

CANADIAN INGREDIENTS

CANADIAN WINE

CANADIAN VIEW



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

• DINNER •

2 course \$65

3 course \$79

prix fixe

Suggested Wine Pairings

appetizers (choice of)

6oz | 9oz

ALBACORE TUNA CRUDO

Sliced raw sushi grade white tuna from Haida Gwaii British Columbia, truffle essence, chives, orange zest, avocado purée, baby herb salad, rooftop hot peppers and pickled chanterelles

2015 Sauvignon Blanc

Mike Weir Winery
Niagara Peninsula, Ontario

\$15 | \$21

HEARTS OF ROMAINE AND BABY RED KALE SALAD

360 caesar vinaigrette, maple glazed bacon lardons, focaccia croutons, shaved Parmigiano

2016 Riesling

Falls Vineyard, 2027 Cellars
Vinemount Ridge, Ontario

\$18 | \$26

CELERY ROOT AND FENNEL BISQUE

Smoked bay scallops, shaved celery and fennel sprouts

2013 Chardonnay

Tawse Winery
Niagara Peninsula, Ontario

\$17 | \$24

360 NEW FARM GREENS SALAD

Young lettuces and mustard leaves, baby cucumber mat, local radishes, toasted mustard seed and maple vinaigrette

2015 Riesling

Süssreserve, Angels Gate
Niagara Peninsula, Ontario

\$15 | \$21

LEAMINGTON HEIRLOOM TOMATOES

Monforte Dairy Mary Jane cheese, Creemore arugula, Rosewood smoked honey vinegar, first pressed sunflower oil

2015 Rosé

Tawse Winery
Niagara Peninsula, Ontario

\$14 | \$19

PERTH COUNTY SMOKED HAM HOCK AND BC MOREL TERRINE

Pickled Ontario green garlic shoots, summer fruit mostarda, black garlic aioli

2015 Pinot Noir

Coyote's Run
Niagara Peninsula, Ontario

\$18 | \$26

HOUSE SMOKED SALMON

k² Milling cranberry flour bannock, Monforte Dairy water buffalo yogurt, lemon zest, red onion jam, pickled fennel
(\$6 supplement)

NV Cuvée Catherine Brut Rosé 5oz \$22

Henry of Pelham Estate Winery
Niagara Peninsula, Ontario

mains (choice of)

A TASTE OF FOGO ISLAND

Newfoundland handline cod, snow crab leg, glacial water shrimp, coconut cream seafood broth, partridge berries, herbed purple and fingerling potatoes, dulce

2012 Chardonnay

Rusty Shed, Flat Rock
Twenty Mile Bench, Ontario

\$22 | \$33

CRISPY PERTH COUNTY PORK BELLY AND SEARED EAST COAST SEA SCALLOPS

Green pea purée, Steam Whistle Brewing spent grains, king salmon caviar

2013 Chardonnay

Tawse Winery
Niagara Peninsula, Ontario

\$17 | \$24

PRAIRIE GRAINS RISOTTO

Wheat berries, barley, wild rice, Stonetown Homecoming Raclette cheese, wild BC mushrooms, The New Farm's greens, seared baby peppers and summer squashes

2013 Pinot Noir

Leaning Post
Niagara Peninsula, Ontario

\$28 | \$42

ROASTED ONTARIO CHICKEN SUPREME

Blackcurrant and pink pepper jus, three onion marmalade, crème fraîche whipped potato, green beans and heirloom carrots

2015 Gamay

Malivoire Winery
Niagara Peninsula, Ontario

\$16 | \$22

PAN ROASTED DUCK BREAST

King Cole duck breast finished with pine sea salt flakes, maple and chili jus, brandied cherries, cauliflower and allspice purée, rainbow Swiss chard

2015 Baco Noir

Old Vines, Henry of Pelham
Niagara Peninsula, Ontario

\$17 | \$24

GRILLED SUMMER VEGETABLE STUFFED PASTA

Stuffed pasta shells, fresh lemon, Niagara Ricotta, Kingsville cherry tomato ragù, Slegers Greens herb salad

2015 Pinot Noir

Coyote's Run
Niagara Peninsula, Ontario

\$18 | \$24

ATLANTIC SALMON FILLET

Dried blueberry and cracked juniper crust, yellow split-pea and nori purée, buttered corn and sugar snap peas, smoked pearl onions

2015 Cabernet Franc

Grower's Blend, Tawse Winery
Niagara Peninsula, Ontario

\$23 | \$34

45 DAY AGED ALBERTA PRIME RIB OF BEEF

Herb roasted duck fat potatoes, natural jus, local asparagus
(\$10 supplement)

