



Welcome to 360 Restaurant

360 celebrates fresh. We celebrate local. We celebrate sustainable.

We celebrate any occasion with the best of Canadian cuisine, from coast to coast to coast.

This menu is single-use and 100% recyclable.

Please feel free to take it home as a souvenir of your dining experience at Canada's celebration destination.



champagne and sparkling

	5oz	Btl
🍁 Nicholas Pearce, Ward 5, Crémant de County, Brut, 2019, Niagara, Ontario	16	70
🍁 Rosehall Run, Rosé, Prince Edward County, Ontario	17	75

white

	6oz	9oz	Btl
🍁 White blend, Megalomaniac Winery, Over the Top, 2018, Niagara, Ontario	13	18	50
🍁 Riesling, Angels Gate Winery, Süsreserve, 2017, Niagara, Ontario	15	23	58
🍁 White blend, Rosewood Winery, White Rabbit, 2018, Niagara, Ontario	16	25	70
🍁 Sauvignon blanc, Peninsula Ridge, Wismer Vineyard, 2019, Niagara, Ontario	17	25	72
🍁 Chardonnay, 2027 Cellars, Wismer Vineyard, 2018, Niagara, Ontario	19	28	80

red

	6oz	9oz	Btl
🍁 Red blend, Megalomaniac Winery, Over the Top, 2018, Niagara, Ontario	13	18	50
🍁 Baco noir, Henry of Pelham Estate Winery, 2018, Niagara, Ontario	15	23	60
🍁 Pinot noir, Keint-He, Portage, 2016, Prince Edward County, Ontario	20	29	81
🍁 Cabernet franc, Cave Spring Cellars, 2017, Niagara, Ontario	16	24	70
🍁 Gamay, Malivoire Wine Company, Small Lot, 2018, Niagara, Ontario	16	24	70

beer

Lager, CN Tower, Railway City Brewery, St.Thomas, Ontario, 473ml/4.2% ABV	13
Pilsner, Steam Whistle Brewery, Toronto, Ontario, 473ml/5% ABV	13
Indian Pale Ale, Boneshaker I.P.A, Amsterdam Brewery, Toronto, Ontario, 473ml/7.1% ABV	13
Wheat Beer, Summer Squeeze, Perth Brewery, Perth, Ontario, 473ml/5.1% ABV	14

cocktails

Yacht Party 2.5 oz	14
<i>Tropical rum punch, skewered fruits, shaved coconut</i>	
Beautiful Strangers 2oz	14
<i>Dillon's Elevation vodka, Campari, rose syrup, rose water</i>	
Save the Bees! 3oz	14
<i>Dillon's Elevation gin, Beattie's potato vodka, Rosewood spiced mead</i>	
Footloose & Fancy Fizz 2oz	14
<i>Empress 1908 gin, Dillon's absinthe, fizz</i>	
Lucifer's Vices 3oz	14
<i>Howitzer whisky, Amaro Montenegro, Cointreau, blueberry syrup</i>	
Adios Muchachos 2.5oz	14
<i>Siempre Blanco, El Jimador Reposado, Fernet Branca, jalapeño agave syrup</i>	

prix fixe menu

2 course \$65

3 course \$79

appetizers (choice of)

LEAMINGTON HEIRLOOM TOMATOES (V)

The New Farm's lettuce & mustard greens, cold-pressed canola oil, Niagara baco noir vinaigrette, Vancouver Island sea salt

Sauvignon blanc, Peninsula Ridge, Wismer Vineyard, 2018, Niagara, Ontario

6oz glass \$17, 9oz glass \$25, Bottle \$72

PEI MUSSELS AND QUÉBEC ESCARGOT

Garlic butter & breadcrumbs, roasted red pepper & watercress, brioche toast, lime

Chardonnay, 2027 Cellars, Wismer Vineyard, 2017, Niagara, Ontario

6oz glass \$19, 9oz glass \$28, Bottle \$80

BABY ROMAINE SALAD

Sleger's red & green romaine leaves, 360 Caesar vinaigrette, double-smoked bacon lardons, ficelle crostini

Pinot gris, Big Head Wines, Select, 2018, Niagara, Ontario

6oz glass \$18, 9oz glass \$26, Bottle \$75

ASPARAGUS WITH CHILI AÏOLI (V)

Grilled green asparagus, vegan chipotle aioli, crispy shallots

Unoaked chardonnay, Château des Charmes, 2018, Niagara, Ontario

6oz glass \$16, 9oz glass \$25, Bottle \$70

HOUSE-SMOKED SALMON

Shaved fennel & arugula, caperberry & red onions, crème fraîche, seaweed & fennel seed crackers

Viognier, Redstone Winery, 2017, Niagara, Ontario

6oz glass \$19, 9oz glass \$28, Bottle \$80

BISON CARPACCIO

Shaved Gunn's Hill cheese, house pickle, juniper & black pepper aioli, pea shoots, breadsticks

Baco noir, Henry of Pelham Estate Winery, 2018, Niagara, Ontario

6oz glass \$15, 9oz glass \$23, Bottle \$60

mains (choice of)

CAVATAPPI AND SASKATCHEWAN CHANTERELLES (V)

Basil pesto, zucchini, cherry tomatoes, baby peppers, arugula, roasted pine nuts

Gamay, Malivoire Wine Company, Small Lot, 2018, Niagara, Ontario

6oz glass \$16, 9oz glass \$24, Bottle \$70

SMOKED PERTH COUNTY DOUBLE PORK CHOP

Yukon Gold mashed potato, wilted spinach & arugula, apple & thyme jus

Shiraz/pinot, Reif Estate Winery, The Magician, 2017, Niagara, Ontario

6oz glass \$19, 9oz glass \$28, Bottle \$78

GRILLED OXFORD COUNTY CHICKEN BREAST

360 signature BBQ sauce, pan-roasted sweet potatoes, sautéed rapini with lemon & garlic

