

MODERN STEAK

A FOUR-COURSE CELEBRATION OF
MODERN BENCHMARK ALBERTA WAGYU.

COURSE I RAW - TARTARE TOAST

Hand-cut Wagyu, Dijon, Capers, Cured Egg Yolk, Truffle, Sourdough

Optional Supplement – Add caviar (Steak & Eggs style) – \$28

Classic Wine pairing: Chateau Roquefort, White Bordeaux, FRA
Premium Wine Pairing: Henry Pelham, Cuvee Cath. Brut NV, ONT

WAGYU LOVERS

FEBRUARY
01-28 | 2026

M ♥ N T H

COURSE II BRAISED - BENCHMARK WAGYU SHORT RIB POUTINE

Crispy Fries, Wagyu Tallow, Cheese Curds,
Braised & Pulled - Benchmark Wagyu Short Rib, Chives, Wagyu Demi-glace

Optional Supplement • Add shaved black truffle – \$22

Classic Wine pairing: Aia Vecchia, Lagone, Super Tuscan, Tuscany, ITA
Premium Wine Pairing: Burrowing Owl, Cab/Sauv BC, CAN

COURSE III GRILLED - WAGYU STEAK EXPERIENCE

7oz. Modern Benchmark Alberta Wagyu Filet, Grilled over high heat, finished with Sea Salt & Butter
Served w/ Mashed Potatoes • Seasonal Chef's Vegetables • Béarnaise Sauce

Optional Supplements: • Add Nova Scotia lobster tail – \$48

• Larger Sizes: Modern Benchmark AB Wagyu - 12oz Striploin - add \$39 | 14oz Ribeye - add \$56

• Upgrade to Japanese Kagoshima A5 Wagyu – 4oz Filet - add \$33 | 7oz Striploin - add \$89

Classic Wine pairing: Luigi Bosca, De Sangre, Cab/Sauv, Mendoza, ARG
Premium Wine Pairing: Terralsole, Brunello di Montalcino, ITA

COURSE IV DESSERT - WARM WAGYU TALLOW CHOCOLATE BROWNIE

Raspberry Coulis & Vanilla Bean Gelato

Classic Wine pairing: Quinta do Porto, 29 Grapes Reserve, POR
Premium Wine Pairing: 1983 W & J Graham's Vintage Port, POR

4 COURSE WAGYU MENU | \$129 plus gratuity & GST

OPTIONAL WINE PAIRING : Classic Wine Pairing – \$39 p/p | Premium Wine Pairing – \$78 p/p

We are able to accommodate most dietary restrictions. Ask your server. Consuming raw or undercooked foods may increase risk of illness. Ingredients not fully listed. 20% gratuity applied to parties of 6 or more.

LIMITED AVAILABILITY NIGHTLY

WWW.MODERNSTEAK.CA