



## Welcome to 360 Restaurant

We celebrate any occasion with the best of Canadian cuisine, from coast to coast to coast.

This menu is single-use and 100% recyclable.

Please feel free to take it home as a souvenir of your dining experience at Canada's celebration destination.

### 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 wine | Paired with 360 artisanal chocolate | One bottle for \$45 / Set of 3 bottles for \$120

### champagne and sparkling

	5oz	Btl
🍷 360 reserve Blanc de Blancs, Angels Gate Winery, Brut, 2015, Niagara Peninsula, Ontario	17	75
🍷 Pixie, Rosé, Rosehall Run Vineyards, Ontario	18	80
Champagne, Serveaux Fils, Carte Noire, Passy-sur-Marne, France	36	185

### white

	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, Peninsula Ridge, Wismer Vineyard, 2019, Niagara Peninsula, Ontario	17	25	72
🍷 Chardonnay, 2027 Cellars, Wismer Vineyard, 2018, Niagara Peninsula, Ontario	18	28	81

### rosé

	6oz	9oz	Btl
🍷 Syrah/Cabernet Blend, Tawse Winery, 2018, Niagara Peninsula, Ontario	15	24	60

### red

	6oz	9oz	Btl
🍷 360 signature blend, Over the Top, Megalomaniac Winery, 2018, Niagara Peninsula, Ontario	15	21	55
🍷 Cabernet Franc, Dolomite, Cave Spring Cellars, 2017, Niagara Peninsula, Ontario	14	20	54
🍷 Syrah, Creekside Winery, 2017, Niagara Peninsula, Ontario	17	25	72
🍷 Merlot, 13th Street Winery, 2019, Niagara Peninsula, Ontario	18	26	75
🍷 Pinot Noir, Portage, Keint-He, 2016, Prince Edward County, Ontario	19	29	82
🍷 Cabernet Sauvignon/Merlot, Redstone Winery, 2015, Niagara Peninsula, Ontario	21	32	92

### 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, 2019, Niagara Peninsula, Ontario	24	138
🍷 Riesling, Icewine, Henry of Pelham, 2017, Niagara Peninsula, Ontario	28	168

### beer

Lager, CN Tower, Railway City Brewery, St. Thomas, Ontario, 473ml/4.2% ABV	13
Pilsner, Steam Whistle Brewery, Toronto, Ontario, 473ml/5% ABV	13
I.P.A, Boneshaker, Amsterdam Brewery, Toronto, Ontario, 473ml/7.1% ABV	14
D'Ont Poke the Bear, Toronto, Ontario 473ml/5.6% ABV	13

### cocktails

<b>Sapphire Sunsets 2.5 oz</b>	16
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*Bacardi white, blue Curaçao, coconut water, honey-ginger syrup, elderflower-lime cordial*

<b>Beautiful Stranger 2oz</b>	16
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*Beatties potato vodka, Campari, lime-rose cordial, rose water*

<b>Devil in Disguise 2 oz</b>	16
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*Dillon's Elevation gin, Amaro Montenegro, orange cardamom syrup*

<b>Peachy Keen 3 oz</b>	16
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*Shochu peach, Yuzu sake, peach syrup, 360 sparkling*

<b>Lemon Tartlet 2.5 oz</b>	16
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*Dillon's Elevation vodka, Limoncello, Affino Apertivo, vanilla-lemon syrup*

<b>Smoke &amp; Mirrors 3oz</b>	17
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*Dillon's Elevation gin, rosemary and house-smoked olives*

### non-alcoholic cocktails

<b>Treat Yourself</b>	10
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*Seedlip Grove 42, orange cardamom syrup, aquafaba*

<b>The Garden Party</b>	10
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*Seedlip Garden 109, mint and basil syrup, lime*

# prix fixe menu

2 course \$70

3 course \$85

## appetizers *(choice of)*

### HEIRLOOM TOMATO AND WATERCRESS SALAD (V)

*Smoked tomato and red lentil vinaigrette*

### ICEBERG LETTUCE SALAD

*Crumbled chorizo, Cookstown radishes, blue cheese dressing*

### SMOKED SABLEFISH AND FOGO SHRIMP CHOWDER 🌊

*Roasted red pepper and dill crema*

### GNOCCHI WITH ASPARAGUS AND GREEN PEAS (VG)

*Lemon butter sauce, shaved Handeck cheese*

### KALE AND STRAWBERRY SALAD (V)

*Peach and ginger dressing, puffed quinoa*

### HOUSE-SMOKED SALMON 🌊

*Fennel and arugula, caperberry, red onions, crème fraîche, seaweed and fennel seed crackers  
(\$6 supplement)*

