

CANADIAN INGREDIENTS

CANADIAN WINE

CANADIAN VIEW



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

prix fixe menu

2 course \$65

3 course \$79

wine pairings

6oz | 9oz | bottle

2015 Dry Riesling \$15 | \$21 | \$58

"Old Vine," Kew Vineyards
Beamsville Bench, Ontario

2014 Chardonnay \$20 | \$28 | \$82

'Bistro', Hidden Bench Winery,
Beamsville Bench, Ontario

2015 Gewurztraminer \$18 | \$26 | \$74

Malivoire, Beamsville Bench, Ontario

Sparkling, NV 5oz \$14 | bottle \$64

"Lily," Colio Estates, Ontario

2016 Pinot Noir \$22 | \$33 | \$88

Big Head Wines, St. David's Bench, Ontario

2016 Süsreserve Riesling \$15 | \$21 | \$58

Angel's Gate, Niagara, Ontario

2017 Gamay Rosé \$17 | \$24 | \$69

'Wismer Vineyard – Fox Croft Block', 2027 Cellars
Twenty Mile Bench, Ontario

2016 Pinot Noir \$22 | \$33 | \$88

Big Head Wines, St. David's Bench, Ontario

2017 White Blend \$12 | \$17 | \$45

'Over the top', Megalomaniac, Niagara, Ontario

2016 Süsreserve Riesling \$15 | \$21 | \$58

Angel's Gate, Niagara, Ontario

2016 Cabernet Franc \$17 | \$25 | \$70

'Dolomite', Cave Spring, Niagara Escarpment, Ontario

2013 Chardonnay \$16 | \$23 | \$66

Redstone Winery, Niagara, Ontario

2014 Chardonnay \$20 | \$28 | \$82

'Bistro', Hidden Bench Winery,
Beamsville Bench, Ontario

2015 Gewurztraminer \$18 | \$26 | \$74

Malivoire, Beamsville Bench, Ontario

Sparkling Brut, NV 5oz \$22 | bottle \$99

'Cuvée Rosé', 13th Street Winery, Niagara, Ontario

2016 Cabernet Sauvignon \$25 | \$37 | \$104

Kacaba Vineyards, Niagara, Ontario

appetizers (choice of)

CAESAR SALAD

Slegers Living Organic Greens red and green Romaine,
maple-glazed bacon, shaved Parmigiano, focaccia croutons

LOBSTER BISQUE

Fogo Island shrimp 🌊 and dill cornmeal fritter,
lemon crème fraiche

GREEN SALAD (V)

The New Farm's lettuce leaves and cucumbers,
Leamington heirloom tomatoes, 360 vinaigrette

ASPARAGUS (VG)

Grilled green asparagus, white asparagus raviolo,
Upper Canada ricotta, sea asparagus, Niagara verjus brown butter

BISON TARTARE

Cracked juniper and mustard seed aioli,
wild blueberries, beet chips

EAST AND WEST COAST SEAFOOD AGUACHILE

BC Sidesripe shrimp, Atlantic salmon, Sablefish 🌊
cured with Serrano chile and lime, cilantro sprouts, sweet potato crisps
(\$6 supplement)

CANADIAN SMOKED SALMON

Cold-smoked Atlantic, Coho 🌊, and Keta Salmon 🌊,
brioche toast, cedar smoked honey, pickled pearl onions, baby herbs
(\$6 supplement)

mains (choice of)

PAN ROASTED KING COLE DUCK BREAST

White bean and sage purée, duck bacon,
Northern Woods mushrooms, wilted spinach and arugula, Labrador cloudberry jus

FOGO ISLAND COD 🌊

Sous-vide Newfoundland line-caught cod, heirloom tomatoes, olives,
French beans, sliced potatoes, caper vinaigrette, cured egg yolk

GINGER TEA SMOKED GINDARA SABLEFISH 🌊

Sweet potato purée, King oyster mushrooms and asparagus
Claremont miso and birch caramel

BARLEY AND LENTIL FRITTERS (V)

Grilled baby peppers and scallions, kimchi, Romesco sauce,
basil purée, toasted almond cracker

LOBSTER MAFALDINE PASTA

Heirloom tomatoes, asparagus, Blyth Farms nettle goat gouda,
lemon butter sauce, chives, green garlic purée
(\$10 supplement)

ONTARIO CHICKEN BALLOTINE WITH QUEBEC FOIE GRAS

Savoy cabbage and mushroom stuffing, foie gras torchon, Chanterelle jus,
tarragon and honey-glazed heirloom carrots, chive whipped potato

ARUGULA AND RICOTTA AGNOLOTTI (VG)

Mill Creek Farm sweet pea emulsion, pea sprouts,
caperberries, zucchini ribbons

ATLANTIC SALMON FILLET

Chickpea purée with toasted sunflower seeds, edamame and corn succotash,
Swiss chard, Ontario cranberry jus

45 DAY AGED 10oz ALBERTA PRIME RIB of BEEF

Asparagus, mashed potatoes, natural jus
(\$10 supplement)

