

INTRO COURSE

FOOT LONG MODERN BENCHMARK
ALL BEEF HOT DOG FOR TWO | 19
Benchmark Custom Dog, House-Made Bun
served with Appropriate Condiments

- CRISPY POTATO

Potato Pavé, Caviar, Crème Fraîche,
Pickled Onion, Chive

24
- MODERN STEAK TARTARE

Dijon, Caper, Gherkin, Cured Farm
Yolk, Truffle Oil, Gaufrettes

24
- WAGYU DUMPLINGS

Gochujang Aioli, Ponzu, Sesame

19
- SEAFOOD ROLL

Lobster, Prawns, Kewpie Mayo,
Clarified Butter

27
- MEDITERRANEAN PRAWNS

Tomato Jam, Sourdough Crumb

21
- WARM CRAB IN A JAR

King Crab, Citrus Butter, Grilled Bread

MP

RAW BAR*

- OYSTERS - Daily Mignonette, Citrus - 4.75 each

PRAWN COCKTAIL - Spicy Cocktail Sauce - 21 for 6

SCALLOP CRUDO - EVOO, Citrus, Grapefruit, Fennel - 29
- YUCATAN SHRIMP COCKTAIL

Mexican “Bloody Mary”, Cucumber,
Onions, Avocado, Cilantro, Lime - 26
- NORTHERN DIVINE 12g STURGEON CAVIAR SERVICE - 115

Caviar, Gaufrettes, Crème Fraîche
- COLD SEAFOOD SAMPLER

Lobster Tail, Oysters, Cocktail Prawns,
Citrus & Appropriate Condiments

98 | Serves 1 - 2 Guests
- CAVIAR BUMP

To be added to any
dish or on its own

3g - 29
- GRAND SEAFOOD TOWER

Whole Lobster, King Crab Legs, Oysters,
Cocktail Prawns, Tuna Poke, Scallop Crudo,
Citrus & Appropriate Condiments

225 | Serves 2 - 4 Guests

BREAD SERVICE

NOT CHEESE TOAST 14
Warm, House-Made Pull-Apart
Rolls, Parmesan, Garlic Butter

SOUP & SALAD

- LOBSTER BISQUE

Cognac, Crème Fraîche, Chive Oil

18
- MODERN CAESAR SALAD 17/23

Alberta Baby Romaine Hearts, Bacon
Add 6 Sautéed Prawns - 19
Add 5oz Sliced Striploin - 22
- NICE LITTLE HOUSE SALAD 16

Local Greens, Pickled Cucumber,
Carrot, Walnuts & Chèvre Cheese,
Honey Vinaigrette
- SHRIMP LOUIE

Alberta Butter Lettuce, Prawns, Egg,
Avocado, Tomato, Creamy Vinaigrette

26

NEW CLASSICS

- WAGYU BURGER | 34

Cheese, Caramelized Onion,
Pickles, M-Sauce served w/ Fries
- MODERN BENCHMARK BRAISED SHORT RIB | 54

Low & Slow, Braised Bone-In Short Rib,
Pappardelle, King Mushrooms, Truffle Cream, Demi
- SPRING PEA RISOTTO | 24

Spring Peas, Lemon, Mint
Grana Padano, Chive Oil

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.

MODERN BENCHMARK ANGUS
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.

MODERN BENCHMARK | PRIME | WARNER, AB

FLAT IRON	6oz	44	★
FILET	6oz 52 8oz	68	★
NY STRIP	12oz	59	★
RIBEYE	14oz	79	★
COWBOY RIBEYE	26oz	129	★

NY STRIPLOIN

with sauce Foyot and King Mushrooms

16oz 89 ★

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

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.



CERTIFIED JAPANESE A5 WAGYU | KAGOSHIMA

FILET	4oz	126
STRIPLOIN	7oz	182
RIBEYE for 2	14oz	349
ALL 3 KAGO with 3 sides	25oz	657

CERTIFIED JAPANESE A5 KOBE | HYOGO



FILET	4oz	198	★
STRIPLOIN	7oz	266	★
RIBEYE for 2	14oz	518	★
ALL 3 KOBE with 3 sides	25oz	982	★

TAJIMA WAGYU | NSW | AUS

FILET	6oz	134
RIBEYE	14oz	153

LARGE FORMAT SHARE STEAKS

Served with Mashed Potatoes & Chef’s Vegetable

CHATEAUBRIAND | 21oz | FEEDS 2

MODERN BENCHMARK PRIME

★ 193

MB SHOWCASE | 50oz | FEEDS 3 - 4

CB RIBEYE, STRIP, FILET & FL IRON

★ 269

RIBEYE DUO | 40oz | FEEDS 2-3

MB CB RIBEYE & TAJIMA WAGYU

282

TOMAHAWK FOR 2 | 40oz | FEEDS 2

MB PRIME, 40 DAYS DRY AGED

★ 198

SURF & TURF

Served with Choice of Classic Side

8oz MB FILET CRAB OSCAR

6oz MB FILET & LOBSTER TAIL

14oz MB RIBEYE & PRAWNS

97★ 99★ 98★

SAUCES : BÉARNAISE - 7 | COGNAC PEPPERCORN - 7 | ARGENTINE CHIMICHURRI - 6 | ROASTED GARLIC BUTTER - 5 | SAUCE FOYOT - 7
MAKE IT SURF : SAUTÉED PRAWNS - 19 | NOVA SCOTIA LOBSTER TAIL - 48 | KING CRAB 1/2lb - MP | CRAB OSCAR - 29 | SEARED SCALLOPS - 29

