

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 **Süssreserve Riesling** \$15 | \$21 | \$58
Angels Gate, Niagara Peninsula VQA

2018 **Chenin Blanc**, Smith Vineyard
\$19 | \$28 | \$80

Big Head Wines, Niagara Lakeshore VQA

2015 "Old Vine" **Riesling** \$15 | \$21 | \$51
Kew Vineyards, Beamsville Bench VQA

White Blend "Over the Top" \$12 | \$17 | \$49
Megalomaniac, Niagara Peninsula VQA

2017 **Chardonnay Blend "Follow the White Rabbit"** \$17 | \$25 | \$70

Rosewood Estates Winery, Niagara Peninsula VQA

2017 **Gamay**, Redfoot Vineyard \$23 | \$35 | \$98
Tawse, Niagara Peninsula VQA

2017 **Viognier**, Redfoot Vineyard \$19 | \$28 | \$80
Redstone Winery, Lincoln Lakeshore VQA



2016 **Pinot Noir**, Knotty Vines Vineyard
\$22 | \$33 | \$88

Big Head Wines, St. David's Bench VQA

2017 **Chardonnay Blend "Follow the White Rabbit"** \$17 | \$25 | \$70

Rosewood Estates Winery, Niagara Peninsula VQA

2018 **Chenin Blanc**, Smith Vineyard
\$19 | \$28 | \$80

Big Head Wines, Niagara Lakeshore VQA

2017 **Gamay**, Redfoot Vineyard \$23 | \$35 | \$98
Tawse, Niagara Peninsula VQA

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

2017 **Viognier**, Redfoot Vineyard \$19 | \$28 | \$80
Redstone Winery, Lincoln Lakeshore VQA

2015 "Bistro" **Chardonnay** \$20 | \$28 | \$82
Hidden Bench Estate Winery, Beamsville Bench VQA

2017 **Chardonnay Blend "Follow the White Rabbit"** \$17 | \$25 | \$70
Rosewood Estates Winery, Niagara Peninsula VQA

2017 **Cabernet Franc "Dolomite"**
\$17 | \$25 | \$70
Cave Spring Cellars, Beamsville Bench VQA

appetizers (choice of)

CAESAR SALAD

Slegers Farm's red and green romaine leaves, maple-glazed bacon, focaccia croutons, shaved parmesan, 360 Caesar vinaigrette

OCEAN WISE CHAMPION SEAFOOD CHOWDER 🌊

Fogo Island crab cracker & shrimp, smoked BC sablefish, bay scallops, Manitoulin Island lake trout, wild salmon caviar, crème fraîche, fingerling potatoes

NEW FARMS GREEN SALAD (V)

Lettuce leaves, Cookstown carrot ribbons, Leamington heirloom tomatoes, Niagara Sauvignon blanc & cucumber vinaigrette

LOCAL BEET & BUFFALO MOZZARELLA SALAD (VG)

We The Roots treviso & endive, citrus & Pristine Gourmet 1st press canola dressing, pickled shallots, fennel pollen

WILD BC SOCKEYE SALMON TARTARE 🌊

Puffed wild rice, cranberry, pumpkin seed & flax flatbread, pickled milkweed remoulade

360 CHARCUTERIE

Speducci bresaola, Seed to Sausage salami, Gaspor Farms ham, Pingue prosciutto, house pickles, Kozliks mustard, parsley & onion chutney, brioche toast
(\$6 supplement)

MAPLE SUGAR & JUNIPER-CURED SMOKED SALMON

Cold-smoked in house Atlantic salmon, pretzel toast, freeze-dried blueberry crumble & pressed crème fraîche
(\$6 supplement)

mains (choice of)

PAN-ROASTED KING COLE DUCK BREAST

Celery root purée, Beamsville sour cherry gastrique, sautéed kale with slivered garlic, duck jus

FOGO ISLAND COD 🌊

Seared Newfoundland hand-line cod, yellow & green zucchini strands, toasted chopped walnuts, cilantro & scallion purée, salt cod & Yukon gold potato croquettes

