

Sandwiches, Wraps & Tacos

Your choice of challah bread, whole wheat, caraway rye, white or grain wraps and include choice of hand cut russet fries, sweet potato fries, or onion rings

Side Greek, Caesar or House add 1

BEEF BRISKET SANDWICH 17

12 hour slow braised brisket, homemade BBQ sauce, melted swiss cheese, crispy onion straws on a garlic grilled ciabatta bun

MONTREAL SMOKED MEAT SANDWICH 16

slow cooked with special spices, thinly sliced and piled high on grilled rye caraway bread and a side of Dijon mustard

GRILLED CHEESE 10

combination of melted cheddar cheese and mozzarella cheese
add ham, bacon, or peameal 2

BUFFALO CHICKEN WRAP 15

house made chicken fingers, tossed in buffalo and BBQ ranch sauce, shredded lettuce, diced tomatoes, caramelized onion, blend of shredded cheese

TURKEY CLUBHOUSE 16

house roasted turkey breast, bacon strips, lettuce, thin sliced tomatoes, cheddar cheese, house guacamole and cranberry mayo on the side

BLACKEND CATFISH TACOS 17

mango slaw, rice, black beans, diced tomatoes, shredded lettuce, char grilled pineapple cream, cilantro

VEGETARIAN WRAP 15

sliced mango, quinoa, shredded carrots, dried cranberries, apple-beet slaw, lentils, rice, baby kale, honey mustard dressing

Entrées

FISH & CHIPS 15

house made lightly coated beer battered tempura haddock, tartar sauce, and hand cut russet fries and coleslaw

CHICKEN PARMESAN 19

single breast pounded thin, breaded and fried topped with roasted tomato sauce and mozzarella cheese. Served with garlic-parsley noodles and vegetable of the day

HALF ROAST CHICKEN 18

slow roasted chicken cut in half, with house made bbq sauce and served with hand cut russet fries and vegetable of the day

LIVER & ONIONS 18

pan fried in butter, topped with caramelized onions, bacon strips and served with potato and vegetable of the day

RIB EYE STEAK 37

boneless 12 ounce CAB rib eye steak char grilled to your liking, garlic butter smear, crispy onion straws served with potato and vegetable of the day

MAC & CHEESE 10

rich and creamy sauce baked with a garlic butter crumb mix
add caramelized onions and bacon 3
add ground beef, sautéed mushrooms, and caramelized onions 4

CEDAR PLANK SALMON 23

fresh salmon medallion marinated in teriyaki sauce, sesame oil, soy, pickled ginger, wasabi, lemon, fine red onions. Oven baked on cedar and served with potato and vegetable of the day

FILETS OF PICKEREL 22

lightly flour dredged, pan fried in butter with salt and pepper and a fresh squeeze of lemon

STRIP LOIN STEAK 29

8 ounce CAB 45 day aged steak char grilled to your liking, garlic butter smear, crispy onion straws served with potato and vegetable of the day



All Day Breakfast

Choice of challah, whole wheat, caraway rye or white bread

TAILWINDS BREAKFAST 8

two eggs, choice of ham, bacon, or sausage, two slices of toast and potatoes

HANGRY BREAKFAST 13

three eggs with ham, bacon and sausage, three slices of toast and potatoes

EGGS BENEDICT 13

sliced peameal bacon, poached eggs, and hollandaise sauce on a toasted English muffin

PLAIN OMELETTE 8

made with three eggs, 2 slices of toast and potatoes
YOUR CHOICE OMELETTE: ADD cheese, ham, mushrooms, onions, bacon, sausage, tomato, or peppers each 1.50

PANCAKES 9

3 light and fluffy cakes with maple syrup and butter

PANCAKES 10

2 light and fluffy cakes with side of bacon, ham or sausage

THICK CUT FRENCH TOAST 9

3 pieces of challah bread with butter and maple syrup

PILOT'S THICK CUT FRENCH TOAST 11

2 pieces of challah bread with side of bacon, ham or sausage

TOASTED WESTERN SANDWICH 10

3 eggs, green onions, peppers, ham, melted cheese and potatoes

OATMEAL 5

with milk, brown sugar and raisins

TAILWINDS SIGNATURE BOTTOMLESS COFFEE 1.75

ORANGE JUICE 3



**ELEVATE
YOUR
TASTEBUDS**