

CANADIAN INGREDIENTS

CANADIAN WINE

CANADIAN VIEW



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

• LUNCH •

wine pairings

6oz | 9oz | bottle

2016 White Blend \$12 | \$17 | \$45
*"Over the Top," Megalomaniac
Niagara Peninsula, Ontario*

2016 Chardonnay \$22 | \$32 | \$90
*"Wismer Vineyard," 2027 Vineyards
Twenty Mile Bench, Ontario*

2013 Pinot Noir \$20 | \$29 | \$78
Tawse Winery, Niagara Peninsula, Ontario

2016 Dry Riesling \$15 | \$22 | \$58
Spring Cellars, Niagara Peninsula, Ontario

2013 Chardonnay \$17 | \$24 | \$64
Tawse Winery, Niagara Peninsula, Ontario

2015 Riesling \$15 | \$22 | \$58
*"Süssreserve," Angel's Gate Winery
Niagara Peninsula, Ontario*

NV Sparkling Brut Rosé 5oz \$22 | bottle \$99
*"Cuvée Catharine," Henry of Pelham
Niagara Peninsula, Ontario*



NV Sparkling 5oz \$12 | bottle \$54
"Lily," Colio Estates, Niagara Peninsula, Ontario

2013 Chardonnay \$17 | \$24 | \$64
Tawse Winery, Niagara Peninsula, Ontario

2013 Pinot Noir \$20 | \$29 | \$78
Tawse Winery, Niagara Peninsula, Ontario

2015 Riesling \$15 | \$22 | \$58
*"Süssreserve," Angel's Gate Winery
Niagara Peninsula, Ontario*

2016 White Blend \$12 | \$17 | \$45
*"Over the Top," Megalomaniac
Niagara Peninsula, Ontario*

2016 Sauvignon Blanc \$19 | \$28 | \$76
*Big Head Wines,
Twenty Mile Bench, Ontario*

2015 Syrah \$23 | \$34 | \$93
*"Reserve," Peninsula Ridge Estates Winery
Niagara Peninsula, Ontario*

prix fixe menu

2 course \$58

3 course \$72

appetizers (choice of)

DEVILLED DUCK EGGS

Seed to Sausage spicy 'Nduja, grilled endive, black garlic aioli

HEARTS OF ROMAINE AND BABY KALE SALAD

*360 Caesar vinaigrette, maple glazed bacon lardons,
focaccia croutons, shaved Parmigiano*

SMOKED MUSHROOM AND ONION SOUP

Smoked Highland blue cheese, brioche crouton, honey mushrooms

360 GREENBELT GREENS SALAD

Roasted root vegetables, crab apple vinaigrette, toasted sunflower seeds

NEW FARMS BEET AND SQUASH TART TATIN

Sheep's milk yoghurt, crushed hazelnuts, rosemary, Concord grape gastrique

KING COLE FARMS DUCK LIVER PARFAIT

*Warner's red currant gelée, black currant preserve,
millet crackers, radish seedlings*

HOUSE SMOKED SALMON

*Lemon buttermilk biscuit, whipped crème fraîche, red onion jam,
celery and dill salad, crispy capers
(\$6 supplement)*

mains (choice of)

BC FISHERMAN'S CATCH

*Rockfish, manilla clams, Humboldt squid, Salish Sea mussels,
seafood and tomato broth, sea asparagus pesto, potatoes, squid ink coral*

ANCIENT GRAINS RISOTTO

*Barley, wild rice, freekeh, Monforte fontina, wild BC mushrooms,
sautéed Brussels sprouts, spaghetti squash, toasted walnuts*

CHICKEN QUEBEC

*Brioche crusted chicken breast, maple tarragon butter, roasted garlic chicken jus,
crushed redskin potato and camelina, heirloom carrot purée, edamame beans*

PORK! PORK! PORK!

*Tenderloin, caramelized apple sausage, cider braised belly,
cabbage roll, yam apricot and parsnip purées*

PUMPKIN AND RICOTTA RAVIOLI

Caramelized butternut squash and chestnuts, wilted collards, crème fraîche

ATLANTIC SALMON FILLET

*Juniper and spruce braised creamy savoy cabbage,
pine salt and sumac dusted matchstick potatoes, roasted cauliflower*

