


CHEESE FONDUE

TRUFFLE CHEESE FONDUE  17 P/P
GRUYÈRE & EMMENTALER, WHITE TRUFFLE OIL,
HERBS, BAGUETTE FOR DIPPING
MINIMUM ORDER 2 GUESTS

DIPPING ACCOMPANIMENTS

TIGER PRAWNS 17 CHOPPED LOBSTER TAIL 24
BEEF TENDERLOIN 17 BARTLETT PEAR 6

TARTARE BAR

HAND CHOPPED TO ORDER
ALBERTA BEEF TENDERLOIN

MODERN TARTARE
DIJON, CAPER, GHERKIN,
FARM YOLK, TRUFFLE OIL
SMALL 19 / LARGE 28

SPICY ASIAN STYLE TARTARE
VOLCANO SAUCE, SOY, CHIVES
SESAME OIL, GARLIC, TOASTED SESAME
SMALL 19 / LARGE 28

DELMONICO TARTARE
LIGHTLY SEARED, BEARNAISE,
PARSLEY, CHIVES, OLIVE OIL
SMALL 19 / LARGE 28

PIEDMONTESE TARTARE
TRUFFLE OIL, GRANA PADANO,
CHOPPED MUSHROOMS, LEMON,
CHILI FLAKES, FARM YOLK,
SMALL 19 / LARGE 28


TARTARE BELGAIN
GARLIC AIOLI, DIJON, SMOKED PAPRIKA,
WORCESTERSHIRE, CAPER, GHERKIN,
SMALL 19 / LARGE 28

SALMON TARTARE
CUCUMBER, SESAME OIL,
GREEN GODDESS AVOCADO, SOY MIRIN,
SMALL 17 / LARGE 26

INTRO COURSE

OYSTERS ON THE HALF SHELL 3¾ EACH
CHEF'S INSPIRED MIGNONETTE,
FRESH HORSERADISH, CITRUS

PHILLY CHEESE STEAK SPRING ROLLS 15
PRIME RIB, MUSHROOM & PEPPERS,
SWISS CHEESE, SPICY KETCHUP

DRY AGED SHORT RIB POUTINE  15
SLOW BRAISED DRY AGED BEEF SHORT RIB,
HORSERADISH MERLOT DEMI, ALBERTA CHEESE
COMPANY FRESH CHEESE CURDS

HOLY TRINITY MEATBALLS 17
BEEF, VEAL & WILD BOAR, TOMATO SAUCE,
GRANA PADANO, BAGUETTE

"LOBSTER" GRILLED PRAWNS 17
1800° GRILLED LOBSTER MARINATED HEAD-ON
PRAWNS, BEARNAISE DIPPING SAUCE, LOBSTER OIL

BACON "NOT WRAPPED" SCALLOPS 19
GRILLED THICK CUT DOUBLE SMOKED BACON,
SEARED CDN SEA SCALLOPS, COCKTAIL SAUCE

SOUP & SALADS

ALL SOUPS & DRESSINGS ARE MADE IN HOUSE FROM SCRATCH

GAZPACHO ANDALUZ 9
TRADITIONAL COLD SPANISH HEIRLOOM TOMATO
BASED SOUP

MODERN CAESAR 14
BABY ROMAINE, DOUBLE SMOKED BACON,
GRANA PADANO, GARLIC DRESSING

ENTREE SIZE STEAK CAESAR SALAD 28

MODERN WEDGE TRIO 15
1000 ISLAND & TOMATO
BLUE CHEESE & BACON
GREEN GODDESS & RED ONION.

CAPRESE SALAD 16
HIERLOOMS AND FRESH TOMATOES, BASIL, ALBERTA
CHEESE COMPANY FIOR DI LATTE, SPANISH OLIVE
OIL, BALSAMIC REDUCTION

SALAD ADD-ONS
TIGER PRAWNS 17 GRILLED SCALLOPS 19
BEEF TENDERLOIN 17


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

BEN'S BEEF - PICTURE BUTTE, AB.