à la carte

ALBERTA AAA PRIME RIB

Aged a minimum of 45 days
natural jus, creamed horseradish
12oz \$65 | 14oz \$70 | 20oz \$85

Suggested wine pairing

2016 Cabernet Sauvignon \$25 | \$37 | \$104
Kacaba Vineyards, Niagara, Ontario



wine pairings

6oz | 9oz | bottle

2016 Cabernet Franc \$17 | \$25 | \$70
'Dolomite', Cave Spring, Niagara, Ontario

2016 Merlot \$18 | \$26 | \$75
13th Street Winery, Creek Shores, Niagara, Ontario

2017 Red Blend \$12 | \$17 | \$45
'Over the top', Megalomaniac, Niagara, Ontario

2015 Baco Noir \$13 | \$19 | \$55
Vineland Estates, Niagara, Ontario

2016 Pinot Noir \$22 | \$33 | \$88
Big Head Wines, St. David's Bench, Ontario

Cabernet Sauvignon \$40 | \$59 | \$155
Stratus, Niagara-On-The-Lake, Ontario

2014 Chardonnay \$20 | \$28 | \$82
'Bistro', Hidden Bench Winery,
Beamsville Bench, Ontario

2016 Pinot Noir \$22 | \$33 | \$88
Big Head Wines, St. David's Bench, Ontario

prince edward island AAA steak menu

16 oz RIB EYE
Aged 45 days \$85

10 oz STRIPLOIN
Aged 45 days \$80

8 oz TENDERLOIN
Aged 45 days \$80

from the grill

ONTARIO LAMB RACK CHOPS
Rosemary jus \$80

8 oz NORTHFORK RANCH BISON TENDERLOIN
West Coast black trumpet mushroom jus \$85

CANADIAN GAME MIXED GRILL
Elk striploin, Bison and cranberry sausage, Boar bacon, maple-glazed Quail,
grilled tomato, Kozlik's mustard jus \$90

seafood

POACHED 1½ LB ATLANTIC LOBSTER
Grilled lemon, tarragon beurre blanc \$95

canadian steak and lobster

8 oz PEI BEEF TENDERLOIN AND HALF AN ATLANTIC LOBSTER
Creamed spinach, asparagus, mashed potato, beurre blanc, peppercorn jus \$120



side dishes \$11 (VG)

(We recommend two side orders with your main course)

SAUTÉED FORAGED MUSHROOMS WITH THYME
FRENCH BEANS WITH TOASTED CRUSHED ALMONDS
GRILLED ASPARAGUS WITH TARRAGON BUTTER
BLISTERED BELL PEPPERS WITH ROSEMARY VINCOTTO

BAKED POTATO WITH SOUR CREAM
FRIES WITH TRUFFLE AÏOLI
SWEET POTATO FRIES WITH LEMON AÏOLI
CHIVE MASHED POTATO

wine pairings

Ruby Port 2oz \$6.50
Kopke, Portugal

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

Vidal Ice Wine 2oz \$22
Coyote's Run, Niagara, Ontario

Smoked Mead 'Old Smokey' 2oz \$21
Rosewood Estates Winery, Niagara, Ontario

Tawny Port 2oz \$14
Taylor Fladgate, Portugal

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

Select Late-Harvest Riesling 2oz \$13
Cave Spring, Niagara, Ontario

WINE PAIRING

A selection of three 1oz pours of curated dessert wines to compliment your cheeses \$24
Ask your server for today's pairing.

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



Cameron Dryburgh

General Manager, Restaurants



John Morris

Executive Chef

desserts (choice of) (\$14)

DARK CHOCOLATE TOWER (VG)

Dark chocolate caramel fractals, whipped coconut cream, maple sugared strawberries

LEMON CURD TART (VG)

Torched marshmallow, blackberry sorbet, crushed meringue

YOGURT PANNA COTTA

Best Baa sheep's milk yogurt and vanilla bean, raspberry and Dillon's gin reduction, Stalk & Barrel whisky caramel, crumbled shortbread

SOUR CREAM CHEESECAKE

Beamsville sour cherry compote, crushed pistachio cookie crust, dark chocolate sauce

LEATHERBACK RUM BABA (VG)

Orange crème fraiche, grated Gratitude chocolate, mint and rum syrup

ICE CREAM AND COOKIES (VG)

*Vanilla bean, Lindt milk chocolate, or strawberry rhubarb ice cream
Traditional shortbread, date and almond slice, matcha hearts*

SORBET AND COOKIES (VG)

*Raspberry, mango, or blackberry sorbet
Traditional shortbread, date and almond slice, matcha hearts*

CANADIAN CHEESE SELECTION

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

PAGWA | Fromagerie Kapuskoise, Ontario
A soft goat cheese, unctuous and smooth

ADORAY | Fromagerie Montebello, Québec
A soft cow's milk cheese ripened in wood

LITTLE BOY BLUE | Monforte Dairy, Ontario
A light and complex goat's milk blue cheese

HERITAGE | Upper Canada Cheese Company, Ontario
The only 100% pure Guernsey Milk Cheddar produced in Canada

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

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



*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*