



## Soups

<b>DAILY FEATURED SOUP</b>	7
House made with fresh ingredients	
<b>FRENCH ONION SOUP</b>	9.50
Onions slow braised in butter, sherry, rich broth and melted swiss cheese	
<b>BEEF MUSHROOM BARLEY</b>	8
Onions, carrots, celery, blend of mushrooms, smoked brisket and barley	

## Salads

<b>HOUSE GREENS</b>	9
Mixed greens, blistered baby tomatoes, English cucumber, fine red onion, shredded carrots with tailwinds signature house vinaigrette	
<b>CAESAR SALAD</b>	10.50
Crisp romaine, diced bacon, house made creamy Caesar dressing, shredded parmesan, garlic croutons with balsamic glaze drizzle	
<b>MEDITERRANEAN GREEK</b>	10.50
Crisp romaine, blistered baby tomatoes, Kalamata olives, English cucumber, feta cheese with oregano vinaigrette	
<b>TURKEY COBB</b>	16
Mixed greens, roasted turkey breast, peppered bacon, apple, gorgonzola, spiced pecans, red onion, English cucumber, avocado, blistered baby tomatoes, diced egg with white balsamic herb vinaigrette	
<b>Add protein to any salad:</b>	
add blackened catfish	8
add char grilled chicken breast	8
add grilled fresh salmon medallion	8
add char grilled strip loin steak	12

## Burgers

All burgers are HOUSE MADE and served on a grilled bun with lettuce, tomato, pickled red onion, pickle spear, and crisp onion straws, includes your choice of hand cut russet fries, sweet potato fries or onion rings

Side Greek, Caesar, or House add 2

<b>CLASSIC BURGER</b>	14
8 ounces of fresh ground brisket and chuck	
<b>CHEESEBURGER</b>	16
The classic with cheddar cheese	
<b>CHEESE &amp; BACON BURGER</b>	17
2 strips of bacon and cheddar cheese	
<b>BISON BURGER</b>	18
6 ounces of ground bison and chuck, spices, fine roasted red peppers, caramelized onions and topped with swiss cheese	
<b>JACK FRUIT PULLED "PORK" BURGER</b>	15
Shredded with our house made barbecue sauce, tastes just like pulled pork!	
<b>BUNLESS VEGAN BURGER</b>	13
Chick peas, kidney beans, black beans, oats, quinoa, hemp hearts, kale, barley, mushrooms, onions, carrots, roasted red peppers and garlic	
(gluten free bun available) add 2	

## Shareables

<b>CALAMARI</b>	15
Lightly golden fried, lemon garlic mayo	
<b>HOUSE MADE CHICKEN FINGERS</b>	14.50
Buttermilk soaked and hand rolled in seasoned flour, plum or hickory bbq ranch sauce	
<b>VEGETARIAN DUMPLINGS</b>	11
6 pieces steamed and grilled with soy ginger sauce and spicy chilli garlic sauce	
<b>SHRIMP EGG ROLLS</b>	11
3 pieces housemade, bean sprouts, water chestnuts, fine peppers, onions, carrots, bok choy, soy ginger garlic, mustard plum sauce	
<b>SMOKED CHEDDAR QUESADILLA</b>	12
Whole wheat tortilla, diced peppers, green onions, fresh tomatoes, caramelized onions, shredded smoked cheddar, sour cream, salsa, and guacamole	
	add chicken 8
<b>FRESH GUACAMOLE AND SALSA</b>	10
Made fresh in house, warm tortilla chips, garden vegetables	
<b>NACHO PLATTER</b>	15
Warm tortilla chips, melted shredded cheese, green onion, diced peppers and tomatoes, pickled jalapeños, house salsa and guacamole	
	add pulled smoked brisket or bbq chicken 5
<b>J2 CLASSIC POUTINE</b>	9
Hand cut russet fries, cheese curds, beef gravy	
	add pulled smoked brisket or bbq chicken 5
<b>CHICKEN WINGS</b>	16
10 pieces - flour dusted, deep fried and tossed in your choice of honey garlic, mild, medium or hot sauce, lemon pepper, or honey sriracha	
<b>DUCK WINGS</b>	16
6 pieces - slow braised and fried, sesame orange ginger sauce	
<b>CARN'S GARLIC BACON CHEESE BREAD</b>	10
Crisp bacon, green onions, shredded cheddar and mozzarella cheese, smashed roast garlic and mayo	

## Stone Oven Pizza

Fresh dough and roasted tomato pizza sauce

<b>MARGHERITA</b>	12.50
Fresh basil, blistered baby tomatoes, bocconcini cheese, mozzarella cheese, drizzled with olive oil	
<b>HAWAIIAN</b>	13.50
Fresh pineapple, ham, bacon, mozzarella cheese	
<b>PEPPERONI</b>	13.50
Pepperoni sandwiched between two layers of mozzarella cheese	
<b>MUSHROOM &amp; GOAT CHEESE</b>	14.50
Blend of mushrooms, baby arugula, parmesan cheese, mozzarella cheese, goat cheese, drizzled with olive oil	
<b>BBQ CHICKEN PIZZA</b>	16.50
Creamy Caesar dressing on the base, sliced chicken, caramelized onions, mushrooms, diced bacon, mozzarella cheese, drizzled with bbq sauce	
(gluten free crust available) add 2	

