

CHEESE FONDUE

TRUFFLE CHEESE FONDUE 1 6 ¼ P/P
GRUYÈRE & EMMENTALER,
WHITE TRUFFLE OIL, HERBS,
BAGUETTE FOR DIPPING
MINIMUM ORDER 2 GUESTS

DIPPING ACCOMPANIMENTS
OCEANWISE SELVA PRAWNS 1 7 APPLE 6
AB BEEF TENDERLOIN 1 7

RAW BAR

OYSTERS ON THE HALF SHELL 3¾ EACH

SEAFOOD PLATTER
NOVA SCOTIA LOBSTER, KING CRAB,
EAST & WEST COAST OYSTERS,
MUSSELS, POACHED PRAWNS,
APPROPRIATE CONDIMENTS
SMALL 95 / LARGE 140

NORTHERN DIVINE CAVIAR
POTATO BLINI’S, HARD BOILED EGG,
CAPERS, RED ONION, CREME FRIACHE
\$80 FOR 1 2G

PRAWN & HALIBUT CEVICHE
LIME, CUCUMBER SALAD, PAPRIKA CHILI OIL
SMALL 1 7¾ / LARGE 26¾

MODERN TARTARE
DIJON, CAPER, GHERKIN,
FARM YOLK, TRUFFLE OIL,
HOMEMADE POTATO CHIPS
SMALL 1 9½ / LARGE 28½

DELMONICO TARTARE
LIGHTLY SEARED, BEARNAISE,
FRESH HERBS, OLIVE OIL, CHIPS
SMALL 20¾ / LARGE 29¾

PIEDMONTESE TARTARE
TRUFFLE OIL, GRANA PADANO,
CHOPPED MUSHROOMS, LEMON,
CHILI FLAKES, FARM YOLK, CROSTINI
SMALL 20¾ / LARGE 29¾

ASIAN TARTARE
SOY, SESAME OIL, CILANTRO,
PICKLED RED ONION, WONTON CRISPS
SMALL 1 9½ / LARGE 28½

INTRO COURSE

WAGYU SASHIMI HOT STONE 24½
SLICED WAGYU, 3 SAUCES
ADD OCEANWISE SELVA PRAWNS 1 7

EMPANADAS 1 4¾
TIGER STRIPPED PRIME RIB EMPANADAS, BACON
ONION MARMALADE, RED PEPPER COULIS
ADD 1 OZ FOIE GRAS 9½

THE “MEATBALL” FOR 2 24¾
1 LB WAGYU MEATBALL, FIORE DI LATTE STUFFED,
HOUSE TOMATO SAUCE, GRANA PADANO, BAGUETTE

CRAB 22½
WARM KING CRAB IN A JAR, CITRUS BUTTER,
FRESH HERBS, BAGUETTE

PRAWNS 1 9¾
BUTTER POACHED PRAWNS, SAFFRON RISOTTO CAKE,
CITRUS BUERRE BLANC

MUSSELS 1 8½
PEI MUSSELS, ANDOUILLE SAUSAGE,
SMOKED TOMATO GAZPACHO, BAGUETTE

SOUP & SALADS

ALL SOUPS & DRESSINGS ARE MADE IN HOUSE FROM SCRATCH

POTATO LEEK 9¾
CHIVE CREME FRIACHE

MODERN CAESAR 1 5¾
ROMAINE, HOUSE MADE BACON BITS,
GRANA PADANO, GARLIC DRESSING

ENTREE SIZE STEAK CAESAR SALAD 28¾

DUCK PROSCIUTTO SALAD 1 8¾
HOUSE CURED BROME LAKE DUCK PROSCIUTTO,
BUTTER LEAF LETTUCE, ROASTED PEPPERS, PICKLED
RED ONIONS, BLUE CHEESE, BASIL VINAIGRETTE

SALAD ADD-ONS
OCEANWISE SELVA PRAWNS 1 7
AB BEEF TENDERLOIN 1 7

FOR EACH 'MEALSHARE ITEM' SOLD,
WE PROVIDE 1 MEAL TO SOMEONE IN NEED.
BUY ONE, GIVE ONE!



