

INTRO COURSE

TRUFFLE CHEESE FONDUE	16¼ P/P
GRUYÈRE & EMMENTALER, WHITE TRUFFLE OIL, HERBS, BAGUETTE FOR DIPPING MINIMUM ORDER 2 GUESTS	
DIPPING ACCOMPANIMENTS	
PRAWNS 17	APPLE 6 TENDERLOIN 17
SIZZLING HOT ROCK	19½
SLICED PRIME GRADE BENCHMARK BEEF, TRIO OF SAUCES	
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, SESAME SOY SAUCE DIPPING SAUCE	
THE "MEATBALL" FOR 2	24¾
1 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 PUREE, 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 CEVICHE	S-17¾ / L-26¾
LIME, CUCUMBER SALAD, PAPRIKA CHILI OIL	

FRESH SALADS

MODERN CAESAR	15¾
ROMAINE, HOUSE MADE BACON BITS, GRANA PADANO, GARLIC DRESSING	
ENTREE SIZE STEAK CAESAR SALAD	28¾
BEETS & RICOTTA	13¾
GOLD BEETS, HOUSE MADE RICOTTA, ARUGULA, SUNFLOWER SEEDS, HOUSE VINAIGRETTE	
DUCK PROSCUITTO SALAD	18¾
HOUSE CURED BROME LAKE DUCK PROSCUITTO, BUTTER LEAF LETTUCE, ROASTED PEPPERS, PICKLED RED ONIONS, BLUE CHEESE, BASIL VINAIGRETTE	
PANZANELLA & HALOUMI	17¾
QUEBEC HALOUMI CHEESE, PANZENELLA, STEWED BROXBURN TOMATO'S	
SALAD ADD-ONS	17
PRAWNS	TENDERLOIN ARCTIC CHAR

SEAFOOD PLATTER

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

GRAND DELUXE	(2-3 GUESTS)	99	
	(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 1 MEAL TO SOMEONE IN NEED. BUY ONE, GIVE ONE!

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	48
STRIPLOIN	12oz	46
RIBEYE	14oz	49
★ T-BONE	22oz	64

100% GRASS FED & FINISHED, WET AGED, PASTURE RAISED

PINE HAVEN FARMS - WETASKIWIN, AB.

FILET	7oz	51
SIRLOIN	9oz	39

PRIME GRADE +, WET AGED, GRAIN FED & FINISHED

BRANT LAKE WAGYU - BRANT, AB.

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

SHARE STEAKS FOR 2 includes two modern 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, STRIPLOIN & RIBEYE	99 per person

STEAK AFICIONADO CUTS includes one modern side

UNIQUE CUTS FROM OUR DIFFERENT RANCHES... NOT FOR BEGINNERS		
★ HANGAR - BRANT LAKE WAGYU	8oz	39
PETITE TENDER - PINE HAVEN FARMS	8oz	39
SKIRT - BRANT LAKE WAGYU	10oz	39



PAN SEARED ARCTIC CHAR WITH STEWED TOMATOES	31
GRILLED AHI TUNA WITH CHIMICHURRI	49
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 MEATBALL - BASIL TOMATO SAUCE, HOUSE MADE RICOTTA	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, PICKED ZUC.	21
MUSHROOM RISOTTO - CREMINI, TRUFFLE, GRANA PADANO	24
SALSIFY "LOBSTER" ROLL - NO LOBSTER, LOBSTER ROLL W/ FRIES & SALAD	26

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

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