



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



360 guests must spend a minimum of \$75.00 on food per person (excluding children 12 and under) which includes elevation to the restaurant and access to the CN Tower's Main Observation Level following your meal. Prices do not include taxes or gratuities. Menu en français disponible.

COCKTAILS & BUBBLES

CHAMPAGNE & SPARKLING

	5oz	Btl
360 Réserve Blanc de Blancs, Angels Gate Winery, Brut, Niagara Peninsula, Ontario	17	75
Pixie, Rosé, Rosehall Run Vineyards, Prince Edward County, Ontario	18	80
Champagne, Piper-Heidsieck Cuvée Brut, Réserve, France	36	180
Champagne, Moët & Chandon Brut Rosé, France	46	230

COCKTAILS

Hanlan's Point Chai-infused dark rum, coconut cream, pineapple juice	18
Life is a Peach Peach nectar, Aperol, white wine, soda	18
Hibiscus Margarita 1800 Blanco Tequila, triple sec, hibiscus syrup, lime juice	19
In Bloom Dillon's Elevation vodka, St. Germain, rose water, cranberry juice, citrus	19
Royal Old Fashioned Hennessy VSOP, simple syrup, blueberry bitters	22

SPIRIT FREE

COCKTAILS

I'm Not Coco Loco Fluère amber "rum," peach nectar, coconut cream, citrus, soda	14
It's All Rosey Juniper classic "gin," rose water, pear juice, citrus, grenadine	14

DE-ALCOHOLIZED WINE

	5oz	8oz	Btl
Oddbird Spumante Sparkling rosé 0% ABV	17		75
Oddbird Low Intervention Organic White <0.5% ABV	21	30	90

LOW ALCOHOL BEER

Sober Carpenter Blonde Ale 473ml/<0.5% ABV	13
Sober Carpenter Craft Cider 473ml/<0.5% ABV	14

PRIX FIXE MENU

2 COURSE 75 // 3 COURSE 90

Thuet's Artisanal Sourdough Bread (per person) 6
Whipped butter with Maldon sea salt

APPETIZERS (CHOICE OF)

New Farm Greens Salad VG GF
Radicchio, sunflower seeds, crumbled goat's cheese, Honeycrisp
apples, white balsamic vinaigrette

Local Sunchoke and Potato Soup VG
Purple potato, crispy leeks

Seared B.C. Albacore Tuna O GF
Avocado crema, ponzu, fresh chillies

Buttermilk Fried Chicken Thighs
Fermented hot sauce, crumbled blue cheese, ranch dressing

Canadian Crab and Roasted Red Pepper Salad GF
Spiced tomato gazpacho, puffed rice crackers

MAINS (CHOICE OF)

Basil Pesto Cavatelli and Ontario Burrata GF
Asparagus, New Farm baby kale, tomato raisins, parmesan

Saskatchewan Barley and Lentil Cabbage Roll V GF
Savoy cabbage, wild mushrooms, roasted red pepper and tomato purée

Harissa Chicken Supreme H
White bean and tomato ragoût, broccolini, natural jus

Cape d'Or Salmon O GF
Celeriac and potato purée, asparagus, artichoke lemon caper salsa,
citrus butter sauce, watercress

Braised Alberta Beef Cheek GF
Roasted mushroom, beef demi-glace, baby vegetables, crispy
potatoes, Kozlik's Dijon and horseradish crème

45-Day Aged Prime Rib of Beef GF
Mashed potatoes, green beans, beef jus
\$15 supplement

DESSERTS (CHOICE OF)

Chocolate Mousse GF
70% dark chocolate, Québec hazelnuts, local strawberries,
hazelnut ganache, dacquoise

Espresso Semifreddo
Black sesame sponge, biscotti tuille, milk crumb, cherry curd

Butterscotch Flan H GF
Manitoba buckwheat and chestnut cookie, cinnamon ice cream,
sponge toffee

Niagara Stone Fruit Tart V H
Apricot, peach, plum, cashew cream, almond brittle

SEAFOOD BAR

À LA CARTE

CAVIAR

Served with blinis, crème fraîche and chives

EAST COAST

Acadian Sturgeon Caviar (30g) 150


WEST COAST

Northern Divine White Sturgeon Caviar (30g) 150

360 SEAFOOD BAR APPETIZERS

Sea Scallop Crudo   35

Shaved fennel, orange supreme and reduction, fennel pollen, Espelette pepper, extra virgin olive oil

Jumbo Shrimp Cocktail (3 pcs)  45

Spiced seafood sauce, lemon

Beet-cured Steelhead Trout  33

Whipped ricotta, caperberries, leek vinaigrette, sesame crackers

Chilled Half Canadian Lobster  49

Cocktail sauce, lemon

360 SEAFOOD TOWERS

Served with mignonette, fresh lemon, fresh horseradish

THE SAMPLER 95

Half lobster East Coast mussels

Six oysters Beet-cured trout

THE TOWER 220

One lobster Beet-cured trout

12 oysters Three-piece jumbo shrimp cocktail

East Coast mussels

THE 360 EXPERIENCE 360

Two lobsters Four-piece jumbo shrimp cocktail

18 oysters

East Coast mussels Two Fogo Island snow crab clusters

Beet-cured trout

TO SHARE

Handcrafted 360 Charcuterie and Cheese 42

Niagara Pingue prosciutto, Seed to Sausage duck Vidal, duck rilette, Niagara Gold cheese, Gunn's Hill Brigid's brie, triple crunch mustard, seasonal preserve, honey, pickles, Thuet brioche

