



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



To receive complimentary elevation a minimum of 2 courses must be purchased per person. Prices do not include taxes or gratuities.
Menu en français disponible.

COCKTAILS & BUBBLES

CHAMPAGNE & SPARKLING 5oz Btl

360 reserve Blanc de Blancs, Angels Gate Winery, Brut, 2015, Niagara Peninsula, Ontario	17	75
Pixie, Rosé, Rosehall Run Vineyards, Prince Edward County, Ontario	18	80
Champagne, Serveaux Fils, Carte Noire, Passy-sur-Marne, France	36	185

COCKTAILS

Beautiful Stranger Beatties potato vodka, Campari, rose cordial	17
Bad Behaviour Empress gin, orange pekoe tea syrup, Aquafaba, cranberry	17
Chocolate Rain Small cask brandy, amaretto, triple sec, chocolate spice syrup	18
Sloe it Down Hayman's Sloe gin, Dillons absinthe, juniper syrup, grenadine	18
Vanilla Sky Screech rum, Benedictine, vanilla-lemon syrup, Kinsip cassis	18
Apple of my eye Dillons Elevation gin, sour apple syrup, crème de menthe, D'Ont Poke the Bear cider	18
Black Gold Bulleit bourbon, Malivoire gamay, Fernet-Branca, gold flakes	20

WATER

Eska Water still and sparkling 750 ml bottles	8
---	---

ZERO PROOF TREATS

Without Sin Fleurie amber "rum," grapefruit juice, orange pekoe tea syrup, orange bitters	12
Garden Party Seedlip Spice 94, sour apple syrup, lime, green apples	12
New Fashioned Lyre's American malt, orange-cardamom syrup, Angostura bitters	12

PRIX FIXE MENU

2 COURSE 70 // 3 COURSE 85

Thuet Artisanal Breads (serves 2) **\$6**
Maple butter with sea salt flakes

APPETIZERS (CHOICE OF)

Local Farms Salad V
GoodLeaf greens, Cookstown beets, Niagara Baco Noir, and blueberry vinaigrette

Foraged Mushroom Chowder VG
Wild rice cracker, rosemary honey

Iceberg Wedge Salad
Crumbled chorizo, assorted radishes, 360 signature vinaigrette

Butternut Squash Ravioli VG
Brown butter, crispy sage, toasted pumpkin seeds, shaved Asiago cheese

Steamed PEI Mussel Pot
Niagara Riesling mussel broth, garlic, herbs, hothouse tomatoes, sourdough toast

House-Smoked Salmon
Goat cheese curd, endive and pear salad, mini bagel crisps

\$6 supplement

360 Charcuterie
Cured, dried and smoked meats, house paté and pickles, triple crunch mustard, tomato jam, baguette crostini

\$6 supplement

MAINS (CHOICE OF)

Papardelle with Duck Ragu
Braised King Cole duck ragu, tomato conserves, crackling

Lentil and Ginger Potato Cake V
Vegetable and chickpea stew, roasted sunchokes

Atlantic Salmon
Lightly smoked, maple and Dijon glaze, crispy parsnips, three onion barley risotto

Crispy Tofu with Buckwheat Noodles V
Pickled chanterelle mushrooms, beetroot and miso glaze, kimchi mustard greens, coarse gochugaru chili

Fogo Island Cod
Herb and panko crust, parsley baby potatoes, garlic, and caper butter sauce

Chicken Supreme
Apple and thyme stuffing, caramelized shallot jus, sweet potato and aged cheddar pavé, sautéed Brussels sprouts

Braised Lamb Shank
White bean and roasted garlic purée, sumac roasted rutabaga, sautéed spinach with shallots, juniper, and blackcurrant sauce

Boneless Beef Short Rib
Pearl onions, mushrooms, double-smoked bacon lardons, celery root purée, roasted heirloom carrots and parsnips

\$10 supplement

SEAFOOD BAR

À LA CARTE

CAVIAR

EAST COAST

Acadian Sturgeon Caviar (30g) 135
Served with blinis, crème fraîche & chives

WEST COAST

Northern Divine Organic White Sturgeon Caviar (30g) 135
Served with blinis, crème fraîche & chives

360 ICED SEAFOOD PLATTERS

Sample Platter 85
A chilled platter of fresh Canadian seafood
(An ideal appetizer for one)
Half lobster
3 shrimp, 3 East Coast crab claws, 4 Malpeque oysters
6 marinated Prince Edward Island mussels
House-smoked salmon
Sea scallops cured in garlic and buttermilk with parsley gremolata

Seafood Tower 180
A chilled two-tiered platter of Canadian seafood
(An ideal appetizer for two or main course for one)
1 whole 1 ½ lb lobster
1 dozen Malpeque oysters
½ dozen shrimp
1 dozen marinated Prince Edward Island mussels
¼ lb Fogo Island snow crab legs
House-smoked salmon
Sea scallops cured in garlic and buttermilk with parsley gremolata

