## **INTRO** COURSE

TRUFFLE CHEESE FONDUE 16¼ P/P GRUYÈRE & EMMENTALER, WHITE TRUFFLE OIL, HERBS, BAGUETTE FOR DIPPING

MINIMUM ORDER 2 GUESTS

DIPPING ACCOMPANIMENTS

PRAWNS I7 APPLE 6 TENDERLOIN I7

PANZANELLA & HALOUMI
QUEBEC HALOUMI CHEESE, PANZENELLA,
STEWED BROXBURN TOMATO'S

WAGYU DUMPLINGS 191

GOCHUJANG AIOLI, PONZU DIPPING SAUCE

MODERN TARTARE \$.19½ / L.28½ DIJON, CAPER, GHERKIN, FARM YOLK, TRUFFLE OIL, HOMEMADE POTATO CHIPS

BACON TASTING 193/4

4K FARMS BERKSHIRE DOUBLE SMOKED, HILL-VIEW FARMS SALT-CURED, MODERN HOUSE BRAISED PORK BELLY, HOUSE MADE BBQ SAUCE

THE "MEATBALL" FOR 2 243/4

I LB FRESH GROUND BRANT LAKE WAGYU,

ILB FRESH GROUND BRANT LAKE WAGYU, FIOR DI LATTE STUFFING, TOMATO, HERBS

**CRAB IN A JAR 22**½

WARM KING CRAB, CITRUS BUTTER, FRESH HERBS, BAGUETTE

ARANCINI  $16\frac{1}{2}$  DRY AGED BENCHMARK BEEF SHORT RIB. ARBORIO RICE.

DRY AGED BENCHMARK BEEF SHORT RIB, ARBORIO RICE MUSHROOM, CARAMELIZED ONION PUREE, RED RADISH

#### **CHILLED SFAFOOD**

OYSTERS ON THE HALF SHELL 3¾ each

PRAWN COCKTAIL

JUMBO PRAWNS, COCKTAIL SAUCE

KING CRAB COCKTAIL

1/2 POUND KING CRAB, SAUCE LOUIS

LOBSTER COCKTAIL

1/2 ATLANTIC LOBSTER, BEARNAISE SAUCE

PRAWN & SCALLOP CEVICHE S -173/4 / L - 263/4

LIME, CUCUMBER SALAD, PAPRIKA CHILI OIL



## **SEAFOOD PLATTER**

NOVA SCOTIA LOBSTER, KING CRAB, EAST & WEST COAST OYSTERS, MUSSELS, POACHED PRAWNS, APPROPRIATE CONDIMENTS

GRAND (2-3 GUESTS) 99 CELUXE (4-5 GUESTS) 159

### FRESH SALADS

MODERN CAESAR 153/4

ROMAINE, HOUSE MADE BACON BITS, GRANA PADANO, GARLIC DRESSING

ENTREE SIZE STEAK CAESAR SALAD 283/4

DUCK PROSCUITTO SALAD 183/4

HOUSE CURED BROME LAKE DUCK
PROSCUITTO, BUTTER LEAF LETTUCE, ROASTED
PEPPERS, PICKLED RED ONIONS, BLUE
CHEESE, BASIL VINAIGRETTE

ARUGULA SALAD 13½

CHERRY TOMATOES, SUNFLOWER SEEDS, BEETS, CARROT CHIPS, MANCHEGO CHEESE, BALSAMIC VINAIGRETTE

SALAD ADD-ONS 17

PRAWNS TENDERLOIN

ARCTIC CHAR

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

29

27

#### **AVENUE & WHERE MAGAZINE STEAKHOUSE OF THE YEAR 2017**



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

# 1800° STEAKS includes one modern side

PRIME GRADE, DRY & WET AGED,	PASTURE RAISED	& GRAIN FINISHED
<b>BENCHMARK ANGUS - WARNER, AB</b>		
CILCT	007	F1

DEMORINANT AMOUS ' 11	ANNLN, AD.	
FILET	8oz	51
STRIPLOIN	12oz	49
RIBEYE	14oz	54
T-BONE 🚭	22oz	64

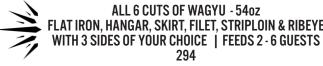
I OO% grass fed & finished, wet aged, pasture raised PINE HAVEN FARMS - WETASKIWIN, AB.