Malpèque Oysters  (half dozen) 24

Fermented hot sauce, lemon, mignonette, fresh horseradish (dozen) 45

À LA CARTE

APPETIZERS

Prince Edward Island Beef Carpaccio  36

Coarse black pepper seared, anchovy lime sauce, fried capers, baby arugula, parmesan, extra virgin olive oil

360 Caesar Salad 27

Romaine, double smoked bacon lardons, croutons, parmesan, 360 Caesar dressing

MAINS

Duo of King Cole Duck  65

Seared breast, crispy confit leg, blackberry jus

Handmade Tortelloni  65

Ricotta and spinach stuffed, wild mushrooms, charred shallots, lemon zest, shaved black truffles

Herb Crusted Ontario Rack of Lamb 65

Ontario cherry gastrique

Grilled British Columbia Sturgeon   55

Pickled white anchovy, grilled leeks, roasted garlic and anchovy purée, charred lemon

Lobster Thermidor 110

1.5 lbs Canadian lobster, gruyère béchamel, charred lemon, chives

360 Réserve Triple-A Steaks

Prince Edward Island Pine Meadows Farms



Accompanied with jus

14oz	105	10oz	85	8oz	95
------	-----	------	----	-----	----

Ribeye		Striploin		Tenderloin	
--------	--	-----------	--	------------	--

SIDE DISHES

(We recommend two side orders with your main course)

Braised Mushrooms   19

Foraged and cultivated, sherry vinegar, Cajun spice mix

Mashed Potatoes  15

Yukon Gold, butter, chives

Green Beans 16


Toasted almonds

Baked Potato   17


Sour cream, butter, chives

Asparagus   20

Lemon herb butter

Frites   17

Truffle aioli

Sweet Potato Fries  18

Chipotle mayo

Grilled Shrimp (5)   28

Selva prawns, garlic butter, grape tomato

Grilled Heirloom Tomato   18

Aged balsamic, extra virgin olive oil

BY THE GLASS

WHITE / BLANC

	5oz	8oz	Btl
360 signature blend, Over the Top, Megalomaniac Winery, Niagara Peninsula, Ontario	15	22	62
Riesling, Süsreserve, Angels Gate Winery, 2019, Niagara Peninsula, Ontario	14	21	63
Moscato, Fresh Wines, 2021, Niagara Peninsula, Ontario	15	22	65
Pinot Grigio, Dragonfly, Pondview Estate Winery, 2021, Niagara Peninsula, Ontario	18	27	78
Riesling, Triomphe, organic, Southbrook Winery, 2020, Niagara Peninsula, Ontario	20	30	88
Sauvignon Blanc, Drea's Winery, 2019, Niagara Peninsula, Ontario	21	31	90
Chardonnay, Limestone Block, Organized Crime, 2021, Niagara Peninsula, Ontario	22	33	95
Chardonnay, R8, Tin Barn, 2021, Sonoma Valley, California, USA	23	34	98

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
Cameron's Ambear Ale, Oakville, Ontario 473ml/5% ABV	14
Jutsu Pale Ale, Bellwood's Brewery, Toronto, Ontario, 473 ml/5.6% ABV	14
Cider, D'Ont Poke the Bear, London, Ontario 473ml/5.6% ABV	13
Side Launch Wheat, Collingwood, Ontario 473ml/5.3% ABV	14
Boneshaker IPA, Amsterdam Brewery, Toronto, Ontario 473ml/7.1% ABV	13

PORT

	2oz	Btl
Fonseca, White	9	80
Kopke, Ruby, Fine	10	90

ICEWINE

	2oz	Btl
Vidal, Prism, Colio Estates, 2014, Lake Erie North Shore, Ontario	29	102
Cabernet Franc, Peninsula Ridge Vineyards, Beal Vineyards, 2013, Niagara Peninsula, Ontario	24	155
Cabernet Sauvignon, Redstone Winery, 2019, Niagara Peninsula, Ontario	27	110
Riesling, Icewine, Henry of Pelham, 2017, Short Hills Bench, Ontario	26	170

ROSÉ

	5oz	8oz	Btl
Amarose, The Foreign Affair Winery, 2021, Niagara Peninsula, Ontario	18	26	70
Côte des Roses, Gérard Bertrand, 2021, Languedoc, France	20	28	80

RED / ROUGE

	5oz	8oz	Btl
360 signature blend, Over the Top, Megalomaniac Winery, Niagara Peninsula, Ontario	15	22	62
Syrah, Creekside Winery, 2019, Niagara Peninsula, Ontario	17	25	72
Merlot, 13th Street Winery, 2020, Niagara Peninsula, Ontario	18	26	75
Cabernet Franc, Fielding Estate Winery, 2021, Niagara Peninsula, Ontario	20	30	88
Pinot Noir, Grower's Blend, Tawse Winery, 2020, Niagara Peninsula, Ontario	21	32	92
Cabernet Sauvignon/Merlot, Redstone Winery, 2020, Niagara Peninsula, Ontario	21	32	92
Cabernet Sauvignon, Foxglove, 2020, Paso Robles, California	25	36	104
Pinot Noir, Pearce Predhomme, 2021, Willamette Valley, Oregon	26	38	120

AFTER DINNER COCKTAILS

18

After Midnight

Dillon's 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 / Americano

5

Cappucino / Caffè Latte

6

BREWED TEA

5

Ask your server for Pluck Tea varieties

MINERAL WATER

8

Still and sparkling 750ml bottles