

CANADIAN INGREDIENTS

CANADIAN WINE

CANADIAN VIEW



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

• DINNER •

prix fixe menu

2 course \$65

3 course \$79

wine pairings

6oz | 9oz | bottle

2016 Syrah \$15 | \$22 | \$60

Creekside Estate Winery, Niagara, Ontario

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

"Old Vine", Kew Vineyards
Beamsville Bench, Ontario

2017 Chenin Blanc \$20 | \$28 | \$80

Big Head, Niagara, Ontario

2016 Süsreserve \$15 | \$21 | \$58

Angel's Gate, Niagara, Ontario

2017 Gamay \$26 | \$36 | \$106

Tawse, Niagara Escarpment, Ontario

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

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

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

'Over the top', Megalomaniac, Niagara, Ontario

2017 Merlot \$18 | \$26 | \$75

13th Street Winery, Creek Shores, Niagara, Ontario

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

Redstone Winery, Niagara, Ontario

2016 Gewurztraminer \$18 | \$26 | \$74

Malivoire, Beamsville Bench, Ontario

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

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

Red Blend \$12 | \$17 | \$45

'Over the top', Megalomaniac, Niagara, Ontario

2017 Cabernet Franc \$17 | \$25 | \$70

'Dolomite', Cave Spring, Niagara Escarpment, Ontario

2017 Chenin Blanc \$20 | \$28 | \$80

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

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

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

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

Kacaba Vineyards, Niagara, Ontario

appetizers (choice of)

BRAISED LAMB SHOULDER PASTA

Porcini mushrooms, shaved Fifth Town buffalo parmesan cheese, rosemary jus

CAESAR SALAD

Red & green romaine leaves, maple glazed bacon, focaccia croutons,
shaved Parmigiano, 360 Caesar vinaigrette

SMOKED BC SABLEFISH CHOWDER 🌊

Fingerling potatoes, dill crème fraiche, crumbled lemon biscuit

SLEGERS ORGANIC GREENS SALAD (V)

Pickled squash & pears, dried blueberries, maple sunflower vinaigrette

WARM SEAFOOD VERRINE

Atlantic lobster, Fogo shrimp 🌊, Humboldt squid 🌊, bay scallops 🌊,
octopus 🌊, clams, tomato seafood reduction, dulce seaweed puff pastry

(\$6 supplement)

KING COLE DUCK PROSCIUTTO & FOIE GRAS TORCHON

Niagara cherries, pickled Saskatchewan chanterelles, house brioche, smoked sea salt

(\$6 supplement)

BEEF CURED SMOKED ATLANTIC SALMON

Ficelle crostini, whipped tarragon cream cheese, frisée and pickled fennel

(\$6 supplement)



mains (choice of)

QUEBEC PORK TENDERLOIN

Chicharron, caramelized Brussels sprouts, fingerling potatoes,
double smoked bacon, Appleflats crabapple & mustard seed glaze

HERB & BREWIS CRUSTED FOGO ISLAND COD 🌊

Sweet potato rösti, French beans, caper beurre blanc

ORECCHIETTE & WATERFORD EDAMAME BEANS (V)

Kale, squash purée, oyster mushrooms

SEARED MANITOULIN ISLAND LAKE TROUT 🌊

Celeriac purée, bay scallops & celery sauté, citrus oil, red wine butter jus

SMOKED ONTARIO CHICKEN BREAST

Apple & thyme brioche pudding, braised red cabbage, caramelized onion jus

BRAISED BEEF SHORT RIB

Rutabaga purée, sautéed baby turnips, lardons, pearl onions, mushrooms

CRISP POLENTA WITH RATATOUILLE (VG)

Panko-crusting Lemon Fetish cheese, Savoy cabbage with toasted cracked hazelnuts

ROASTED ATLANTIC SALMON

Wild rice & freekeh risotto, wilted Swiss chard, butternut squash,
braised & crispy leeks

45 DAY AGED 10oz AAA PRIME RIB OF BEEF

Mashed Yukon Gold potatoes, roasted heirloom carrots & parsnips, natural jus

(\$10 supplement)

à la carte

ALBERTA AAA PRIME RIB OF BEEF

*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

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

2016 Cabernet Sauvignon \$40 | \$59 | \$155
Vineland Estates, Niagara, 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**

ADD FIVE SHRIMP
Sautéed in garlic butter, grilled half lemon **\$28**

from the grill

ONTARIO LAMB RACK CHOPS
Rosemary jus **\$80**

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

WILD CANADIAN MIXED GRILL
*Elk striploin, Pheasant sausage, Boar bacon, Maple glazed Quail,
Grilled half tomato, grainy mustard jus* **\$90**

seafood

POACHED 1½ LB ATLANTIC LOBSTER
Grilled half lemon and tarragon beurre blanc **\$95**

canadian steak and lobster

GRILLED 8OZ AAA PEI BEEF TENDERLOIN &
HALF AN ATLANTIC LOBSTER
Creamed spinach, asparagus, mashed potato, beurre blanc, peppercorn jus **\$120**

side dishes \$11

(We recommend two side orders with your main course)

BAKED POTATO WITH SOUR CREAM
BUTTER & CHIVE MASHED POTATO
FRIES WITH TRUFFLE AIOLI
WILD RICE & FREEKEH RISOTTO
SWEET POTATO FRIES WITH LEMON AIOLI

BRUSSELS SPROUTS WITH DOUBLE SMOKED BACON
SAUTÉED FORAGED MUSHROOMS WITH THYME
ROASTED HEIRLOOM CARROTS & PARSNIPS
FRENCH BEANS WITH TOASTED CRUSHED ALMONDS
CREAMED SPINACH



wine pairings

Ruby Port 2oz \$6.50

Kopke, Portugal

Vidal Ice Wine 2oz \$22

Coyote's Run, Niagara Peninsula, Ontario

Cabernet Ice Wine 2oz \$27

Henry of Pelham, Niagara Peninsula, Ontario

Ice Cider 2oz \$15

Domaine Pinnacle, Frelighsburg, Quebec

Smoked Mead 2oz \$15

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 TOWER

Milk chocolate mousse, black currant mousse & compote, crumbled sponge toffee

WARM MAPLE CHOMEUR TART

Cranberry sorbet, crushed ginger snaps, Best Baa sheep's milk yoghurt

CHOCOLATE HAZELNUT DACQUOISE

Hazelnut meringue, dark chocolate glazed hazelnut mousse, torched banana, whipped crème fraiche, croquant crusted brandy snap

APPLE CHEESECAKE

Crisp cinnamon hay, apple vanilla gastrique, apple sorbet, candied lemon zest

NIAGARA PEACH & PUMPKIN COBBLER

Smoked honey ice cream, dark chocolate coral

ICE CREAM & COOKIES

Vanilla bean, Lindt Milk Chocolate, Smoked Honey

Black & white cookie, almond crescent cookie, coconut macaroon

SORBET & COOKIES

Green Apple, Mango, Cranberry

Black & white cookie, almond crescent cookie, coconut macaroon

CANADIAN CHEESE SELECTION

Baguette crostini, dried fruits & nuts, Appleflats crabapple jelly

(\$8 supplement) (choice of)

MATTAGAMI | Fromagerie Kapuskoise, Ontario

Cow's milk in a cheddar style

LANKAASTER | Glengarry Fine Cheese, Ontario

Hard cow's milk cheese in a gouda style

HIGHLAND BLUE | Back Forty Artisan Cheese, Ontario

Semi-firm sheep's milk blue cheese

LE BOCKÉ | Fromagerie Champêtre, Québec

Beer-washed semi-soft cow's milk

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*