PRIME GRADE, DRY & WET AGED, GRASS FED & GRAIN FINISHED
BASEBALL TOP SIRLOIN 10oz 34
★ FILET BONE-IN  12oz 44
★ RIBEYE 40 DAY DRY-AGED 14oz 49

PINE HAVEN FARMS - WETASKIWIN, AB.

WET AGED, PASTURE RAISED, 100% GRASS FED & FINISHED
★ CALIFORNIA CUT STRIPLOIN 8oz 39
FILET 8oz 54

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

CATTLE GROWS THEIR WAGYU CROSS ANIMALS SLOWLY WITH A
SUSTAINABLE DIET, RESULTING IN SUPERIOR MARBLED BEEF.

★ FLAT IRON 6oz 39
FILET 6oz 59
NY STRIPLOIN 10oz 49
RIBEYE 12oz 56

SHARE STEAKS

SHARED STEAKS INCLUDE 2 MODERN SIDE CHOICES

★ 36oz TOMAHAWK RIB EYE FOR 2 54 PER PERSON
BONE-IN, MINIMUM 40 DAY DRY AGED

FILET TRIO FOR 2 73 PER PERSON
BRANT LAKE WAGYU, BEN'S & PINE HAVEN

BRANT LAKE WAGYU SAMPLER FOR 2 73 P/P
FLAT IRON, FILET, STRIPLOIN (ADD RIBEYE) 99 P/P

SURF WITH YOUR TURF

SAUTEED TIGER PRAWNS 17
MARITIME LOBSTER TAIL 24
GRILLED CANADIAN SCALLOPS 19

ALBERTA SLOW ROASTED PRIME RIB

- FRIDAY & SATURDAY -

MASHED POTATO, SEASONAL VEG, JUS AND HORSERADISH CREMA
\$3.75 PER OUNCE (MINIMUM 8OZ)

COMPLETE PLATES

★ MODERN STEAK BURGER 24
GROUND DRY AGED RIBEYE, BACON, GRUYERE OR
BLUE CHEESE, BUTTER LETTUCE, TOMATO, PICKLE,
SECRET SAUCE, GRAINY MUSTARD

ALBERTA KUROBUTA PORK CHOP 34
SMOKED PAPRIKA RUBBED BRANT LAKE KUROBUTA
PORK CHOP, MASHED POTATOES, SEASONAL
VEGETABLE

BEEF BACK RIBS  32
BBQ'ED PRIME RIB BEEF BONES, WARM POTATO BACON
SALAD W/ SOUS VIDE EGG, SEASONAL VEGETABLE

QUINOA STUFFED PEPPER 19
MUSHROOM, PEAS, GOATS CHEESE,
HOUSE TOMATO SAUCE, WHITE BALSAMIC

FISH & SEAFOOD

SERVED WITH WARM POTATO BACON SALAD
W/ SOUS VIDE EGG, SEASONAL VEGETABLE

GRILLED B.C KING SALMON 33
MINT AND CITRUS CREME FRAICHE

10oz MARITIME LOBSTER TAIL 49
DRAWN BUTTER

GRILLED CANADIAN SEA SCALLOPS 36
SEA SALT & GARLIC OIL

SAUCES & BUTTERS (\$4)

TRUFFLE BUTTER TRADITIONAL BÉARNAISE
WORCESTERSHIRE BUTTER HORSERADISH CREMA
SPICY SMOKED BUTTER CREAMY PEPPERCORN
CHIMICHURRI BLUE CHEESE CRUST \$6

MODERN SIDES (\$10)

OVERSIZED BAKED POTATO W/ SC & BACON MARMALADE
PARMESAN TRUFFLE FRIES W/ GARLIC AIOLI
DECADENT MASHED POTATOES (ADD LOBSTER \$8)

GNOCCHI BOLOGNESE
TRUFFLE MAC & CHEESE (ADD LOBSTER \$8)

SAUTÉED CREMINI MUSHROOMS
ASPARAGUS, 63° EGG, GRANA PADANO
BRUSSEL SPROUTS, LARDON, MAPLE SYRUP
ROASTED CARROTS, MINT, MALDON
SLICED TOMATO, CUCUMBER & ONION W/ MODERN DRESSING

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

