



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



Elevation to 360 and complimentary access to the Main Observation Level after your meal are included with a minimum spend of \$70.00 per guest on food. Prices do not include taxes or gratuities. Menu en français disponible.

COCKTAILS & BUBBLES

CHAMPAGNE & SPARKLING		
360 reserve Blanc de Blancs, Angels Gate Winery, Brut, 2015, Niagara Peninsula, Ontario	5oz	Btl
	17	75
Pixie, Rosé, Rosehall Run Vineyards, Prince Edward County, Ontario	18	80
Champagne, Perrier-Jouët Grand Brut, Reserve, France	36	180
Champagne, Moët & Chandon Brut Rosé, Reserve, France	46	230
COCKTAILS		
Peachy Keen Dillon's 'Elevation' vodka, peach schnapps, 360 sparkling wine, Aperol	18	
The Sea Plane Jim Beam bourbon, Aperol, Amaro Nonino, lemon juice	18	
Apple of My Eye Dillon's 'Elevation' gin, sour apple syrup, 'D'Ont Poke the Bear' cider	18	
Rosé Margarita Tequila, sparkling rosé, triple sec, lime juice	20	
The Vesper Dillon's 'Elevation' gin and vodka, Lillet Blanc	20	
MINERAL WATER		
Still and sparkling 750 ml bottles	8	
ZERO PROOF TREATS		
Without Sin Fleurie amber "rum," grapefruit juice, orange pekoe tea syrup, orange bitters	14	
Garden Party Seedlip Garden 108, Canoe Lake blend tea syrup, lime	14	

TO SHARE

Handcrafted 360 Charcuterie Board House-cured meat, pâté, rillettes, cluster bread	33
East Coast Oysters Served with house-fermented hot sauce, mignonette, lemon	(half dozen) 24 (dozen) 45

PRIX FIXE MENU

2 COURSE 75 // 3 COURSE 90

Thuet Artisanal Breads (serves 2) 6
Whipped butter, infused oil

APPETIZERS (CHOICE OF)

Duck Wings

Black garlic and mustard seed maple, porcini dust, crispy chillies, ginger

PEI Mussels

Saffron, tomato, sourdough

Onion Consommé

Bone broth, Niagara Gold cheese, brioche

Heirloom Tomato Salad V

Verjus and peach vinaigrette, pickled wild mushrooms, little red gem lettuce

Wedge Salad VG

Iceberg lettuce, Bleu Bénédicte cheese, cucumber, heirloom tomato, duck egg, 360 ranch

MAINS (CHOICE OF)

Saffron and Lemongrass Risotto V

Coconut cream, grilled radicchio, wild orange oil, mustard greens, apple

Chilled Glass Noodle and Charred Cauliflower V

Chickpea, kimchi, beans, sesame seed, pickled wild mushrooms

Kuterra Salmon

Simmered bistro beans, sautéed kale, tarragon beurre vert

Spice-rubbed Chicken Supreme H

Ancient grains, braised leeks, poached cherry jus

Frenched Bone-in Pork Chop

Hominy grits, Romanesco, partridgeberry and mustard seed gastrique

Flat Iron Steak

Tomato confit-infused potato purée, red wine-braised cabbage, natural jus
\$10 supplement

Roast Prime Rib of Beef

Aged 45 days, 10oz-cut, natural jus, mashed potatoes, grilled asparagus
\$15 supplement

DESSERTS (CHOICE OF)

Chocolate Opera

Espresso mousse, brown butter sponge, caramel

Berry and Basil Meringue

Red currant, blackberry posset, strawberry crisp, freeze-dried raspberries

Coconut Crème Brûlée V

Peach, almond cookie

Baked Brigid's Brie

Croissant crust, pecans, maple sugar brulée, pear gastrique

Ice Cream and Macarons

Pistachio, raspberry, orange, dark chocolate paint

V Vegan // VG Vegetarian // GF Gluten Free // H Halal

SEAFOOD BAR

À LA CARTE

CAVIAR

Served with blinis, crème fraîche & chives

EAST COAST

Acadian Wild Sturgeon Caviar (30g) 140

WEST COAST

Northern Divine Organic White Sturgeon Caviar (30g) 140

360 SEAFOOD BAR

House-smoked Salmon 27
Cilantro, purple cabbage kimchi, taro crisps, sesame-kewpie mayo

Marinated Side-stripe Shrimp 36
Sundried tomato chutney, serrano, lime

Albacore Tuna 32
Lightly smoked, salsa criolla

Chilled Half Lobster 49
Uni and pink peppercorn rémoulade, lemon

360 SEAFOOD TOWERS

1-TIER TOWER

6 East Coast Oysters 95
House-fermented hot sauce, mignonette, lemon
House-smoked Salmon
Cilantro, purple cabbage kimchi, taro crisps, sesame-kewpie mayo
Chilled Half Lobster
Uni and pink peppercorn rémoulade, lemon

