



SOUPS

DAILY FEATURED SOUP 8
House made with fresh ingredients

FRENCH ONION SOUP 10
Onions slow braised in butter, sherry, rich beef and chicken broth, melted swiss cheese

SALADS

HOUSE GREENS 10
Mixed greens, blistered baby tomatoes, English cucumber, fine red onions, shredded carrots with balsamic vinaigrette

CAESAR SALAD 11.50
Crisp romaine, diced bacon, creamy lemon Caesar dressing, shredded parmesan, garlic bacon croutons with a balsamic glaze

MEDITERRANEAN GREEK 12.50
Crisp romaine, blistered baby tomatoes, kalamata olives, English cucumbers, feta cheese and Greek vinaigrette

Add protein to any salad:
Grilled Chicken Breast 8.50
Blackened Catfish 8.50

ALL DAY BREAKFAST

Choice of challah, whole wheat, caraway rye *gluten free bread \$1*

TAILWINDS BREAKFAST 11
Two eggs, choice of ham, bacon, sausage or peameal with two slices of toast and home fries

PILOT'S THICK CUT FRENCH TOAST 12.50

2 pieces of challah bread with choice of bacon, sausage, peameal or ham with syrup and butter

TOASTED WESTERN SANDWICH 12.50
3 eggs, green onions, peppers, ham, melted cheese and potatoes

BURGERS

HOUSE MADE and served on a grilled potato bun with lettuce, tomato, pickled red onion, dill pickle spear, crisp onion straw. Includes hand cut russet fries. Side Greek, House or Caesar \$3 *gluten bun \$1

CLASSIC BURGER 15
8 ounces of fresh ground chuck and brisket blend

CHEESEBURGER 16
The classic with melted cheddar cheese

BACON AND CHEESE BURGER 18
The classic with 2 strips of bacon and melted cheddar cheese

BISON BURGER 18
6 ounce of ground bison and chuck, spices, fine roasted red peppers, caramelized onions topped with melted swiss cheese

JACK FRUIT PULLED "PORK" BURGER 16
Shredded with our house made barbecue sauce, TASTES JUST LIKE PULLED PORK

TASTERS

MARGHERITA FLATBREAD

Fresh basil, blistered tomatoes, bocconcini cheese, mozzarella cheese, olive oil drizzle

BBQ CHICKEN FLATBREAD

Creamy Caesar as the base, sliced chicken, caramelized onions, mushrooms, diced bacon, mozzarella cheese, drizzle of house bbq sauce

CALAMARI

Lightly golden fried, lemon garlic mayo

DUCK WINGS

6 Pieces slow braised and fried, tossed in sesame orange ginger teriyaki sauce

CARN'S GARLIC BACON CHEESE BREAD

Crisp bacon, green onions, shredded cheddar and mozzarella cheese, smashed roast garlic, mayo baked to golden brown

CHICKEN WINGS

1 pound house made wings deep fried and tossed in your choice of our homemade sauces: honey garlic, mild, medium or hot buffalo sauce, lemon pepper or honey Sriracha

SANDWICHES, WRAPS & TACOS

Includes hand cut fresh russet fries. Side Greek, House or Caesar add \$3

BEEF BRISKET SANDWICH 17.95

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

MONTREAL SMOKED MEAT SANDWICH

Slow cooked with special spices, thinly sliced and piled high on grilled rye caraway bread, Dijon mustard on the side

13 BLACKENED CATFISH TACOS 17

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

17 SMOKED CHEDDAR CHICKEN WRAP 17

Grilled chicken breast, bacon strips, buffalo ranch sauce, diced tomatoes, shredded lettuce, caramelized onions, smoked cheddar cheese

15

ENTREES

16 FISH & CHIPS 15

House made lightly coated tempura beer battered haddock, tartar sauce, coleslaw, hand cut fresh russet fries

12 BBQ BACK RIBS 23

Full rack dry rubbed ribs slowed baked until tender, finished on the char grill with bbq sauce, served with potato and vegetable of the day

16 CHICKEN PARMESAN 21

Fresh chicken breast pounded thin, breaded and fried with roasted tomato sauce, mozzarella cheese, served with garlic parsley noodles and vegetable of the day

CEDAR PLANKED SALMON 25

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

MAC & CHEESE 12

Rich and creamy sauce, topped with melted cheese

FILET OF PICKEREL 26

Fresh from the water, lightly flour dredged, pan fried in butter with salt and pepper and a fresh squeeze of lemon served with potato and vegetable of the day

HOUSE MADE DESSERTS \$8

ASK YOUR SERVER FOR TODAY'S SELECTION

TAILWINDS BOTTOMLESS FRESH BREWED COFFEE \$2