FILET Petite tender Sirloin	7oz 8oz 9oz	51 39 39
PRIME GRADE +, WET AG	ED, GRAIN FED & FINISHED ANT. AB.	
FLAT IRON	6oz	44
HANGAR	80z	39
SKIRT	10oz	39
FILET SMALL	6oz	69

# ALL THE WAGYU - SUPER PLATTER

10oz

10oz





69

#### SHARE STEAKS FOR 2 - INCLUDES 2 SIDES

★ 40oz BENCHMARK TOMAHAWK RIB EYE - 45 DAY DRY AGED 69 per person

FILET TRIO - ALL THREE RANCHES FILETS ON ONE PLATE 79 per person

**BRANT LAKE WAGYU SAMPLERS** 

FILET LARGE

RIBEYE

NY STRIPLOIN

FLAT IRON, FILET, STRIPLOIN 77 per person FLAT IRON, FILET, HANGAR & RIBEYE 99 per person

# **SURF WITH YOUR TURF**

SAUTEED OCEANWISE SELVA PRAWNS 17
1/2 MARITIME LOBSTER 27
1/2 POUND KING CRAB 29
SEARED LARGE CANADIAN SCALLOP 27

## FISH & SEAFOOD includes one modern side

PAN SEARED ARCTIC CHAR WITH STEWED TOMATOES	31
SIMPLY GRILLED GARLIC BUTTER JUMBO PRAWNS	49
SEARED LARGE CANADIAN SCALLOPS	49
1½ LB - NOVA SCOTIA LOBSTER WITH DRAWN BUTTER	641/4
1   R - KING CRAR   FGS WITH DRAWN RIITTER	681/4

#### — PASTA BAR ——

WAGYU SPAGHETTI & MEATBALLS - BASIL TOMATO SAUCE, GRANA PADANO	24
GNOCCHI BOLOGNESE - HOMEMADE GNOCCHI, BEEF RAGOUT	26
BAKED CHICKEN PENNE - MAPLE HILL CHICKEN, RED PEPPER SAUCE, BOCCONCINI	28
<b>SEAFOOD</b> - PRAWNS, MUSSELS, SCALLOPS & CHAR IN EVO & WHITE WINE	44
RABBIT - CONFIT RABBIT, ARUGULA PESTO, CREAM, TOMATO, SUNFLOWER SEED	28

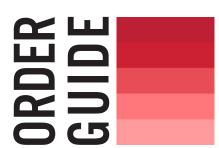
#### VEGGIE & VEGAN ——

QUINOA LASAGNA · NOODLE-LESS, ROOT VEG, TOMATO SAUCE, PICKLED ZUC.	21
MUSHROOM RISOTTO - CREMINI, TRUFFLE, GRANA PADANO	24
VEGETABLE STRUDEL - ROASTED VEG, GRUYERE CHEESE, TOMATO SAUCE	19

# MODERN WAGYU BURGER

GROUND BRANT LAKE WAGYU, 4K FARM BERKSHIRE BACON,
GRUYERE CHEESE, ARUGULA, TOMATO, PICKLED ZUCCHINI,
TRUFFLE AIOLI, BEER MUSTARD

26 SINGLE / 34 DOUBLE PATTY



BLUE - COLD, RED CENTER
RARE - VERY RED, COOL CENTER
MEDIUM RARE - RED, WARM CENTER
MEDIUM - PINK, WARM CENTER
MEDIUM WELL - DULL PINK CENTER