

NOT CHEESE TOAST

WARM PULL-APART, PARMESAN
GARLIC BUTTER TRAY BUNS
\$12

Cold Seafood Sampler

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

\$78 | SERVES 1 - 2 GUESTS

Grand Seafood Platter

SERVED ICE COLD
2 LOBSTER TAILS,
2 LARGE STONE CRAB CLAWS
DOZEN EAST COAST OYSTERS
DOZEN COCKTAIL PRAWNS, TUNA
POKE, CITRUS & APPROPRIATE
CONDIMENTS

\$225 | SERVES 2 - 4 GUESTS

INTRO COURSE

CHILLED OYSTERS ON THE HALF SHELL - MP	CLASSIC PRAWN COCKTAIL - 26¾	AHI TUNA POKE -	23½
YUCATAN SHRIMP COCKTAIL - "MEXICAN BLOODY MARY", CUCUMBER, ONIONS, AVOCADO, CILANTRO, LIME			26¾
MODERN CEVICHE - SCALLOPS, LECHE DE TIGRE, AVOCADO, TOMATO, ONION, CITRUS, CILANTRO			29½
"FRIED CHEESE" - FIOR DI LATTE, PANKO, SIMPLE TOMATO SAUCE, GRANA PADANO, GRILLED BREAD			24¼
HOMEMADE TRUFFLE GNOCCHI - BLACK TRUFFLE BUTTER CREAM, MUSHROOMS, GRANA PADANO			22½
STEAK CON QUESO - GUAJILLO EMULSION, OAXACAN CHEESE, SALSA VERDE, CILANTRO, TORTILLA			19½
SEAFOOD ROLL - LOBSTER, SHRIMP, LEMON AIOLI, CLARIFIED BUTTER, MICRO FENNEL ON A SOFT ROLL			29¾
SHRIMP TOAST - GREEN ONION, GARLIC, WHITE & BLACK SESAME SEEDS, GOCHUJANG AIOLI, SWEET SOY			21¾
MODERN STEAK TARTARE - DIJON, CAPER, GHERKIN, EGG YOLK, TRUFFLE OIL, HOUSE CHIPS			24¾
BEEF CARPACCIO - TRUFFLE DIJON AIOLI, MUSHROOMS, CRISPY SHALLOT, OLIVE OIL, CHIVES			28½
WAGYU DUMPLINGS - GOCHUJANG AIOLI, PONZU DIPPING SAUCE, SESAME, CHIVES			19¾

FRESH SALADS

MODERN CAESAR SALAD BACON, CROUTON CRUMB, GARLIC DRESSING, GRANA PADANO	17
ENTREE SIZE CAESAR SALAD ADD 5OZ. SLICED STRIPLOIN - 11 ADD 5 SAUTEED PRAWNS - 19	23
BEETS & GOAT CHEESE GOAT CHEESE, CANDIED WALNUTS, CITRUS SEGMENTS, HERITAGE GREENS, BEETS TOSSED WITH CITRUS VINAIGRETTE	19
CLASSIC WEDGE SALAD GEM TOMATOES, BACON, CRUMBLER BLUE CHEESE, POTATO STRINGS, BLUE CHEESE DRESSING	18

1800° STEAKS I ❤️ 🇨🇦 🇯🇵

At Modern Steak, we are dedicated to local sourcing & serving the highest quality ingredients the world has to offer. Our ongoing mission is to search for & 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, owner of Modern Steak, has partnered with Michael Munton, rancher & owner of Benchmark Angus in Warner, AB & purchased Premium to create Modern Benchmark.

