



Soups

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

Salads

HOUSE GREENS	9
Mixed greens, blistered baby tomatoes, English cucumber, fine red onion, shredded carrots with tailwinds signature house vinaigrette	
CAESAR SALAD	10.50
Crisp romaine, diced bacon, house made creamy Caesar dressing, shredded parmesan, garlic croutons with balsamic glaze drizzle	
MEDITERRANEAN GREEK	10.50
Crisp romaine, blistered baby tomatoes, Kalamata olives, English cucumber, feta cheese with oregano vinaigrette	
TURKEY COBB	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	
Add protein to any salad:	
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

CLASSIC BURGER	14
8 ounces of fresh ground brisket and chuck	
CHEESEBURGER	16
The classic with cheddar cheese	
CHEESE & BACON BURGER	17
2 strips of bacon and cheddar cheese	
BISON BURGER	18
6 ounces of ground bison and chuck, spices, fine roasted red peppers, caramelized onions and topped with swiss cheese	
JACK FRUIT PULLED "PORK" BURGER	15
Shredded with our house made barbecue sauce, tastes just like pulled pork!	
BUNLESS VEGAN BURGER	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

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

MARGHERITA	12.50
Fresh basil, blistered baby tomatoes, bocconcini cheese, mozzarella cheese, drizzled with olive oil	
HAWAIIAN	13.50
Fresh pineapple, ham, bacon, mozzarella cheese	
PEPPERONI	13.50
Pepperoni sandwiched between two layers of mozzarella cheese	
MUSHROOM & GOAT CHEESE	14.50
Blend of mushrooms, baby arugula, parmesan cheese, mozzarella cheese, goat cheese, drizzled with olive oil	
BBQ CHICKEN PIZZA	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

BEEF BRISKET SANDWICH	17.50
12 hour slow braised brisket, homemade BBQ sauce, melted swiss cheese, crispy onion straws on a garlic grilled ciabatta bun	
MONTREAL SMOKED MEAT SANDWICH	16.50
Slow cooked with special spices, thinly sliced and piled high on grilled rye caraway bread with a side of Dijon mustard	
GRILLED CHEESE	10
Combination of melted cheddar cheese and mozzarella cheese add ham, bacon, or peameal 4	
GRILLED CAJUN CHICKEN WRAP	16
Pan seared, chipotle mayonaise, shredded lettuce, diced tomatoes, caramelized onions, smoked cheddar cheese	
TURKEY CLUBHOUSE	16.50
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 with hand cut russet fries and coleslaw	
CHICKEN PARMESAN	19
Single breast pounded thin, breaded and fried, topped with roasted tomato sauce, 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	
BBQ BACK RIBS	21
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.	
MAC & CHEESE	11
Rich and creamy sauce, topped with melted cheese add caramelized onions and bacon 3 add ground beef, sautéed mushrooms, and caramelized onions 4	
CEDAR PLANK SALMON	24
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	24
Lightly flour dredged, pan fried in butter with salt and pepper and a fresh squeeze of lemon	
STRIP LOIN STEAK	31
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

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



ELEVATE YOUR TASTEBUDS

tailwindsgrill.ca

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