2-TIER TOWER

12 East Coast Oysters 220
House-fermented hot sauce, mignonette, lemon
House-smoked Salmon
Cilantro, purple cabbage kimchi, taro crisps, sesame-kewpie mayo
Chilled Lobster
Uni and pink peppercorn rémoulade, lemon
Marinated Side-stripe Shrimp
Sundried tomato chutney, serrano, lime
Albacore Tuna
Lightly smoked, salsa criolla

3-TIER TOWER

18 East Coast Oysters 360
House-fermented hot sauce, mignonette, lemon
House-smoked Salmon
Cilantro, purple cabbage kimchi, taro crisps, sesame-kewpie mayo
Chilled Lobster
Uni and pink peppercorn rémoulade, lemon
Marinated Side-stripe Shrimp
Sundried tomato chutney, serrano, lime
Albacore Tuna
Lightly smoked, salsa criolla
Fogo Island Crab Legs
Scallop Ceviche

À LA CARTE

APPETIZERS

Scallops 36
Savoury French toast, boar bacon jam, chive

Beef Tartare 32
Tamari gelée, truffle crisp, sous vide duck yolk

MAINS

8oz British Columbia Sablefish 58
Squid ink, roe beurre noir

East Coast Poached 1½ lb Lobster 90
Tarragon beurre vert

King Cole Duck Breast 55
Foie gras, jus, partridgeberry gastrique

Ontario ½ Rack of Lamb 75
Anjou pear, rosemary pistou

Canadian AAA Steaks H
45-Day Aged, served with natural jus
14 oz Ribeye 100 10 oz Striploin 85 8 oz Tenderloin 95

AAA Prime Rib of Beef
45-Day Aged, served with natural jus, creamed horseradish
12 oz 85 14 oz 95 16 oz 105

THE CLASSIC: STEAK AND LOBSTER

6 oz AAA PEI Beef Tenderloin and Half Lobster 130
Creamed spinach, potato purée, tarragon beurre vert, peppercorn jus

SIDE DISHES

(We recommend two side orders with your main course)

Sautéed Shrimp 28
Garlic butter, grilled lemon

Blistered Vine Tomatoes 15
Olive oil, organic feta, oregano

Sautéed Asparagus 21
Duck prosciutto, tarragon butter

Sautéed Rapini 18
Anchovy, garlic, chilli

Foraged Mushrooms 18
White wine, butter, thyme

Potato Purée 16
Chives

Twice-baked Potato 16
Bacon, aged cheddar, chive, sour cream

Sweet Potato Fries 16
Sesame salt, yuzu pickle aioli

Frites 19
Black truffle and pecorino salt, sundried tomato chutney

Ancient Grains V 16
Millet, white and wild rice

BY THE GLASS

ROSÉ

	6oz	9oz	Btl
Riesling/Malbec, Wildass, Stratus Vineyards, 2019, Niagara Peninsula, Ontario	18	26	70

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
Sauvignon Blanc, Reif Estate Winery, Drea's, 2017, Niagara Peninsula, Ontario	18	26	83
Chardonnay, Weather Report, Stratus Vineyards, 2019, Niagara Peninsula, Ontario	21	32	92

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, Tawse Winery, 2019, Niagara Peninsula, Ontario	21	32	92
Cabernet Sauvignon/Merlot, Redstone Winery, 2018, Niagara Peninsula, Ontario	21	32	92

BEER & CIDER

CN Tower Lager, Railway City Brewery, St. Thomas, Ontario 473ml/4.2% ABV	14
Pilsner, Steam Whistle Brewery, Toronto, Ontario 473ml/5% ABV	14
Summer Ale, Clearlake Brewing, Torrance, Ontario 473ml/5% ABV	14
Cider, D'Ont Poke the Bear, London, Ontario 473ml/5.6% ABV	13
Cider, Duntroon Cyder House, Duntroon, Ontario 473ml/4.3% ABV	13

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

AFTER DINNER COCKTAILS

18

Cafecito Noche

Havana Club anejo, Kahlua, Canoe Lake Blend tea syrup

After Midnight

Elevation vanilla vodka, Baileys, espresso, vanilla bean ice cream

Espresso Martini

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

LAVAZZA DRIP COFFEE

4

Gran Filtro Dark Roast

Gran Filtro Decaffeinated

LAVAZZA ESPRESSO

Espresso 5

Americano 5

Cappucino 6

Café Latte 6

BREWED TEA

5

Ask your server for Pluck Tea varieties

*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