WE TAKE GREAT PRIDE IN BEING THE ONLY AB STEAKHOUSE TO OFFER CERTIFIED KOBE
All of our Japanese Wagyu have a quality score of A5 and BMS score between 8-12, from hand selected farms from 3 top producing prefectures that are all Wagyu Olympic Gold Medal Champions

Filets

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

LOCAL ALBERTA BEEF SELECTIONS

BEN'S BEEF - AAA	6oz	51
MODERN BENCHMARK - PRIME	7oz	59 ★
ALBERTA GRASS-FED	8oz	64

CERTIFIED JAPANESE A5 WAGYU (BMS 10/12)

MIYAZAKIGYU - JPN	4oz	160
KAGOSHIMA - JPN	4oz	167

CERTIFIED KOBE BEEF A5 WAGYU (BMS 11/12)

KOBE - JPN	4oz	236 ★
------------	-----	-------

Butcher's Cut

LOCAL ALBERTA BEEF SELECTION

FLAT IRON MODERN BENCHMARK	6oz	49 ★
----------------------------	-----	------

NY Striploins

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

LOCAL ALBERTA BEEF SELECTIONS

BEN'S BEEF - AAA	10oz	59
MODERN BENCHMARK - PRIME	12oz	69 ★
BEN'S STRIPLOIN (WINTER PRESENTATION)	32oz	149

INTERNATIONAL WAGYU

SNAKE RIVER - USA (BMS 5-6/10)	10oz	139
TAJIMA - AUS (BMS 8-9/10)	10oz	159

CERTIFIED JAPANESE A5 WAGYU (BMS 10/12)

MIYAZAKIGYU - JPN	7oz	216
KAGOSHIMA - JPN	7oz	229

CERTIFIED KOBE BEEF A5 WAGYU (BMS 11/12)

KOBE - JPN	7oz	315 ★
------------	-----	-------

Ribeyes

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

LOCAL ALBERTA BEEF SELECTIONS

MODERN BENCHMARK - PRIME	14oz	79 ★
BEN'S BONE-IN RIBEYE - AAA	26oz	108
TOMAHAWK - PRIME (40 DAY DRY-AGED)	40oz	198 ★

INTERNATIONAL WAGYU

SNAKE RIVER - USA (BMS 5-6/10)	12oz	149
TAJIMA - AUS (BMS 8-9/10)	14oz	169

CERTIFIED JAPANESE A5 WAGYU (BMS 10/12)

MIYAZAKIGYU RIBEYE FOR 2	14oz	496
KAGOSHIMA RIBEYE FOR 2	14oz	521

CERTIFIED KOBE BEEF A5 WAGYU (BMS 11/12)

KOBE RIBEYE FOR 2	14oz	698 ★
-------------------	------	-------

Large Format Share Steaks - SERVED WITH X-LARGE MASHED POTATOES & CHEF'S VEGETABLE

FILET TRIO 21oz MODERN BENCHMARK, BEN'S BEEF & AB GRASS FED FEEDS 1 - 2 GUESTS	174
MODERN BENCHMARK SHOWCASE 39oz RIBEYE, STRIPLOIN, FILET & FLAT IRON FEEDS 3 - 4 GUESTS	239 ★
BEN'S BEEF TASTING 36oz FILET, STRIPLOIN & COWBOY RIBEYE FEEDS 2 - 3 GUESTS	199
RIBEYE TASTING 46oz MODERN BENCHMARK, BEN'S BEEF & SNAKE RIVER WAGYU FEEDS 3 - 4 GUESTS	298
KOBE & A5 JAPANESE STRIPLOIN TASTING 21oz KOBE, KAGOSHIMA, MIYAZAKI FEEDS 2 - 4 GUESTS	746
WAGYU TASTING 26oz MIYAZAKI A5 FILET, TAJIMA STRIPLOIN, SNAKE RIVER RIBEYE FEEDS 2 - 3 GUESTS	474 ★

RAISE THE STEAKS

SAUCES & BUTTERS

BÉARNAISE - 7	SUKIYAKI SAUCE - 5
COGNAC PEPPERCORN - 7	BLUE CHEESE CRUST - 9
HORSERADISH CREMA - 5	TRUFFLE BUTTER - 5
MODERN STEAK SAUCE - 6	ROASTED GARLIC BUTTER - 5
	MODERN STEAK BUTTER - 5

