

CANADIAN INGREDIENTS

CANADIAN WINE

CANADIAN VIEW



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

• LUNCH •

# prix fixe menu

2 course \$60

3 course \$74

## wine pairings

### 6oz | 9oz | bottle

**2015 Dry Riesling** \$15 | \$21 | \$58  
*"Old Vine," Kew Vineyards  
Beamsville Bench, Ontario*

**Sparkling, NV** 5oz \$14 | bottle \$64  
*"Lily," Colio Estates, Ontario*

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

**2015 Gewurztraminer** \$18 | \$26 | \$74  
*Malivoire, Beamsville Bench, 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*

## appetizers (choice of)

### CAESAR SALAD

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

### CHILLED ASPARAGUS SOUP

*Fogo Island shrimp salad, lemon crème fraiche*

### PRINCE EDWARD ISLAND BEEF TATAKI

*Baby cucumber, marinated mushrooms, creamed horseradish,  
summer radishes, sea salt*

### GREEN SALAD (V)

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

### BISON TARTARE

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

### EAST AND WEST COAST SEAFOOD AGUACHILE

*BC Sidestripe 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)

### KING COLE DUCK LEG CONFIT

*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*

### 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)*

**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 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*

## 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 Peninsula, Ontario

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

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

**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 LAVA CAKE (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

### 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