CHEF - DUSTIN SCHAFER
SOUS CHEF - BRIAN WATT
PASTRY CHEF - STEVEN BOULIANE

1800° STEAKS

MODERN STEAK SUPPORTS LOCAL ALBERTA RANCHER'S
WITH ONLY USING 100% RANCH SPECIFIC ALBERTA
BEEF. HUMANELY RAISED, OPTIMALLY AGED AND
COOKED ON AN 1800° INFRARED BROILER

EACH STEAK INCLUDES A MODERN SIDE
★ - INDICATES STEAK IS EXCLUSIVE TO MODERN

BENCHMARK BEEF - PICTURE BUTTE, AB.
PRIME GRADE, DRY & WET AGED, GRASS FED & GRAIN FINISHED
★ FILET BONE-IN 1 0oz 44
STRIPLOIN 1 2oz 46
RIBEYE 1 4oz 48

PINE HAVEN FARMS - WETASKIWIN, AB.
WET AGED, PASTURE RAISED, 100% GRASS FED & FINISHED
FILET 7oz 54
SIRLOIN 9oz 47

BRANT LAKE WAGYU - BRANT, AB.
PRIME GRADE +, WET AGED, GRAIN FED & FINISHED
BRED AND FED TO BE THE BEST
WITH ROOTS IN JAPAN... BRANT LAKE GROW THEIR WAGYU
CROSS ANIMALS SLOWLY WITH A SUSTAINABLE DIET,
RESULTING IN SUPERIOR MARBLED BEEF.

★ FLAT IRON 6oz 39
FILET 6oz 59
NY STRIPLOIN 1 0oz 56
RIBEYE 1 4oz 69

SHARE STEAKS FOR 2

SHARED STEAKS INCLUDE 2 MODERN SIDE CHOICES

★ 36oz TOMAHAWK RIB EYE FOR 2 58 PER PERSON
BONE-IN, MINIMUM 45 DAY DRY AGED

FILET TRIO FOR 2 76 PER PERSON
BRANT LAKE WAGYU, BEN’S & PINE HAVEN FILETS

BRANT LAKE WAGYU SAMPLERS FOR 2
FLAT IRON, FILET, STRIPLOIN 72 PER PERSON
FLAT IRON, FILET, STRIPLOIN & RIBEYE 98 PER PERSON

AB SLOW ROASTED PRIME RIB

★ - FRIDAY, SATURDAY & SUNDAY - ★
MASHED POTATO, SEASONAL VEG, JUS & HORSERADISH CREMA
8oz/32 1 0oz/37½ 1 2oz/43

SURF WITH YOUR TURF

SAUTEED OCEANWISE SELVA PRAWNS 1 7
½ MARITIME LOBSTER 27
½ POUND KING CRAB 29
- 2OZ SEARED QUEBEC FOIE GRAS 1 9 -

COMPLETE PLATES

MODERN WAGYU STEAK BURGER 22½
GROUND WAGYU, BACON, GRUYERE OR BLUE
CHEESE, ARUGULA, TOMATO, PICKLED ZUCCHINI,
SECRET SAUCE, GRAINY MUSTARD

VEAL PARMESAN 44½
1 6 OZ GRAIN FED VEAL, FIORE DI LATTE, FRESH
BASIL, FRIED CAPERS, PEPPERONATTA

MODERN STROGANOFF 25½
FRESH MADE FETTUCINI, DRY AGED SHORT RIB RILLET,
PICKLED RED ONION, MUSHROOMS, PEPPERCORN
CREAM SAUCE, CHIVE CREME FRIACHE

QUINOA LASAGNA 1 9¼
POTATO, CARROT, BUTTERNUT SQUASH, GOAT CHEESE
TOMATO SAUCE, PICKLED ZUCCHINI

FISH & SEAFOOD

PACIFIC HALIBUT 44
SAFFRON RISOTTO, PEPPERS, ARUGULA

1 ½ LB - NOVA SCOTIA LOBSTER 64¼
DRAWN BUTTER, CHOICE OF SIDE

1 LB - KING CRAB LEGS 68¼
DRAWN BUTTER, CHOICE OF SIDE

SAUCES & BUTTERS (\$5)

TRUFFLE BUTTER TRADITIONAL BÉARNAISE
SPICY SMOKED BUTTER CHIMICHURRI
HORSERADISH CREMA CREAMY PEPPERCORN
FOIE GRAS BUTTER\$7 BLUE CHEESE CRUST \$7

MODERN SIDES (\$11)

OVERSIZED BAKED POTATO W/ SC & BACON MARMALADE
DECADENT MASHED POTATOES (ADD LOBSTER \$9)
STUFFED POTATO, CHEESE, BACON, CHIVE
PARMESAN TRUFFLE FRIES W/ GARLIC AIOLI
SHORT RIB POUTINE, QUEBEC CHEESE CURDS, DEMI

HOMEMADE GNOCCHI BOLOGNESE, PADANO CHEESE
TRUFFLE “MAC & CHEESE” (ADD LOBSTER \$9)

SAUTEED CREMINI MUSHROOMS
RAPINI, BAGNA CAUDA, CHILI FLAKE
BRUSSELS SPROUTS, BACON LARDON, DIJON VIN
ROASTED CARROTS, PARSLEY AND MINT SAUCE, MALDON
SLICED TOMATO, ARUGULA & CUCUMBER SALAD

WHAT IS MODERN STEAK?