2014 Syrah

Iconoclast, Creekside
St. David's Bench, Ontario

\$21 | \$32

grill and seafood à la carte

Suggested Wine Pairings

canadian artisan pine meadow farm's beef

6oz | 9oz | Btl

CANADIAN AAA RIB EYE

Aged 45 days **16oz \$85**

2013 Syrah

\$37 | \$55 | \$148

Crosswinds, Mission Hill
Okanagan Valley, B.C

CANADIAN AAA NEW YORK CUT STRIPLOIN STEAK

Aged 45 days **10oz \$75**

2015 Cabernet Merlot

\$15 | \$21 | \$58

Vineland Estates
Niagara Peninsula, Ontario

CANADIAN AAA BEEF TENDERLOIN

Aged 45 days **8oz \$75**

2015 Baco Noir

\$17 | \$24 | \$64

Old Vines, Henry of Pelham
Niagara Peninsula, Ontario



"CANADA 150" BONE-IN CUT LIMITED RESERVE

CANADIAN AAA PRIME RIB OF BEEF

Cooked to perfection at medium rare **45oz \$150**

2014 Syrah

\$21 | \$32 | \$83

Iconoclast, Creekside
St. David's Bench, Ontario

from ontario farms

GRILLED LAMB RACK CHOPS

Rosemary jus **\$79/LB**

2012 Cabernet Sauvignon

\$28 | \$42 | \$112

Redstone Winery
Niagara Peninsula, Ontario

BISON TENDERLOIN 8oz

West coast black trumpet mushrooms **\$85**

2013 Pinot Noir

\$28 | \$42 | \$112

Leaning Post
Niagara Peninsula, Ontario

PERTH COUNTY SMOKED PORK RACK CHOP 16oz

Summer fruit Mostarda, Niagara apple and peach cider jus **\$65**

2016 Riesling

\$18 | \$26 | \$68

Falls Vineyard, 2027 Cellars
Vinemount Ridge, Ontario

seafood

POACHED 1½ LB ATLANTIC LOBSTER

Asparagus, fingerling potatoes, grilled lemon and tarragon beurre blanc **\$95**

2012 Chardonnay

\$22 | \$33 | \$88

Rusty Shed, Flat Rock Cellars
Twenty Mile Bench, Ontario

ONE POUND OF ARCTIC WATER'S KING CRAB LEGS

Asparagus, fingerling potatoes, grilled lemon, beurre blanc **\$95**

2013 Chardonnay

\$17 | \$24 | \$64

Tawse Winery
Niagara Peninsula, Ontario

canadian steak and lobster

GRILLED 6oz CANADIAN PINE MEADOW FARM'S BEEF TENDERLOIN AND HALF AN ATLANTIC LOBSTER

Creamed spinach, asparagus spears, mashed potato, beurre blanc, peppercorn jus **\$95**

2015 Pinot Noir

\$18 | \$26 | \$68

Coyote's Run
Niagara Peninsula, Ontario



side dishes \$11

(We recommend two side orders with your main course)

SAUTÉED FORAGED MUSHROOMS WITH THYME

BAKED POTATO WITH SOUR CREAM

SKIN-ON JULIENNE FRIES WITH TRUFFLE AÏOLI

GRILLED ASPARAGUS WITH TARRAGON AND SHALLOT BUTTER

FRENCH BEANS WITH TOASTED CRUSHED ALMONDS

SWEET POTATO FRIES WITH LEMON AÏOLI

BUTTER AND CHIVE MASHED POTATO

BLISTERED BABY BELL PEPPERS WITH ROSEMARY VINCOTTO

desserts (choice of)

DARK CHOCOLATE TOWER

Vanilla bean crème Anglaise, local raspberry coulis

BANANA AND TOFFEE VERRINE

Screech rum, smoked white chocolate fudge, toasted coconut whipped cream, crushed honey pecan brittle

DARK CHOCOLATE GANACHE TART

Housemade orange marmalade core, toasted mallow fluff, Niagara icewine reduction

CARROT AND QUINOA CAKE

Parsnip caramel, whipped cream cheese, maple candied walnuts, cinnamon ice cream

LENNOX FARM'S RHUBARB AND STRAWBERRY CRUMBLE

Toasted oats, dollop of sheep's milk yogurt, baby mint leaves

ICE CREAM AND COOKIES (choice of)

Vanilla bean, Lindt milk chocolate, or salted caramel ice cream

Traditional shortbread, jam and coconut thumbprints, pistachio and lemon biscotti

SORBET AND COOKIES (choice of)

Raspberry or Mango sorbet

Traditional shortbread, jam and coconut thumbprints, pistachio and lemon biscotti

CANADIAN CHEESE SELECTION

Baguette crostini, seasonal berries, natural honeycomb

(\$8 supplement) (choice of)

MATTAGAMI | Fromagerie Kapuskoise, Ontario
influenced by the Cantal, a cheese that was popular in the Roman Empire, this traditional cheese is an early version of a cheddar

PEPPERCORN TOMME | Monforte Dairy, Ontario
this tomme has a line of whole peppercorns inside the cheese, the pepper gives a bit of heat and taste of citrus

CELTIC BLUE | Glengarry Fine Cheese, Ontario
delicately veined surface ripened blue cheese | blue taste is mild and not aggressive and is softened by a nice buttery aroma

MADAWASKA | Back Forty, Ontario
Soft bloomy white mold rind. Delicate, citric yogurt aromas lead to a melting sweetly mineral finish



lavazza drip coffee

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

lavazza espresso

Espresso \$4.50
Americano \$4.50
Cappuccino \$5.00
Café Latte \$5.00

brewed tea \$5.00

Ask your server for Pluck Tea varieties

special coffees (1 1/4oz) \$9.85

MONTE CRISTO COFFEE
Grand Marnier, Kahlúa, coffee and whipped cream

SPANISH COFFEE
Tia Maria, Brandy, coffee and whipped cream

B52 COFFEE
Bailey's, Kahlúa, Grand Marnier, coffee and whipped cream

CAFFÈ ITALIANO
Galliano, Dark Crème de Cacao, coffee and whipped cream

CHOCOLATE MINT
Godiva White Chocolate Cream, Peppermint Schnapps, coffee and whipped cream

John Morris
Executive Chef

Cameron Dryburgh
General Manager, Restaurants

*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*