

INTRO COURSE

CRISPY POTATO 24
Potato Pavé, Caviar, Crème Fraîche,
Pickled Onion, Chive

MODERN STEAK TARTARE 24
Dijon, Caper, Gherkin, Cured Farm
Yolk, Truffle Oil, Gaufrettes

WAGYU DUMPLINGS 19
Gochujang Aioli, Ponzu, Sesame

SEAFOOD ROLL 27
Lobster, Prawns, Kewpie Mayo,
Clarified Butter

MEDITERRANEAN PRAWNS 21
Tomato Jam, Toasted Bread Crumb

WARM CRAB IN A JAR MP
King Crab, Citrus Butter, Grilled Bread

LOBSTER POUTINE for 2
Lobster, Fontina Cheese,
Rich Lobster “Gravy” | 29

RAW BAR*

OYSTERS - Daily Mignonette, Citrus - 4.75 each
PRAWN COCKTAIL - Spicy Cocktail Sauce - 21 for 6
AHI TUNA TATAKI - Ponzu, Wasabi, Crispy Rice Cracker - 21

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 | **CAVIAR BUMP**
Lobster Tail, Oysters, Cocktail Prawns,
Citrus & Appropriate Condiments
98 | Serves 1 - 2 Guests | To be added to any
dish or on its own
3g - 29

Grand Seafood Tower

Nova Scotia Lobster Tail & Claws, King Crab Legs,
Oysters, Cocktail Prawns, Tuna Tataki,
Citrus & Appropriate Condiments
198 | Serves 2 - 4 Guests

BREAD SERVICE

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

SOUP & SALAD

BAKED FRENCH ONION 16
Beef Broth, Sherry, Gruyère, Havarti,
Parmesan, Crouton

LOBSTER BISQUE 19
Lobster, Cognac, Crème Fraîche,

MODERN CAESAR SALAD 17/23
Baby Romaine, Bacon, Garlic Dressing

NICE LITTLE HOUSE SALAD 16
Local Greens, Pickled Cucumber,
Carrot, Candied Walnuts, Chèvre,
Honey Vinaigrette

SHRIMP LOUIE 24
Butter Lettuce, Prawns, Egg,
Avocado, Tomato, Creamy Vinaigrette

Add-on Salad Proteins: 6 Prawns - 19
5oz Striploin - 22 | 4oz Ahi Tuna - 19

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	16oz	74	★
RIBEYE			14oz	79	★
COWBOY RIBEYE			26oz	129	★

★ 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 JPN A5 WAGYU KAGOSHIMA		
FILET	4oz	126
STRIPLOIN	7oz	182
RIBEYE for 2	14oz	349
ALL 3 KAGO with 3 sides	25oz	657

CERTIFIED JPN 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 w/ Mashed Potatoes, Chef’s Vegetable & Grilled Lemon

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	97★
6oz MB FILET & LOBSTER TAIL	99★
14oz MB RIBEYE & PRAWNS	98★

MODERN CLASSIC SIDES - 14

CREAMED SPINACH - Roasted Garlic Cream, Parmesan
SAUTÉED MUSHROOMS - Garlic Butter, Parsley
ROASTED BEETS - Goat Cheese Crema
BRUSSELS SPROUTS - Andouille Sausage, Maple, Candied Walnuts
PARMESAN RISOTTO - Pulled Short Rib, Demi
‘DAMN’ GOOD FRIES - Fresh Herbs, Modern Seasoning, Aioli
MASHED POTATOES - Yukon Gold Potatoes, Lots of Butter & Cream

PREMIUM SIDES

SAUTÉED LEEKS - Butter, Chèvre, Bacon Crumble | 17
BROCCOLINI - Classic Béarnaise Sauce | 16
CHARRED CABBAGE - Garlic Chutney, Grainy Mustard Sauce | 16
ONION RING TOWER - Spicy Ketchup | 16
POTATO PAVÉ - Fontina Fondue | 18
LOBSTER MASHED POTATOES - Rich Lobster “Gravy” | 29
STEAK FRIED RICE - Filet Mignon, Soy Ginger, Fried Egg | 19

SAUCES : BÉARNAISE - 7 | CREAMY COGNAC PEPPERCORN - 7 | ARGENTINE CHIMICHURRI - 6 | ROASTED GARLIC BUTTER - 5
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

MISO AHI TUNA

Miso Sukiyaki Sauce, Mango Salsa, Spicy Broccolini | 49

SABLEFISH

Citrus Butter Leeks, Zucchini, Cauliflower Purée, Red Pepper Sauce, | 56

SEAFOOD RISOTTO

Lobster, Prawns & Scallops, Tomato Lobster Sauce | 55

PRAWN SPAGHETTI

Sautéed Prawns, Andouille Sausage, Tomato Rosé Sauce | 36

MODERN CLASSICS

WAGYU BURGER

Modern Benchmark Wagyu Patty, Cheese, Caramelized Onion, Pickles, M-Sauce w/ Fries | 36

PAPPADELLE BOLOGNESE

Slow Cooked Prime Beef Ragú, Burrata, Grana Padano, EVOO | 34

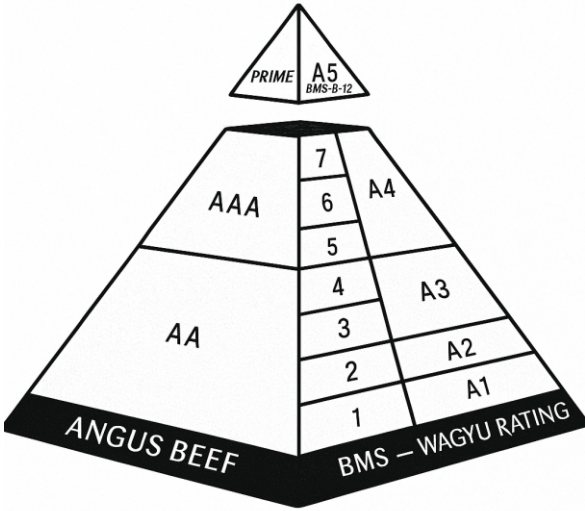
MUSHROOM RISOTTO

Mushrooms, Herbs, Grana Padano | 26

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 FOODBORNE 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

WE DO NOT OFFER CHICAGO OR PITTSBURGH BLUE STYLES

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.