FOUR KEY PIECES SEPARATE US FROM A TRADITIONAL STEAKHOUSE.

1) WE ONLY SERVE RANCH SPECIFIC ALBERTA BEEF. THAT MEANS WE DON’T SERVE BEEF FROM ANYWHERE ELSE ON THE PLANET. WE KNOW OUR FARMERS AND RANCHERS PERSONALLY AND RESPECT THE HARD WORK THEY PUT INTO PRODUCING OUR BEEF. WE LIKE OUR BEEF TO BE, HORMONE & ANTIBIOTIC FREE AND PASTURE RAISED. HAPPY CATTLE MAKE FOR BETTER STEAKS.

2) WE ARE ONE OF JUST A HANDFUL OF STEAKHOUSES IN CANADA THAT SERVES, GRASS-FED, GRAIN-FED, WET-AGED, DRY-AGED AND WAYGU BEEF 365 DAYS A YEAR. OUR BEEF IS ALWAYS FRESH NEVER FROZEN.

3) WE USE AN 1800° INFRARED GRILL TO COOK YOUR STEAKS. OUR GRILL STAYS AT VERY CONSISTENT HIGH HEAT VERSUS A TRADITIONAL OPEN FLAME GRILL. THE HIGH HEAT CREATES A FLAVOURFUL CRUST ON OUTSIDE OF THE STEAK AND LEAVES A JUICY CENTRE.

4) OUR DECOR IS WARM AND MODERN. THE TRADITION HAS ALWAYS BEEN DARK WOOD, LEATHERS AND A MUTED PALATE FOR A STEAKHOUSE. WE BROKE THE MOLD AND DECIDED TO ADD HAND SELECTED MUSIC THAT REFLECTS US! WE’RE MORE LIKE JAY Z AND LESS LIKE SINATRA.

STEAK ORDERING GUIDE

BLUE – COLD, RED CENTER

RARE – VERY RED, COOL CENTER

MEDIUM RARE – RED, WARM CENTER

MEDIUM – PINK, WARM CENTER

MEDIUM WELL – DULL PINK CENTER

WELL – COOKED THROUGHOUT

DRY AGED BEEF

STEAK AFICIONADOS LOVE DRY AGED BEEF! IT’S AN EXPENSIVE AND TIME CONSUMING PROCESS THAT IS FILLED FULL OF LOVE.

DRY AGING IS THE PROCESS BY WHICH CUTS OF BEEF ARE AGED FOR SEVERAL WEEKS IN A TEMPERATURE AND HUMIDITY CONTROLLED ROOM. MOISTURE IS EVAPORATED FROM THE MUSCLE. THE RESULTING CREATES A GREATER CONCENTRATION OF BEEF FLAVOUR AND TASTE. SECONDLY, THE BEEF’S NATURAL ENZYMES BREAK DOWN THE CONNECTIVE TISSUE IN THE MUSCLE, WHICH LEADS TO MORE TENDER BEEF.

OUR TOMAHAWK RIBEYE IS THE BEST WAY TO EXPERIENCE DRY AGE.

CUTS EXPLAINED

FLAT IRON

THE FLAT IRON STEAKS HAVE A SIGNIFICANT AMOUNT OF MARBLING. IT IS CUT WITH THE GRAIN FROM CHUCK SECTION OF THE ANIMAL PRODUCING A VERY FLAVORFUL CUT. MEDIUM PLUS IN TENDERNESS. THE BUTCHER OFTEN KEPT THIS CUT FOR THEMSELVES.

TENDERNESS: ★★★★★ TENDERNESS: ★★★★★
OPTIMAL TEMPERATURES: MEDIUM RARE

FILET /TENDERLOIN

THE TENDERLOIN IS THE MOST TENDER CUT OF BEEF AND IS ALSO ARGUABLY THE MOST DESIRABLE AND THEREFORE THE MOST EXPENSIVE. HOWEVER, IT IS GENERALLY NOT AS FLAVORFUL AS SOME OTHER CUTS OF BEEF INCLUDING STRIPLOINS & RIB EYES.