MAKE YOUR STEAKS SURF

7 SAUTEED PRAWNS - 26	8oz LOBSTER TAIL - 54
2 LG STONE CRAB CLAWS - 42	OSCAR TOPPER - 23
	3 SEARED U12 SCALLOPS - 28

FRESH FISH & SEAFOOD

HOKKAIDO SCALLOPS - YELLOW CURRY, EDAMAME, CITRUS, MICRO BASIL - SIDE OF YOUR CHOICE	52½
MISO BLACK COD - ROASTED GARLIC WASABI SOUBISE, CONFIT RADISH - SIDE OF YOUR CHOICE	52¾
AHI TUNA - SUKIYAKI SAUCE, SCALLIONS, SESAME SEEDS - SIDE OF YOUR CHOICE	49¾
PRAWN SPAGHETTI - GRILLED GARLIC BUTTER PRAWNS, CALABRIAN CHILI, TOMATO ROSE SAUCE	39¾

ENTREES

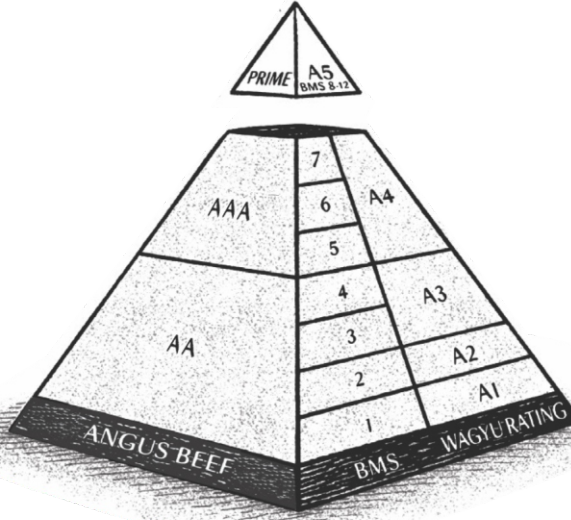
PAN ROASTED CHICKEN BREAST SUPREME - SALSA VERDE, ROASTED POTATO, CHEF'S VEGETABLE	36¼
MUSHROOM RISOTTO - CREMINI, WHITE TRUFFLE OIL, GRANA PADANO, FRESH HERBS	26¾
BONE IN SHORT RIB - LOW & SLOW RED WINE BRAISED SHORT RIB, OVER TRUFFLE GNOCCHI, DEMI	49¾
WAGYU SMASH BURGER - BLEND OF JAPANESE A5 & INTERNATIONAL WAGYU, AMERICAN CHEESE HOUSE BBQ SAUCE, PICKLES	36¼

MODERN CLASSIC SIDES - 15

MUSHROOM MEDLEY GARLIC BUTTER	BRUSSELS SPROUTS BACON, MAPLE BUTTER, WALNUTS* (CONTAINS NUTS)
ROASTED BEETS GOAT CHEESE CREMA, GRANOLA	CLASSIC MASHED POTATOES BUTTER & CREAM
PARMESAN RISOTTO SHORT RIB, DEMI	ANGRY POTATOES PATATAS BRAVAS STYLE
RIGATONI BOLOGNESE BEEF RAGU	TRUFFLE FRIES PARM, GARLIC AIOLI
WHITE BEAN RAGU CHORIZO, WHITE BEANS, TOMATO, MANCHEGO	THE POTATO SMOKED GOUDA MORNAY,

OUR STEAK STORY

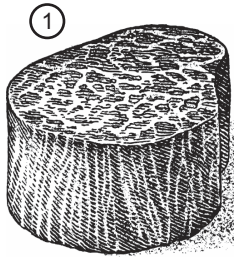
AT MODERN STEAK, WE ARE PROUD TO SERVE ONLY THE BEST OF THE BEST — the very pinnacle of beef. Whether we are talking about domestic, hybrid, or imported; we only serve the highest grade of that beef available. Domestically, that means Prime Grade, which accounts for only 2% of Canadian beef production.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