Cabernet franc, Cave Spring Cellars, 2017, Niagara, Ontario

6oz glass \$15, 9oz glass \$23, Bottle \$70

ATLANTIC SALMON FILET

Orange & saffron glaze, grilled endive & broccolini, braised navy beans

Pinot noir, Keint-He Winery, Portage, 2016, Prince Edward County, Ontario

6oz glass \$20, 9oz glass \$29, Bottle \$81

CURRY-ROASTED CAULIFLOWER (V)

Black lentils & tomatoes, sautéed kale, coconut yoghurt & cucumber raita, toasted almonds

Merlot, 13th Street Winery, 2018, Creek Shores, Ontario

6oz glass \$18, 9oz glass \$26, Bottle \$75

45 DAY-AGED 10OZ AAA PRIME RIB OF BEEF

Buttermilk & chive mashed potatoes, grilled asparagus, natural jus

Cabernet sauvignon/merlot, Redstone Winery, 2015, Niagara, Ontario

6oz glass \$21, 9oz glass \$32, Bottle \$92

à la carte

ALBERTA AAA BEEF PRIME RIB

Aged a minimum of 45 days, natural jus, creamed horseradish

12oz \$65 | 14oz \$70 | 20oz \$85

MALPEQUE OYSTERS 🌊 half dozen \$21 dozen \$38

Grown in oyster beds in rivers and bays around Prince Edward Island, Malpeque oysters 🌊 have a salty sweetness that lends itself to citrus and spicy flavours

CHILLED SHRIMP COCKTAIL \$35

3 jumbo black tiger shrimp, horseradish cocktail sauce, lemons

CHILLED ATLANTIC LOBSTER COCKTAIL ON THE HALF SHELL \$45

Half poached Atlantic lobster, Marie Rose sauce, lemons

mains

PRINCE EDWARD ISLAND GRASS-FED 45 DAY-AGED AAA STEAKS

16oz RIB EYE

\$85

10oz STRIPLOIN

\$80

8oz TENDERLOIN

\$80

ADD FIVE SHRIMP \$28

Sautéed in garlic butter, grilled half lemon

POACHED 1½LB ATLANTIC LOBSTER \$95

Grilled half lemon and tarragon beurre blanc

CANADIAN STEAK AND LOBSTER \$120

Grilled 6oz AAA PEI beef tenderloin, half an Atlantic lobster

Creamed spinach, asparagus spears, mashed potato, beurre blanc, peppercorn jus

Shiraz/pinot, Reif Estate Winery, The Magician, 2017, Niagara, Ontario

6oz glass \$19, 9oz glass \$28, Bottle \$78

Blanc de Blancs Brut, 360 Sparkling, Angel's Gate Winery, 2015, Niagara, Ontario

6oz glass \$18, Bottle \$87



side dishes \$11

(We recommend two side orders with your main course)

BAKED POTATO WITH SOUR CREAM
FRIES WITH TRUFFLE AÏOLI
SWEET POTATO FRIES WITH LEMON AÏOLI
BUTTERMILK & CHIVE MASHED POTATO
STEAMED JASMINE RICE WITH TOASTED SESAME SEEDS

FORAGED MUSHROOMS WITH THYME (V)
FRENCH BEANS WITH TOASTED ALMONDS (V)
ASPARAGUS WITH SHALLOT & HERB BUTTER
GRILLED BABY PEPPERS WITH ROSEMARY OIL (V)

desserts (choice of) (\$14)

DARK CHOCOLATE TOWER

Dark chocolate crémeux, flourless chocolate cake, milk chocolate ice cream, poached Beamsville cherries

Kopke, Ruby, fine port
2oz glass \$6.50, Bottle \$62

ONTARIO STRAWBERRY MOUSSE (V)

Strawberry & poppyseed glaze, toasted vegan marshmallow, crumbled sage cookie

Vidal, Big Head Wines, Select Late Harvest, 2016, Niagara, Ontario
2oz glass \$12, Bottle \$71

BLUEBERRY & ALMOND CAKE (GF)

Lemon crème fraîche, vanilla custard, crushed meringue

Riesling, Cave Springs, Indian Summer Late Harvest, 2016, Niagara, Ontario
2oz glass \$13, Bottle \$81

ICE CREAM & COOKIES

Vanilla bean, milk chocolate, strawberry

Maple sugar cookie, strawberry jam & coconut thumbprint cookie, ginger snap

SORBET & COOKIES

Raspberry, mango or strawberry sorbet

Maple sugar cookie, strawberry jam & coconut thumbprint cookie, ginger snap



lavazza drip coffee

Gran Filtro Dark Roast \$3.50
Gran Filtro Decaffeinated \$3.50

lavazza espresso

Espresso \$4.50
Americano \$4.50
Cappuccino \$5
Café Latte \$5

brewed tea \$5

Ask your server for Pluck Tea varieties

specialty coffees (1 1/4oz) \$12

MONTE CRISTO COFFEE

Grand Marnier, Kahlúa, coffee & whipped cream

SPANISH COFFEE

Tia Maria, brandy, coffee & whipped cream

B52 COFFEE

Baileys, Kahlúa, Grand Marnier, coffee & whipped cream

CAFFÉ ITALIANO

Galliano, dark Crème de Cacao, coffee & whipped cream

CHOCOLATE MINT

Godiva white chocolate cream, peppermint schnapps, coffee & whipped cream



John Morris
Executive Chef

To receive complimentary elevation, a minimum of 2 courses must be purchased per person
Prices do not include taxes or gratuities | Please advise server of any food allergies
Menu en français disponible