TENDERNESS: ★★★★★ TENDERNESS: ★★★★★
OPTIMAL TEMPERATURES: BLUE, RARE TO MEDIUM RARE

STRIPLOINS / NY STRIP

OFTEN CONSIDERED THE KING OF STEAKS! IT CONSISTS OF A MUSCLE THAT DOES LITTLE WORK, MAKING THE MEAT PARTICULARLY TENDER, BUT NOT AS TENDER AS THE NEARBY RIB EYE OR TENDERLOIN. FAT CONTENT OF THE STRIP IS SOMEWHERE BETWEEN THE TWO CUTS.

TENDERNESS: ★★★★★ TENDERNESS: ★★★★★
OPTIMAL TEMPERATURES: RARE TO MEDIUM RARE - UP TO MEDIUM

TOP SIRLOIN

TOP SIRLOIN STEAK IS A FLAVORFUL AND SOMEWHAT TENDER. NOT QUITE AS TENDER AS CUTS FROM THE LOIN OR RIB, BUT NOT AS PRICEY EITHER. WITH NO BONES AND LITTLE FAT THE TOP SIRLOIN IS A VERSATILE STEAK THAT IS JUICY AND DELICIOUS.

TENDERNESS: ★★★★★ TENDERNESS: ★★★★★
OPTIMAL TEMPERATURES: RARE TO MEDIUM RARE ONLY

RIBEYE

THE RIB EYE OR "RIBEYE" WAS ORIGINALLY, AS THE NAME IMPLIES, THE CENTER BEST PORTION OF THE RIB STEAK, WITHOUT THE BONE. IT IS BOTH FLAVORFUL AND TENDER, ITS *HIGHER MARBLING* AND *FAT CONTENT* EASILY MAKES IT THE MOST FLAVOURFUL AND JUICY OF ALL THE STEAKS.

TENDERNESS: ★★★★★ TENDERNESS: ★★★★★
OPTIMAL TEMPERATURES: MEDIUM RARE TO MEDIUM - (BEST FOR WD)

TOMAHAWK BONE IN RIBEYE

THE TERM “TOMAHAWK” IS USED BECAUSE THE BONE IS LONG AND LEFT UNCUT RESEMBLING A TOMAHAWK AXE. MEAT ON THE BONE IS ALWAYS MORE FLAVOURFUL ALONG WITH ITS HIGHER MARBLING AND FAT CONTENT EASILY MAKES IT OF THE MOST UNIQUE STEAKS AVAILABLE.

TENDERNESS: ★★★★★ TENDERNESS: ★★★★★
OPTIMAL TEMPERATURES: MEDIUM RARE TO MEDIUM

WEEKLY FEATURES

MODERN STEAK TUESDAYS

TARTARE BAR

ANY TARTARE FLAVOUR

LARGE \$5.00 OFF

SMALL \$2.50 OFF

MODERN STEAK WEDNESDAYS

STEAK & FRITES

PINEHAVEN GRASS FED TOP SIRLOIN

PARMESAN TRUFFLE FRIES

ORGANIC GREEN SALAD

DESSERT TO FINISH

\$39

MODERN STEAK THURSDAYS

#BUCKASHUCKOYSTERNIGHT

\$1 WEST

\$2 EAST

\$3/4 OYSTER SHOTS

\$5 CAESARS

\$6 PROSECCO

5PM TO CLOSE

MODERN STEAK SUNDAYS

TOMAHAWK SUNDAYS

36oz TOMAHAWK, MASH POTATOES,

ORGANIC GREEN SALAD &

DESSERT ALL TO SHARE

\$99

BOOK YOUR NEXT EVENT AT MODERN STEAK

3 DIFFERENT PRIVATE ROOMS AVAILABLE FROM 12 TO 135 GUESTS

MODERN STEAK HAS TWO LARGE PRIVATE DINING ROOMS AND ONE SMALL PRIVATE DINING AREA, ALL ON SEPARATE FLOORS, WHICH MAY BE RESERVED PRIVATELY OR IN COMBINATION.

UPSTAIRS DINING ROOM:

ACCOMMODATES UP TO 47 GUESTS FOR A SIT DOWN DINNER AND UP TO 60 GUESTS FOR A STAND UP RECEPTION EVENT.

DOWNSTAIRS DINING ROOM:

ACCOMMODATES UP TO 83 GUESTS FOR A SIT DOWN DINNER AND UP TO 120 GUESTS FOR A STAND UP RECEPTION EVENT.

SMALLER PRIVATE DINNING AREA:

LOWER LEVEL SPACE - ROOM FOR 10 TO 14 DINNERS

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Please enquire with any manager for more information