

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

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| 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

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| MODERN CAESAR SALAD | 17 |
| BACON, CROUTON CRUMB, GARLIC DRESSING, GRANA PADANO | |
| ENTREE SIZE CAESAR SALAD | 23 |
| ADD 5OZ. SLICED STRIPLOIN - | 21 |
| ADD 5 SAUTEED PRAWNS - | 19 |
| BEETS & GOAT CHEESE | 19 |
| GOAT CHEESE, CANDIED WALNUTS, CITRUS SEGMENTS, HERITAGE GREENS, BEETS TOSSED WITH CITRUS VINAIGRETTE | |
| CLASSIC WEDGE SALAD | 18 |
| GEM TOMATOES, BACON, CRUMBLIED BLUE CHEESE, POTATO STRINGS, BLUE CHEESE DRESSING | |

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 |

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| CERTIFIED JAPANESE A5 WAGYU (BMS 10/12) | |
| MIYAZAKIGYU - JPN | 4oz 160 |
| KAGOSHIMA - JPN | 4oz 167 |

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| CERTIFIED KOBE BEEF A5 WAGYU (BMS 11/12) | |
| KOBE - JPN | 4oz 236 ★ |

Butcher's Cut

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| FLAT IRON MODERN BENCHMARK | 6oz | 49 ★ |
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NY Striploins

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LOCAL ALBERTA BEEF SELECTIONS

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

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| INTERNATIONAL WAGYU | |
| TAJIMA -AUS (BMS 8-9/10) | 10oz 159 |

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| CERTIFIED JAPANESE A5 WAGYU (BMS 10/12) | |
| MIYAZAKIGYU - JPN | 7oz 216 |
| KAGOSHIMA - JPN | 7oz 229 |

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| CERTIFIED KOBE BEEF A5 WAGYU (BMS 11/12) | |
| KOBE - JPN | 7oz 315 ★ |

Ribeyes

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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 ★ |

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| INTERNATIONAL WAGYU | |
| TAJIMA -AUS (BMS 8-9/10) | 14oz 169 |

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| CERTIFIED JAPANESE A5 WAGYU (BMS 10/12) | |
| MIYAZAKIGYU RIBEYE FOR 2 | 14oz 496 |
| KAGOSHIMA RIBEYE FOR 2 | 14oz 521 |

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| 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

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| 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 & TAJIMA WAGYU FEEDS 3-4 GUESTS | 318 |
| KOBE & A5 JAPANESE STRIPLOIN TASTING 21oz KOBE, KAGOSHIMA, MIYAZAKI FEEDS 2-4 GUESTS | 746 |
| WAGYU TASTING 26oz MIYAZAKI A5 FILET, TAJIMA STRIPLOIN, TAJIMA RIBEYE FEEDS 2-3 GUESTS | 494 ★ |

RAISE THE STEAKS

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|----------------------------|----------------------------|
| SAUCES & BUTTERS | SUKIYAKI SAUCE - 5 |
| BÉARNAISE - 7 | BLUE CHEESE CRUST - 9 |
| COGNAC PEPPERCORN - 7 | TRUFFLE BUTTER - 5 |
| ARGENTINE CHIMICHURRI - 6 | ROASTED GARLIC BUTTER - 5 |
| HORSERADISH CREMA - 5 | MODERN STEAK BUTTER - 5 |
| MODERN STEAK SAUCE - 6 | |
| MAKE YOUR STEAKS SURF | 8oz LOBSTER TAIL - 54 |
| 7 SAUTEED PRAWNS - 26 | OSCAR TOPPER - 23 |
| 2 LG STONE CRAB CLAWS - 42 | 3 SEARED U12 SCALLOPS - 28 |

FRESH FISH & SEAFOOD

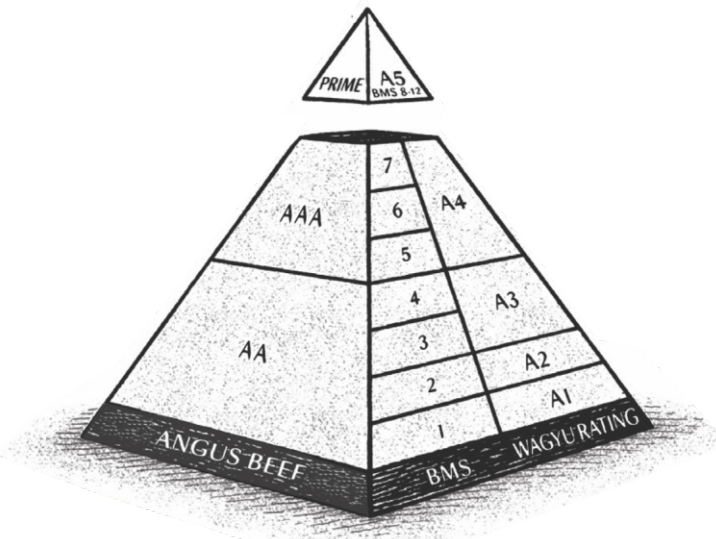
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| HOKKAIDO SCALLOPS - YELLOW CURRY, EDAMAME, CITRUS, MICRO BASIL - SIDE OF YOUR CHOICE | 52½ |
| MISO BLACK COD - ROASTED GARLIC WASABI SOUBISE, CONFIT RADISH - SIDE OF YOUR CHOICE | 52¾ |
| AHI TUNA - SUKIYAKI SAUCE, SCALLIONS, SESAME SEEDS - SIDE 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

1

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

2

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

3

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

4

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

3

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

3

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

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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.