

INTRO COURSE

TRUFFLE CHEESE FONDUE	16¼ P/P
GRUYÈRE & EMMENTALER, WHITE TRUFFLE OIL, HERBS, BAGUETTE FOR DIPPING MINIMUM ORDER 2 GUESTS	
DIPPING ACCOMPANIMENTS	
PRAWNS 7 APPLE 6 TENDERLOIN 7	
PANZANELLA & HALOUMI	17¾
QUEBEC HALOUMI CHEESE, PANZENELLA, STEWED BROXBURN TOMATO’S	
WAGYU DUMPLINGS	19½
GOCHUJANG AIOLI, PONZU DIPPING SAUCE	
MODERN TARTARE	S-19½ / L-28½
DIJON, CAPER, GHERKIN, FARM YOLK, TRUFFLE OIL, HOMEMADE POTATO CHIPS	
BACON TASTING	19¾
4K FARMS BERKSHIRE DOUBLE SMOKED, HILL-VIEW FARMS SALT-CURED, MODERN HOUSE BRAISED PORK BELLY, HOUSE MADE BBQ SAUCE	
THE “MEATBALL” FOR 2	24¾
LB FRESH GROUND BRANT LAKE WAGYU, FIOR DI LATTE STUFFING, TOMATO, HERBS	
CRAB IN A JAR	22½
WARM KING CRAB, CITRUS BUTTER, FRESH HERBS, BAGUETTE	
ARANCINI	16½
DRY AGED BENCHMARK BEEF SHORT RIB, ARBORIO RICE, MUSHROOM, CARAMELIZED ONION FUREE, RED RADISH	

CHILLED SEAFOOD

OYSTERS ON THE HALF SHELL	3¾ each
PRAWN COCKTAIL	6½ each
JUMBO PRAWNS, COCKTAIL SAUCE	
KING CRAB COCKTAIL	29
½ POUND KING CRAB, SAUCE LOUIS	
LOBSTER COCKTAIL	27
½ ATLANTIC LOBSTER, BEARNAISE SAUCE	
PRAWN & SCALLOP CECICHE	S-17¾ / L-26¾
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
DELUXE (4-5 GUESTS) 159

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

AVENUE & WHERE MAGAZINE STEAKHOUSE OF THE YEAR 2017



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

FRESH SALADS

MODERN CAESAR	15¾
ROMAINE, HOUSE MADE BACON BITS, GRANA PADANO, GARLIC DRESSING	
ENTREE SIZE STEAK CAESAR SALAD	28¾
DUCK PROSCUITTO SALAD	18¾
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	

1800° STEAKS includes one modern side

FISH & SEAFOOD includes one modern side

PRIME GRADE, DRY & WET AGED, PASTURE RAISED & GRAIN FINISHED

BENCHMARK ANGUS - WARNER, AB.

FILET	8oz	51
STRIPLOIN	12oz	49
RIBEYE	14oz	54
★ T-BONE	22oz	64

| 00% GRASS FED & FINISHED, WET AGED, PASTURE RAISED

PINE HAVEN FARMS - WETASKIWIN, AB.

FILET	7oz	51
PETITE TENDER	8oz	39
SIRLOIN	9oz	39

PRIME GRADE ⁺, WET AGED, GRAIN FED & FINISHED

BRANT LAKE WAGYU - BRANT, AB.

★ FLAT IRON	6oz	44
★ HANGAR	8oz	39
SKIRT	10oz	39
FILET SMALL	6oz	69
FILET LARGE	10oz	89
NY STRIPLOIN	10oz	69
RIBEYE	14oz	79

ALL THE WAGYU - SUPER PLATTER

ALL 6 CUTS OF WAGYU - 54oz
FLAT IRON, HANGAR, SKIRT, FILET, STRIPLOIN & RIBEYE
WITH 3 SIDES OF YOUR CHOICE | FEEDS 2 - 6 GUESTS
294

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

SURF WITH YOUR TURF

SAUTEED OCEANWISE SELVA PRAWNS 17
½ MARITIME LOBSTER 27
½ POUND KING CRAB 29
SEARED LARGE CANADIAN SCALLOP 27

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	64¼
1 LB - KING CRAB LEGS WITH DRAWN BUTTER	68¼

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
SEAFOOD - 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

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