

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

2016 *Süssreserve* \$15 | \$21 | \$58
Angel's Gate, Niagara, Ontario

2013 *Chardonnay* \$16 | \$23 | \$66
Redstone, Niagara, Ontario

2017 *Gamay* \$26 | \$36 | \$106
Tawse, Niagara Escarpment, Ontario

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

2017 *Chenin Blanc* \$20 | \$28 | \$80
Big Head, Niagara, Ontario

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

appetizers (choice of)

SLEGERS ORGANIC GREENS SALAD (V)

Pickled squash & pears, dried blueberries, maple sunflower vinaigrette

BC MUSHROOMS ON BRIOCHE TOAST (VG)

Poached free run hen's egg, béarnaise sauce

SMOKED BC SABLEFISH CHOWDER 🌊

Fingerling potatoes, dill crème fraîche, crumbled lemon biscuit

CAESAR SALAD

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

WARM SEAFOOD VERRINE

*Atlantic lobster, Fogo shrimp 🌊, Humboldt squid 🌊, bay scallops 🌊, octopus 🌊,
clams, tomato seafood reduction, dulce seaweed puff pastry
(\$6 supplement)*

BEEF CURED SMOKED ATLANTIC SALMON

*Ficelle crostini, whipped tarragon cream cheese, frisée & pickled fennel
(\$6 supplement)*



mains (choice of)

BRAISED ONTARIO LAMB SHOULDER

Nosey Goat puff pastry, celeriac purée, caramelized Brussels sprouts

ORECCHIETTE & WATERFORD EDAMAME BEANS (V)

Kale, squash purée, oyster mushrooms

HERB & BREWIS CRUSTED FOGO ISLAND COD 🌊

Sweet potato rösti, French beans, caper beurre blanc

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-crusted 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)*

2016 *Syrah* \$15 | \$22 | \$60
Creekside Estate Winery, Niagara, Ontario

2016 *Gewurztraminer* \$18 | \$26 | \$74
Malivoire, Beamsville Bench, Ontario

2013 *Chardonnay* \$16 | \$23 | \$66
Redstone Winery, Niagara, 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, Niagara, Ontario

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

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

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

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 LAVA CAKE

*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*

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 & whipped cream

SPANISH COFFEE

Tia Maria, brandy, coffee & whipped cream

B52 COFFEE

Baileys, Kahlúa, Grand Marnier, coffee & whipped cream

CAFFÉ ITALIANO

Galliano, dark Crème de Cacao, coffee & whipped cream

CHOCOLATE MINT

*Godiva white chocolate cream, peppermint schnapps,
coffee & 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*