The 360 Ultimate Seafood Platter 360
A chilled three-tiered platter of Canadian seafood
(The ultimate seafood lover's dining extravaganza)
2 whole 1 ½ lb Atlantic lobsters
18 Malpeque oysters
1 dozen shrimp
2 dozen marinated Prince Edward Island mussels
½ lb of queen crab claws
½ lb of Fogo Island snow crab legs
¼ lb of house-smoked salmon
Sea scallops cured in garlic and buttermilk with parsley gremolata

À LA CARTE

APPETIZERS

Malpeque Oysters (half dozen) 24
Grown in oyster beds in rivers and bays around Prince Edward Island, Malpeque oysters have a salty sweetness that lends itself to citrus and spicy flavours (dozen) 45

Chilled Shrimp Cocktail 35
Jumbo black tiger shrimp, horseradish cocktail sauce, lemons

Chilled Atlantic Lobster Cocktail On The Half Shell 45
Half poached Atlantic lobster, Marie Rose sauce, lemons

MAINS

Alberta AAA Prime Rib of Beef
Aged a minimum of 45 days
Natural jus, creamed horseradish
10 oz 75
12 oz 85
14 oz 95

Prince Edward Island Grass-Fed
45-Day Aged AAA Steaks
14 oz Rib Eye 110
10 oz Striploin 85
8 oz Tenderloin 85

Poached 1½ lb Atlantic Lobster 95
Grilled half lemon and tarragon beurre blanc

CANADIAN STEAK AND LOBSTER

Grilled 6 oz AAA PEI Beef Tenderloin and Half an Atlantic Lobster 130
Creamed spinach, seasonal vegetables, mashed potato, beurre blanc, peppercorn jus

ADD SHRIMP 28
Sautéed in garlic butter, grilled half lemon

SIDE DISHES 15

(We recommend two side orders with your main course)

- Baked potato with sour cream
- Foraged mushrooms with thyme V
- Fries with habañero aioli
- French beans with toasted crushed almonds V
- Sweet potato fries with lemon aioli
- Roasted heirloom carrots and parsnips VG
- Buttermilk and chive mashed potato
- Sautéed spinach with shallots V
- Steamed jasmine rice with toasted sesame seeds
- Brussels sprouts with double-smoked bacon

BY THE GLASS

BEER & CIDER

CN Tower Lager, Railway City Brewery, St. Thomas, Ontario 473ml/4.2% ABV	13
Pilsner, Steam Whistle Brewery, Toronto, Ontario 473ml/5% ABV	13
Red Ale, Crimzen, Lost Craft Brewery, Toronto, Ontario 473ml/5% ABV	14
Indian Pale Ale, Boneshaker, Amsterdam Brewery, Toronto, Ontario 473ml/7.1% ABV	14
Cider, D'Ont Poke the Bear, London, Ontario 473ml/5.6% ABV	13
Cider, Duntroon Cyder House, Duntroon, Ontario 473ml, 4.3 % AV	13

WHITE / BLANC

	6oz	9oz	Btl
360 signature blend, Over the Top, Megalomaniac Winery, 2018, Niagara Peninsula, Ontario	15	21	55
Riesling, Süsreserve, Angels Gate Winery, 2017, Niagara Peninsula, Ontario	14	20	54
Chardonnay, Unoaked, Château des Charmes, 2018, Niagara Peninsula, Ontario	16	25	70
Pinot Grigio, Dragonfly, Pondview Estate Winery, 2018, Niagara Peninsula, Ontario	17	25	72
Chardonnay, Organized Crime Winery, Limestone Block, 2018, Niagara Peninsula, Ontario	19	28	84
Vino Veritus, a weekly feature from the 360 Cellar	20	29	90

RED / ROUGE

	6oz	9oz	Btl
360 signature blend, Over the Top, Megalomaniac Winery, 2018, Niagara Peninsula, Ontario	15	21	55
Cabernet Franc, Dolomite, Cave Spring Cellars, 2019, Niagara Peninsula, Ontario	14	20	54
Syrah, Creekside Winery, 2019, Niagara Peninsula, Ontario	17	25	72
Merlot, 13th Street Winery, 2019, Niagara Peninsula, Ontario	18	26	75
Pinot Noir, Organized Crime Winery, Break-in, 2019, Niagara Peninsula, Ontario	19	29	88
Cabernet Sauvignon/Merlot, Redstone Winery, 2018, Niagara Peninsula, Ontario	21	32	92
Vino Veritus, a weekly feature from the 360 Cellar	20	29	90

ROSÉ

	6oz	9oz	Btl
Syrah/Cabernet Blend, Tawse Winery, 2018, Niagara Peninsula, Ontario	15	21	55

