

INTRO COURSE

- CRISPY POTATO

24

Potato Pavé, Caviar, Crème Fraîche, Pickled Onion, Chive
- MODERN STEAK TARTARE

23

Dijon, Caper, Gherkin, Cured Farm Yolk, Truffle Oil, Gaufrettes
- WAGYU DUMPLINGS

19

Gochujang Aioli, Ponzu, Sesame
- SEAFOOD ROLLS

27

Lobster, Prawns, Kewpie Mayo, Clarified Butter, Pickled Onion
- MEDITERRANEAN PRAWNS

19

Tomato Jam, Sourdough Crumb
- WARM CRAB IN A JAR

MP

King Crab, Citrus Butter, Grilled Bread

FOOT LONG MODERN BENCHMARK ALL BEEF HOT DOG FOR TWO | 23
Benchmark Custom Dog, House-Made Bun served with Appropriate Condiments

RAW BAR*

- OYSTERS - Daily Mignonette, Citrus

- 4.75 each
- PRAWN COCKTAIL - Spicy Cocktail Sauce

- 21 for 6
- BEEF TATAKI - Ponzu, Wasabi Aoili, Rice Crakers

- 21
- SCALLOP CRUDO - EVOO, Citrus, Grapefruit, Fennel

- 29
- MINI TUNA POKE TACO - Mango, Avocado, Ponzu

- 17
- YUCATAN SHRIMP COCKTAIL

Mexican “Bloody Mary”, Cucumber, Onions, Avocado, Cilantro, Lime

- 26
- NORTHERN DIVINE 12g STURGEON CAVIAR SERVICE

- 98

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 - 24
- GRAND SEAFOOD TOWER

Whole Lobster, King Crab Legs, Oysters, Cocktail Prawns, Tuna Poke, Scallop Crudo, Lobster & Prawn Salad, 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

18

Cognac, Crème Fraîche, Chive Oil
- 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

26

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

NEW CLASSICS

- WAGYU SMASH BURGER | 34

Cheese, Caramelized Onion, Pickles, M-Sauce served w/ Fries
- MODERN BENCHMARK BRAISED SHORT RIB | 58


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	16oz	89	★
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with sauce Foyot and King Mushrooms

★ 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	97★
6oz MB FILET & LOBSTER TAIL	99★
14oz MB RIBEYE & PRAWNS	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 | 56

“Butter Chicken Sauce,” Mint Yogourt, Crispy Shallots

SEARED SCALLOPS | 52

Caviar Cream Sauce, Sautéed Leeks, Candied Lemon

SPAGHETTI BOLOGNESE

Beef Ragú

PARMESAN RISOTTO

Pulled Short Rib, Demi

MUSHROOM MEDLEY

Garlic Butter

MODERN CLASSIC SIDES - 14

SAUTEED LEEKS

Butter, Chèvre, Bacon Crumble

CHARRED CABBAGE

Garlic Chutney, Grainy Mustard Sauce

BRUSSELS SPROUTS

Andouille Sausage, Maple, Walnuts

‘DAMN’ GOOD FRIES

Fresh Herbs, Modern Seasoning Salt, Garlic Aioli

POTATO PAVÉ

Fontina Fondue, Gruyre Cheese

MASHED POTATOES

Lots of Butter & Cream

PRAWN SPAGHETTI | 34

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

PREMIUM SIDES

ONION RING TOWER | 16

Spicy Ketchup

STEAK FRIED RICE | 18

Soy Ginger, Fried Egg

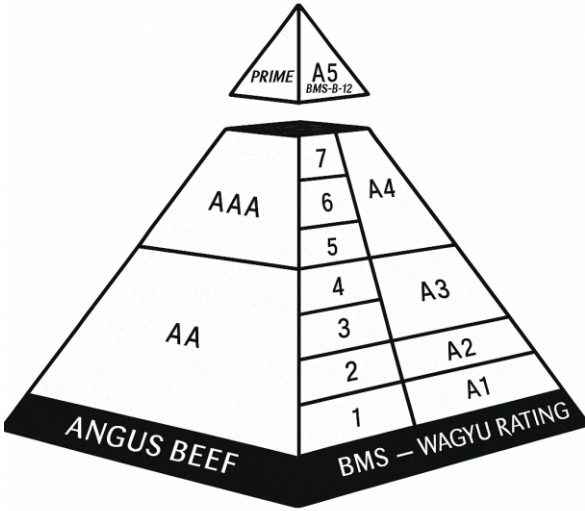
LOBSTER POUTINE | 29

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.