FRESH FISH & SEAFOOD CHOICE OF CLASSIC MODERN SIDE

MISO AHI TUNA | 49

Sukiyaki Sauce, Scallions,
Sesame Seeds

BC HALIBUT | 52

“Butter Chicken Sauce,”
Mint Yogourt, Crispy Shallots

SEARED SCALLOPS | 54

Caviar Cream Sauce,
Sautéed Leeks

PRAWN SPAGHETTI | 36

Sautéed Prawns, Andouille
Sausage, Cipollini Onion,
Tomato Rose Sauce

MODERN CLASSIC SIDES - 14

SPAGHETTI BOLOGNESE

Beef Ragú

BRUSSELS SPROUTS

Andouille Sausage, Maple, Walnuts

PARMESAN RISOTTO

Pulled Short Rib, Demi

‘DAMN’ GOOD FRIES

Fresh Herbs,
Modern Seasoning Salt, Garlic Aioli

MUSHROOM MEDLEY

Garlic Butter

MASHED POTATOES

Lots of Butter & Cream

PREMIUM SIDES

SAUTEED LEEKS | 17

Butter, Chèvre, Bacon Crumble

ONION RING TOWER | 16

Spicy Ketchup

POTATO PAVÉ | 18

Fontina Fondue, Gruyere Cheese

STEAK FRIED RICE | 18

Soy Ginger, Fried Egg

CHARRED CABBAGE | 16

Garlic Chutney,
Grainy Mustard Sauce

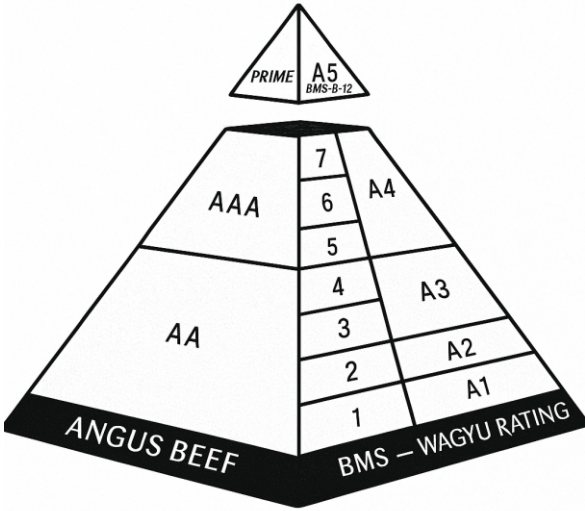
LOBSTER POUTINE for 2 | 29

Lobster Chunks, Lobster Gravy

WE ARE ABLE TO ACCOMMODATE MOST DIETARY RESTRICTIONS, INCLUDING GLUTEN & LACTOSE INTOLERANCE. PLEASE INQUIRE WITH YOUR SERVER. *PLEASE BE ADVISED THAT CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. NOT ALL INGREDIENTS LISTED IN MENU DESCRIPTION * ONE CHEQUE PER TABLE -20% GRATUITY ON TABLES OF 6 OR MORE

OUR STEAK STORY

AT MODERN STEAK, WE SERVE ONLY THE BEST OF THE BEST. We proudly offer the absolute pinnacle of beef — whether domestic, hybrid, or imported. Every cut meets the highest possible grade available for its category. Our Canadian selection features Prime Grade beef, representing less than 2% of national production. Sourced from certified Black Angus and verified by Agriculture Canada, this exceptional beef comes exclusively from young cattle and is prized for its abundant marbling and rich flavour. To take it even further, we dry-age select cuts in-house, intensifying tenderness and depth. This is not just beef — this is Modern Steak beef.



Modern Steak’s Wagyu Program: Our expertly curated Wagyu collection represents the most elite expressions of beef from around the world. Our selection is built on an uncompromising standard of quality, featuring only the most exceptional cuts available. Our imported Japanese A5 Wagyu is the crown jewel — graded under Japan’s rigorous multi-point system, which evaluates marbling, muscle structure, color, fat quality, and luster. We exclusively source A5 Wagyu with marbling scores between 8 and 12 — the highest tier of excellence. Every bite delivers unmatched tenderness, decadence, and umami-rich flavour.

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
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

OUR WEEKLY FEATURE NIGHTS

Weekdays - Happy Hour | Stephen Ave 2:30 - 5:30pm | Southport 4 - 5:30pm

Steak Frites Specials | Small Plate Specials
All Bottles Of Wine Over \$100 Are 50% Off
All Bottles Of Wine Under \$100 Are 25% Off
All Cocktails & Spirits Are 50% Off
Madrí Excepcional Lager Pints 8

Monday - Monday Night Raw... Bar! | 4:00 Pm-close
25% Off Seafood Towers, Oysters, Tartare & More
\$12 Buckle Vodka Martinis | 50% Off All Sparkling Wines & Champagnes

Tues/Sunday | 5:30 PM-close
Tommy Tuesday | Sunday Supper
40oz Alberta Beef Tomahawk, Seasonal Risotto & Chef’s Vegetable | \$149 Feeds Two!

Wednesday | 5:30 Pm-close
Date Night | \$108 Feeds Two!
2 Steaks, 2 Sides & A Bottle Of Wine \$108.00

Thursday - Wagyu & Wine | 5:30 PM-close
15% Off Domestic & International Wagyu | 20% Off Japanese A5 Wagyu | 25% Off Certified Kobe Beef
Wine Specials: 50% Off All Bottles Over \$100 | 25% Off All Bottles Under \$100

Host your next unforgettable event at Modern Steak

Stunning spaces, premium cuisine, and exceptional service await.

Private floors, room and semi private spaces available.

Treat your guests to Calgary’s only authentic Alberta Beef Experience.

For more info & booking visit www.modernsteak.ca.