## Sandwiches, Wraps & Tacos

Your choice of challah bread, whole wheat, caraway rye, grain wraps, or gluten free bread, includes choice of hand cut russet fries or sweet potato fries or onion rings  
Side Greek, Caesar or House add 2

<b>BEEF BRISKET SANDWICH</b>	<b>17.50</b>
12 hour slow braised brisket, homemade BBQ sauce, melted swiss cheese, crispy onion straws on a garlic grilled ciabatta bun	
<b>MONTREAL SMOKED MEAT SANDWICH</b>	<b>16.50</b>
Slow cooked with special spices, thinly sliced and piled high on grilled rye caraway bread with a side of Dijon mustard	
<b>GRILLED CHEESE</b>	<b>10</b>
Combination of melted cheddar cheese and mozzarella cheese add ham, bacon, or peameal 4	
<b>GRILLED CAJUN CHICKEN WRAP</b>	<b>16</b>
Pan seared, chipotle mayonaise, shredded lettuce, diced tomatoes, caramelized onions, smoked cheddar cheese	
<b>TURKEY CLUBHOUSE</b>	<b>16.50</b>
House roasted turkey breast, bacon strips, lettuce, thin sliced tomatoes, cheddar cheese, house guacamole and cranberry mayo on the side	
<b>BLACKEND CATFISH TACOS</b>	<b>17</b>
Mango slaw, rice, black beans, diced tomatoes, shredded lettuce, char grilled pineapple cream, cilantro	
<b>VEGETARIAN WRAP</b>	<b>15</b>
Sliced mango, quinoa, shredded carrots, dried cranberries, apple-beet slaw, lentils, rice, baby kale, honey mustard dressing	

## Entrées

<b>FISH &amp; CHIPS</b>	<b>15</b>
House made lightly coated beer battered tempura haddock, tartar sauce with hand cut russet fries and coleslaw	
<b>CHICKEN PARMESAN</b>	<b>19</b>
Single breast pounded thin, breaded and fried, topped with roasted tomato sauce, mozzarella cheese, served with garlic-parsley noodles and vegetable of the day	
<b>HALF ROAST CHICKEN</b>	<b>18</b>
Slow roasted chicken cut in half, with house made bbq sauce and served with hand cut russet fries and vegetable of the day	
<b>LIVER &amp; ONIONS</b>	<b>18</b>
Pan fried in butter, topped with caramelized onions, bacon strips and served with potato and vegetable of the day	
<b>BBQ BACK RIBS</b>	<b>21</b>
Full rack dry rubbed ribs, slow baked until tender, finished on the char grill with BBQ sauce, served with potato and vegetable of the day.	
<b>MAC &amp; CHEESE</b>	<b>11</b>
Rich and creamy sauce, topped with melted cheese add caramelized onions and bacon 3 add ground beef, sautéed mushrooms, and caramelized onions 4	
<b>CEDAR PLANK SALMON</b>	<b>24</b>
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	
<b>FILETS OF PICKEREL</b>	<b>24</b>
Lightly flour dredged, pan fried in butter with salt and pepper and a fresh squeeze of lemon	
<b>STRIP LOIN STEAK</b>	<b>31</b>
8 ounce, 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, white or gluten free bread

<b>TAILWINDS BREAKFAST</b>	<b>10</b>
Two eggs, choice of ham, bacon, or sausage, two slices of toast and potatoes	
<b>HANGRY BREAKFAST</b>	<b>14</b>
Three eggs with ham, bacon and sausage, three slices of toast and potatoes	
<b>EGGS BENEDICT</b>	<b>14</b>
Sliced peameal bacon, poached eggs, and hollandaise sauce on a toasted English muffin	
<b>PLAIN OMELETTE</b>	<b>10</b>
Made with three eggs, 2 slices of toast and potatoes YOUR CHOICE OMELETTE: ADD cheese, ham, mushrooms, onions, bacon, sausage, tomato, or peppers each 0.95	
<b>PANCAKES</b>	<b>9.50</b>
3 light and fluffy cakes with maple syrup and butter	
<b>PILOT'S PANCAKES</b>	<b>10.50</b>
2 light and fluffy cakes with side of bacon, peameal, ham or sausage	
<b>THICK CUT FRENCH TOAST</b>	<b>9.50</b>
3 pieces of challah bread with butter and maple syrup	
<b>PILOT'S THICK CUT FRENCH TOAST</b>	<b>11.50</b>
2 pieces of challah bread with side of bacon, ham or sausage	
<b>TOASTED WESTERN SANDWICH</b>	<b>11.50</b>
3 eggs, green onions, peppers, ham, melted cheese and potatoes	
<b>OATMEAL</b>	<b>6</b>
with milk, brown sugar and raisins	
<b>TAILWINDS SIGNATURE BOTTOMLESS COFFEE</b>	<b>1.95</b>
<b>ORANGE JUICE</b>	<b>3.50</b>



## ELEVATE YOUR TASTEBUDS

[tailwindsgrill.ca](http://tailwindsgrill.ca)

\*For parties of 8 or more guests an automatic 18% gratuity will be added