

CANADIAN INGREDIENTS

CANADIAN WINE

CANADIAN VIEW



THE RESTAURANT AT THE CN TOWER
360
LE RESTAURANT DE LA TOUR CN

• LUNCH •

prix fixe

2 courses \$55

3 courses \$69

Suggested wine pairing prices are for a 6-ounce glass; 9-ounce glasses are also available

appetizer (choice of)

HEARTS OF ROMAINE

*Pancetta, caesar vinaigrette and Parmesan cheese
"Lily" Sparkling, Colio Estate Vineyards, Ontario \$15*

SHRIMP COCKTAIL

*Lemon, cocktail sauce
(\$5 supplement)*

2014 Pinot Gris, Cave Spring Cellars, Niagara Peninsula, Ontario \$14

ORGANIC KALE

*Buffalo yogurt, orange, heirloom carrots, pumpkin seeds
2013 Riesling, Cave Spring Cellars, Niagara Peninsula, Ontario \$14*

CAULIFLOWER BISQUE

*Bleu Ermite, walnuts, crème fraîche
2013 Chardonnay, Vintner's Reserve, Kendall-Jackson, California \$18*

CHOPPED SALAD

*Lettuce, Nostrana salami, Niagara Gold cheese, dried tomatoes, chick peas
2013 Chardonnay, Henry of Pelham Winery, Niagara Peninsula, Ontario \$14*

WILLOW GROVE FARM'S PORK AND RABBIT TERRINE

*Apple marmalade, pickles
2013 Pinot Noir, Voyageur, Keint-He Winery, Niagara Peninsula, Ontario \$15*

HOT SMOKED BC SOCKEYE SALMON

*Spinach, black radish, dill
2012 Chardonnay, The Rusty Shed, Flat Rock Cellars, Niagara Peninsula, Ontario \$22*

main (choice of)

ATLANTIC SALMON AND SCALLOP

*Oyster mushrooms, new potatoes, pickled onions, crème fraîche
2012 Chardonnay, The Rusty Shed, Flat Rock Cellars, Niagara Peninsula, Ontario \$22*

CANADIAN BISON "BANGERS AND MASH"

*Turnip, parsnips, caramelized onions
2013 Meritage, Limited Edition, Magnotta Winery, Niagara Peninsula, Ontario \$14*

NIAGARA BACO NOIR RISOTTO

*Calamari, ricotta salata, sun-dried tomato butter
2013 Baco Noir, Henry of Pelham Winery, Niagara Peninsula, Ontario \$14*

QUÉBEC'S NAGANO LONG BONE PORK CHOP

*Upper Canada ricotta, Savoy cabbage, heirloom carrots
2013 Pinot Noir, Voyageur, Keint-He Winery, Niagara Peninsula, Ontario \$15*

SPINACH STUFFED SUPREME OF CHICKEN

*Sweet Potato, tarragon, succotash
2013 Malbec, Reserve, Bodega Callia, San Juan, Argentina \$16*

ONTARIO PICKEREL AND GUELPH POTATOES

*Curry, fennel, mussels, smoked bacon
2013 Riesling, Cave Spring Cellars, Niagara Peninsula, Ontario \$14*

48 HOUR ONTARIO LAMB SHOULDER

*Strozzapreti, eggplant, crispy olives
2013 Pinot Noir, Voyageur, Keint-He Winery, Niagara Peninsula, Ontario \$15*

ALBERTA PRIME RIB OF BEEF

*Bread pudding, root vegetables, natural jus
(\$8 supplement)
2013 Cabernet Sauvignon, McManis Family Vineyards, California \$19*

dessert (choice of)

RHUBARB HAZELNUT CAKE

Praline gelato, crème Anglaise

CINNAMON CHEESECAKE

Apples, walnuts, whipped cream

LEMON MERINGUE

White chocolate, raspberries

APPLE TOFFEE PUDDING

Steam Whistle caramel

DARK CHOCOLATE LAVA CAKE

Beamsville cherries

ICE CREAM (choice of)

Vanilla bean, Praline gelato, Lindt milk chocolate

SORBET (choice of)

Raspberry, Mango

ontario dessert wines

2012 Indian Summer Late Harvest Riesling, Cave Spring Cellars, Niagara Peninsula, Ontario, (2oz) \$13

2012 Vidal Ice Wine, Inniskillin Winery, Niagara Peninsula, Ontario, (2oz) \$23

2013 Riesling Ice Wine, Henry of Pelham Winery, Niagara Peninsula, Ontario, (2oz) \$27

steak and seafood à la carte

CANADIAN ARTISAN PINE MEADOW FARM'S BEEF:

CANADIAN AAA RIB EYE

Aged 45 days 16oz \$80

CANADIAN AAA NEW YORK CUT STRIPLOIN STEAK

Aged 45 days 10oz \$55

CANADIAN AAA BEEF TENDERLOIN

Aged 45 days 8oz \$60 12oz \$75

Add seared Foie Gras \$20 supplement

TOURNEDOS ROSSINI

*Grilled 8oz Canadian AAA Beef Tenderloin topped with Seared Foie Gras,
King Oyster mushrooms, chateau potatoes, French beans, truffle madeira jus \$80*

STEAK AND LOBSTER TAIL

GRILLED 8oz CANADIAN AAA PINE MEADOW FARM'S BEEF TENDERLOIN AND AN 8oz SPINY LOBSTER TAIL

Asparagus, baked potato, garlic beurre blanc and a Cabernet jus \$95

ONTARIO LAMB

GRILLED ONTARIO LAMB RACK CHOPS

Rosemary jus \$75/LB

POACHED 1½ LB ATLANTIC LOBSTER

Asparagus, fingerling potatoes, grilled lemon and tarragon beurre blanc \$85



side dishes \$9

(We recommend two side orders for each entrée)

BAKED POTATO WITH SOUR CREAM AND CHIVE BUTTER

SAUTÉED FORAGED MUSHROOMS WITH THYME

YUKON GOLD FRITES WITH TRUFFLE AÏOLI

FRENCH BEANS AMANDINE

SWEET POTATO FRIES WITH LEMON AÏOLI

RAPINI WITH PARMESAN CHEESE

SWEET POTATO MASH

YUKON GOLD MASHED POTATO

ROASTED ROOT VEGETABLES

To receive complimentary elevation a main course must be purchased per person | Prices do not include taxes or gratuities

Please advise server of any food allergies

Menu en français disponible