PORT

	2oz	Btl
Fonseca, White	7	62
Kopke, Ruby, Fine	9	90

ICEWINE

	2oz	Btl
Vidal, Prism Colio Estates, 2014, Niagara Peninsula, Ontario	18	108
Cabernet Franc, Peninsula Ridge Vineyards, Beal Vineyards, 2013, Niagara Peninsula, Ontario	20	120
Cabernet Sauvignon, Redstone Winery, 2018, Niagara Peninsula, Ontario	24	138
Riesling, Icewine, Henry of Pelham, 2017, Niagara Peninsula, Ontario	28	168

ENOMATIC WINES

	3oz	6oz
Cabernet Sauvignon		
Shafer Vineyards, One Point Five, 2011, Stag's Leap District, California	34	54
Château du Val D'or, 2015, Bordeaux, France	42	62
Pinot Noir		
Cambria Winery, Benchbreak, 2014, Central Coast, California	30	50
Vincent Girardin, Vieilles Vignes, 2015, Burgundy, France	32	52
Grenache		
Beckmen, Cuveé Le Bec, 2012, Central Coast, California	28	48
Domaine Beurenard, 2016, Rhône Valley, France	26	66
Syrah		
Anthill Farms Winery, 2010, Sonoma Coast, California	30	50
Paul Jaboulet Aîné, La Chapelle, 1995, Rhône Valley, France	36	56
Sangiovese		
Antinori, Tignanello, 2007, Chianti Classico, Tuscany, Italy	60	80
Antinori, Tignanello, 2015, Chianti Classico, Tuscany, Italy	58	78

*Prices do not include taxes or gratuities. Conditions: Guests who wish to purchase alcohol to go must be of legal drinking age and possess valid government-issued identification. Alcohol purchased to go may not be consumed on the CN Tower premises. Food must be included as part of the alcohol purchase, in accordance with Alcohol and Gaming Commission of Ontario (AGCO) regulations.

360 TO GO

You can now purchase our signature wines and lager to take away.*

CN Tower Lager, 4-pack of 500 ml cans,
Railway City Brewery, St. Thomas, Ontario |
Paired with maple and cayenne-spiced nuts | **45**

360 signature blend, Over the Top, Megalomaniac Winery,
2018, Niagara Peninsula, Ontario | Paired with 360 artisanal,
chocolate One bottle for **45** / Set of 3 bottles for **120**



DESSERTS

DESSERTS (CHOICE OF)

15

Triple Chocolate

Milk chocolate mousse, dark chocolate ganache, white chocolate core, sable cookie base, apricot and orange coulis

Sticky Toffee Pudding

Rum toffee sauce, sour cream ice cream, torched baby banana, pecan brittle

Apple & Pear Tart V

Pumpkin and coconut ice cream, star anise and almond custard

Baked Cheesecake with Sour Cherries

Sour cherry compote, dark chocolate shavings

Ice Cream & Cookies

Vanilla bean, milk chocolate, sour cream, pumpkin and coconut
Vanilla sable cookie, chocolate chip cookie, macaroon

Sorbet & Cookies

Raspberry, mango, or blueberry
Vanilla sable cookie, chocolate chip cookie, macaroon

Canadian Cheese Selection

Baguette crostini, dried fruits and nuts, Appleflats crabapple jelly
\$8 supplement

HODGE PODGE

Monforte Dairy, Ontario | Water buffalo and goat's milk cheese with peppercorns

CELTIC BLUE

Glengarry Fine Cheese, Ontario | A soft creamy blue cheese from cow's milk

LA SAUVAGINE

La Maison Alexis de Portneuf, Québec | Soft, surface-ripened, and washed-rind cheese made from pasteurized cow's milk

NANNY NOIRE

Upper Canada Cheese Company, Ontario | This unique goat's milk cheese is made in the Camembert style, and is rolled in vegetable ash

V Vegan

AFTER DINNER COCKTAILS

16

Cafecito Noche

Havana Club dark rum, Kahlua, chocolate syrup, chocolate bitters

Kentucky Koffee

Bulleit bourbon, Baileys, Stewarts root beer, Angostura bitters

After Midnight

Elevation Vanilla Vodka, salted caramel Bailey's, espresso, vanilla bean ice cream

Nightly Rounds

Raynal VSOP, Cointreau, cold brew coffee, cream

Espresso Martini

Ketel One, vanilla syrup, Kahlua, espresso, vanilla sugar

LAVAZZA DRIP COFFEE

3.50

Gran Filtro Dark Roast

Gran Filtro Decaffeinated

LAVAZZA ESPRESSO

Espresso 4.50

Americano 4.50

Cappuccino 5

Café Latte 5

BREWED TEA

5

Ask your server for Pluck Tea varieties



To receive complimentary elevation a minimum of 2 courses must be purchased per person. Prices do not include taxes or gratuities.
Menu en français disponible.