### BEEF TARTARE

*House-pickled golden beets, arugula, habanero aioli, sweet potato chips, smoked sea salt  
(\$6 supplement)*

## mains *(choice of)*

### FOGO ISLAND COD 🌊

*Spruce tip and lemon gremolata, celery root purée, grilled broccolini, wild Canadian ginger beurre blanc*

### WILD MUSHROOM RISOTTO (VG)

*Local wild mushrooms, tarragon, white wine, wilted spinach, basil sprouts and pesto*

### CORNISH HEN

*10 spice-rubbed, cauliflower and aged cheddar purée, sautéed Swiss chard, pearl onions and double-smoked bacon lardons*

### EGGPLANT GRATIN (V)

*Tomato preserves, roasted garlic and olive oil brioche, caramelized onion gastrique*

### ATLANTIC SALMON 🌊

*Chili and soy glaze, crispy egg noodle, sautéed Napa cabbage and bok choy slaw, roasted sesame seed vinaigrette*

### VENISON LOIN

*Warm new potato salad with grainy mustard, sautéed baby summer squash, wild blueberry jus  
(\$10 supplement)*

### ROASTED ALBERTA BEEF PRIME RIB

*10 oz cut, grill marked to order, butter and chive mashed potatoes, grilled asparagus, seared king oyster mushroom, sweetgrass jus  
(\$10 supplement)*

## à la carte

### ALBERTA AAA PRIME RIB OF BEEF

*Aged a minimum of 45 days, natural jus, creamed horseradish*  
12oz \$70 | 14oz \$75 | 20oz \$90

### MALPEQUE OYSTERS 🌊 half dozen \$24 dozen \$45

*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*

### 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

### PRINCE EDWARD ISLAND GRASS-FED 45-DAY AGED AAA STEAKS

14oz RIB EYE  
\$85

10oz STRIPLOIN  
\$85

8oz TENDERLOIN  
\$85

POACHED 1½LB ATLANTIC LOBSTER \$95  
*Grilled half lemon and tarragon beurre blanc*

STEAK AND LOBSTER \$130  
*Grilled 6oz AAA PEI beef tenderloin, half an Atlantic lobster*

*Creamed spinach, seasonal vegetables, mashed potato, beurre blanc, peppercorn jus*

ADD FIVE 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  
FRIES WITH TRUFFLE AÏOLI  
SWEET POTATO FRIES WITH LEMON AÏOLI  
BUTTERMILK & CHIVE MASHED POTATO  
STEAMED JASMINE RICE WITH TOASTED SESAME SEEDS

FORAGED MUSHROOMS WITH THYME (V)  
FRENCH BEANS WITH TOASTED CRUSHED ALMONDS (V)  
GRILLED ASPARAGUS WITH SHALLOT BUTTER (VG)  
GRILLED BABY PEPPERS WITH BALSAMIC GLAZE (V)

## desserts (choice of) (\$15)

### DARK CHOCOLATE SPHERE (GF)

Flourless chocolate cake, sour cream ice cream, cherry compote, warm chocolate ganache

### STRAWBERRY SHORTCAKE

Glazed Ontario strawberries, freshly baked sweet biscuit, vanilla bean whipped cream

### NIAGARA PEACH UPSIDE DOWN CAKE

Sour cherry and dark chocolate gelato, sour cherry sauce, dark chocolate shavings

### LEMON COCONUT MERINGUE (V)

Lemon and coconut curd, torched meringue, pie dough crumble

### ICE CREAM AND COOKIES

Vanilla bean, milk chocolate, sour cream, or cherry and dark chocolate chunk  
Maple sugar cookie, strawberry coconut thumbprint cookie, ginger snap

### SORBET AND COOKIES

Raspberry, mango, or blueberry  
Maple sugar cookie, strawberry coconut thumbprint cookie, ginger snap



## 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

## specialty 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



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

#### 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.