ROASTED BABY EGGPLANT STUFFED WITH EDAMAME, MINT & GARLIC (V)

Lentil & mung bean fritter, sweet potato & tahini purée

BALLOTINE OF ONTARIO CHICKEN CAPRESE

Stuffed with sundried tomatoes, basil & bocconcini cheese, chicken broth parmesan & basil gnocchi à la Parisienne, asparagus

SPINACH & RICOTTA TORTELLONI (VG)

Caramelized cauliflower, chanterelle & lion's mane mushrooms, green garlic pesto, grated Handeck cheese

GINDARA SABLEFISH 🌊

Canadian wild ginger & Quebec maple glaze, chili & garlic sautéed rapini, Cookstown Nantes carrot purée, sea-salted potato hay

ATLANTIC SALMON FILET

Sweet corn purée, French beans, julienne butternut squash & toasted pumpkin seeds, spruce & chili vinaigrette

COAST TO COAST SHRIMP CAVATELLI 🌊

Wild BC Humpback shrimp, Ontario Planet shrimp, Fogo Island shrimp, Heirloom cherry tomatoes, capers, watercress, green & snap peas, lemon & shrimp butter sauce

(\$10 supplement)

10oz AAA ROAST BEEF PRIME RIB

45-day aged beef, sour cream and horseradish mashed potatoes, grilled asparagus, 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

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 \$85/lb

8oz NORTHFORK RANCH BISON TENDERLOIN

West Coast black trumpet mushroom jus \$85

WILD CANADIAN MIXED GRILL

Elk striploin, pheasant sausage, boar bacon, 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 spears, mashed potato, beurre blanc, peppercorn jus \$120

ADD FIVE SHRIMP

Sautéed in garlic butter, grilled half lemon \$28



side dishes \$11

(We recommend two side orders with your main course)

BAKED POTATO WITH SOUR CREAM

FRIES WITH TRUFFLE AÏOLI

SWEET POTATO FRIES WITH LEMON AÏOLI

SOUR CREAM & HORSERADISH MASHED POTATO

SAUTÉED FORAGED MUSHROOMS WITH THYME

FRENCH BEANS WITH TOASTED CRUSHED ALMONDS

GRILLED ASPARAGUS WITH TARRAGON BUTTER

SAUTÉED KALE WITH GARLIC

desserts (choice of) (\$14)

DARK CHOCOLATE TOWER

White chocolate mousse centre, cranberry jam, toasted pistachios

PEACH & RASPBERRY VERRINE

Custard, vanilla bean crème fraîche, crumbled meringue

WARM MAPLE & ALMOND POUND CAKE AND SOUR CHERRIES

Cherry & dark chocolate chunk ice cream, cherry sauce

STRAWBERRY TART AND SHEEP'S MILK YOGHURT

Glazed Ontario strawberries, strawberry sorbet, house-baked tart shell, Best Baa yoghurt

360 CARAMEL APPLE

Caramel mousse, milk chocolate glaze, candied hazelnut crumble

ICE CREAM & COOKIES

Vanilla bean, Lindt milk chocolate, cherry & dark chocolate chunk ice cream
traditional shortbread, fig & apricot slice, ginger molasses cookies

SORBET & COOKIES

Raspberry, mango & strawberry sorbets
traditional shortbread, fig & apricot slice, ginger molasses cookies

CANADIAN CHEESE SELECTION

Baguette crostini, dried fruits & nuts, Appleflats crabapple jelly
(\$8 supplement) (choice of)

BRIGID'S BRIE | Gunn's Hill Artisan Cheese, Ontario | A soft surface-ripened cheese made with cow's milk

LOUIS D'OR | Fromagerie Du Presbytère, Quebec | Raw cow's milk, washed rind, firm pressed cheese

PROVIDENCE | Monforte Dairy, Ontario | A cow's milk cheddar-style cheese

BLEU D'ELIZABETH | Fromagerie Du Presbytère, Quebec | Semi-soft cow's milk blue cheese

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) \$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



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