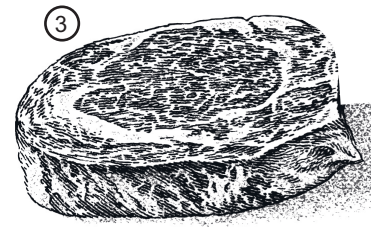
OUR CUTS



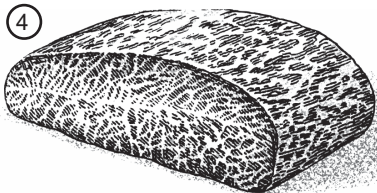
Tenderloin | Filet Mignon
Tenderness - 5/5
Flavour - 2/5 (add a flavoured butter)
Optimal temperature: R to MR



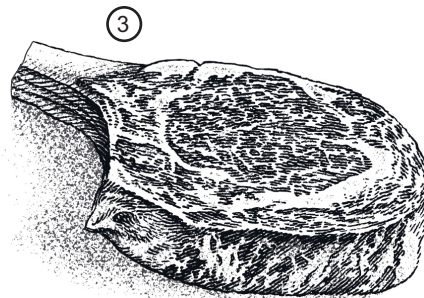
NY Strip / Striploin
Tenderness - 3.75/5
Flavour - 3.75/5 (add Bearnaise Sauce)
Optimal temperature: MR



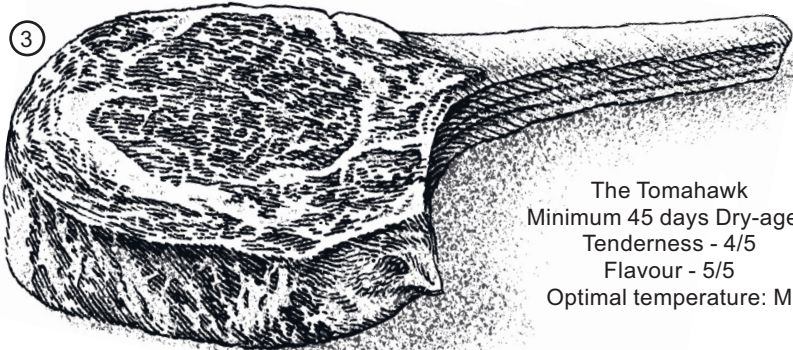
Boneless Ribeye
Tenderness - 4/5
Flavour - 4.75/5 (add Chimichurri Sauce)
Optimal temperature: MR to M



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

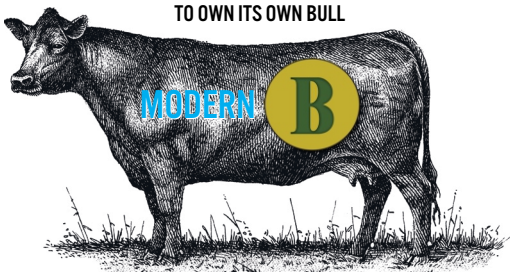
STEAK TEMP ORDER GUIDE

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

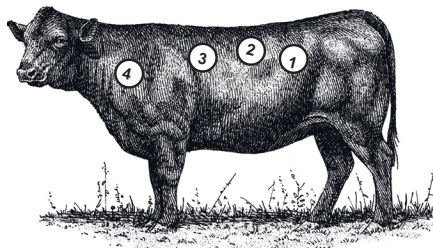


Weight: 1000lbs-1300lbs
Source: Artisan farms across Alberta

"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

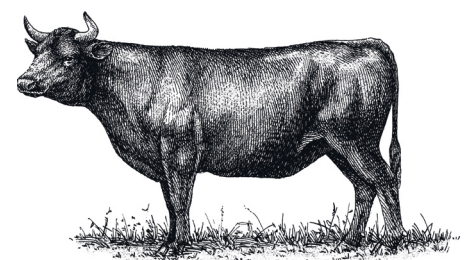


Weight: 1000 -1,500lbs
Source: Australia, Idaho, Canada

"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.