

PLEASE NOTE DUE TO HIGH DEMAND WE KINDLY ASK THAT YOU TAKE UNDER 2HRS
FOR YOUR DINNING EXPERIENCE AS THE TABLE IS RE-BOOKED AFTER YOU.
THANK YOU FROM THE MODERN STEAK TEAM



AMUSE

EAST COAST OYSTER, HOUSE MIGNONETTE, NORTHERN DIVINE CAVIAR

1ST

MODERN TARTARE

DIJON, CAPERS, CORNICHON, FARM YOLK, TRUFFLE OIL, HOME MADE POTATO CHIPS

OR

SEAFOOD RAVIOLI

SAFFRON TEA, SALMON ROE

2ND

MODERN CAESAR

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

OR

MUSHROOM BRUSCHETTA

CREMINI, OYSTER AND SHIMEJI MUSHROOMS, THYME CREAM REDUCTION, WARM BAGUETTE

3RD

ALL STEAKS SERVED WITH MASHED POTATO, AND SEASONAL VEGETABLES

6OZ BENCHMARK FILET

OR

10OZ WAGYU STRIPLOIN

OR

14OZ BENCHMARK RIBEYE

OR

DUCK BREAST, CARROT PUREE, RED WINE POACHED PEAR, POLENTA CAKE

OR

SABLE FISH, QUINOA SALAD WITH BUTTERNUT SQUASH, AND FRIED BRUSSEL LEAVES, CANDIED FENNEL

4TH

RED VELVET CAKE

CREAM CHEESE ICING, STRAWBERRY COULIS

OR

CHOCOLATE RASPBERRY CHEESECAKE, GRAHAM CRUMBLE, RASPBERRY GELEE, COCOA NIB FLORENTINE

ADD A SAUCE OR BUTTER: CHIMICHURRI, ASIAN STEAK SAUCE, TRUFFLE BUTTER, ROASTED GARLIC BUTTER \$5 EACH
ADD HALF LOBSTER \$27 OR ADD HALF CRAB \$29

*PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS.
NOT ALL INGREDIENTS LISTED IN MENU DESCRIPTION.

\$89 PER PERSON

MODERN STEAK
VALENTINE'S WEEK FEB. 13TH TO 15TH