45 DAY AGED ALBERTA PRIME RIB OF BEEF

*Roasted root vegetables, mashed potatoes, natural jus
(\$10 supplement)*

wine pairings

6oz | 9oz | bottle

2016 Baco Noir \$17 | \$24 | \$64

*"Old Vines," Henry of Pelham,
Niagara Peninsula, Ontario*

2013 Merlot \$19 | \$28 | \$75

*"Special Select," Rosewood Estates
Niagara Peninsula, Ontario*

2016 Cabernet Franc \$15 | \$21 | \$55

Vineland Estates, Niagara Peninsula, Ontario

2015 Cabernet Sauvignon \$23 | \$34 | \$95

"Bravado," Megalomaniac, Niagara Peninsula, Ontario

2015 Syrah \$23 | \$34 | \$93

*"Reserve," Peninsula Ridge Estates Winery
Niagara Peninsula, Ontario*

2016 Chardonnay \$22 | \$32 | \$90

*"Wismer Vineyard," 2027 Vineyards
Twenty Mile Bench, Ontario*

2016 Dry Riesling \$15 | \$22 | \$58

Cave Spring Cellars, Niagara Peninsula, Ontario

2013 Pinot Noir \$20 | \$29 | \$78

Tawse Winery, Niagara Peninsula, Ontario



grill and seafood à la carte

canadian artisan pine meadow farms beef

CANADIAN AAA RIB EYE

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

CANADIAN AAA NEW YORK CUT STRIPLOIN STEAK

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

CANADIAN AAA BEEF TENDERLOIN

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

from ontario farms

GRILLED LAMB RACK CHOPS

Rosemary jus **\$79/LB**

ONTARIO BISON TENDERLOIN 8oz

*West Coast black trumpet mushrooms jus,
sautéed Brussels sprouts and heirloom carrots, mashed potatoes* **\$80**

seafood

POACHED 1½ LB ATLANTIC LOBSTER

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

ONE POUND OF ARCTIC WATER'S KING CRAB LEGS

Grilled lemon, beurre blanc **\$95**

canadian steak and lobster

GRILLED 6oz CANADIAN PINE MEADOW FARMS
BEEF TENDERLOIN AND HALF AN ATLANTIC LOBSTER

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

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

ROASTED BRUSSELS SPROUTS WITH CHESTNUTS

FRENCH BEANS WITH TOASTED CRUSHED ALMONDS

SWEET POTATO FRIES WITH LEMON AÏOLI

BUTTER AND CHIVE MASHED POTATO

ROASTED ROOT VEGETABLES WITH SEA SALT

wine pairings

Ruby Port 2oz \$6.50
Kopke, Portugal

10 Year old 2oz \$14
Tawny Port, Taylor Fladgate, Portugal

Spiced Mead 2oz \$14
Rosewood Estates, Niagara Lakeshore, Ontario

Riesling Ice Wine 2oz \$27
Henry of Pelham, Niagara Peninsula, Ontario

Ice Apple Cider 2oz \$15
Domaine Pinnacle, Frelighsburg, Quebec

Vidal Ice Wine 2oz \$22
Peller Estates, Niagara Peninsula, Ontario

Vidal, Select Late Harvest 2oz \$12
Big Head Wines, Niagara Lakeshore, Ontario

desserts (choice of) (\$14)

DARK CHOCOLATE LAVA CAKE
Espresso custard, orange crème fraîche

BLACK FOREST VERRINE
*Ontario sour cherries, whipped cream, dark chocolate meringue,
Dillon's cherry gin*

EAST COAST CRANACHAN
*Partridgeberries, Newfoundland oat shortbread clusters, Beamsville rye whiskey,
crème fraîche, Rosewood Estates honey*

WILD BLUEBERRY AND MAPLE CRÈME BRULÉE
Pistachio langue de chat cookies

NIAGARA APPLE AND WALNUT UPSIDE DOWN CAKE
Mead crème anglaise, lavender ice cream

ICE CREAM AND COOKIES
*(choice of) vanilla bean, Lindt milk chocolate, lavender ice cream,
(served with) pistachio langue de chat, ginger snap, chocolate orange biscotti*

SORBET AND COOKIES
*(choice of) raspberry or mango sorbet,
(served with) pistachio langue de chat, ginger snap, chocolate orange biscotti*

CANADIAN CHEESE SELECTION

Baguette crostini, seasonal berries, natural honeycomb
(\$8 supplement) (choice of)

OPASATIKA | Fromagerie Kapuskoise, Ontario
The Opasatika cheese is named for the charming municipality and river west of Kapuskasing and is a take on the French Tomme

LE BLEU D'ÉLIZABETH | Fromagerie du Presbytère, Quebec
*The natural rind, speckled with spots of ochre, draws attention to the lovely blue-green veins;
it has a balanced salty taste with just a hint of hazelnut*

HERITAGE | Upper Canada Cheese Company, Ontario
*The only 100% pure Guernsey milk cheddar produced in Canada, this cheese has a buttery cheddar tang,
earthy overtones of pineapple and a delightful crumble*

BIG NANNY | Monforte Dairy, Ontario
Soft ripened goat cheese, covered in a balsam ash and then aged with a bloomy rind

wine pairing

A flight of three 1oz pours of dessert wines to compliment your cheeses \$24

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

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
Baileys, Kahlúa, Grand Marnier, coffee and whipped cream

CAFFÉ ITALIANO
Galliano, dark Crème de Cacao, coffee and whipped cream

CHOCOLATE MINT
*Godiva white chocolate cream, peppermint schnapps,
coffee and whipped cream*



Cameron Dryburgh

General Manager, Restaurants



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*