOT All Ingredients Listed In Menu Description. One Cheque Per Table.

ADD A SAUCE OR BUTTER:

CHIMICHURRI
UMAMI STEAK SAUCE
TRUFFLE BUTTER
ROASTED GARLIC BUTTER
\$4 EACH

MAKE IT SURF!

NOVA SCOTIA
LOBSTER TAIL
\$29

OR

1/2LB OF
KING CRAB LEGS
\$32

