



Tailwinds

Bar & Grill

Soups

Daily Featured Soup	\$8
French Onion Soup	\$10

Salads

HOUSE GREEN	\$13
Mixed greens, beets, corn, marinated grape tomatoes, mandarin oranges, orange poppyseed vinaigrette, Swiss cheese chips.	

CAESAR SALAD	\$13
Crisp romaine, diced bacon, shredded parmesan, garlic croutons, creamy lemon Caesar dressing.	

MEDITERRANEAN GREEK	\$14
Crisp romaine marinated grape tomatoes, pitted kalamata olives, English cucumbers, fine red onions, feta cheese crumble, house made fresh lemon herb vinaigrette.	

Add protein to any salad:	
Blackened Catfish	\$8
Oven Roasted Chicken Breast	\$8

Burgers

All burgers are House Made from a blend of Ground Chuck and Ground Brisket served on a grilled potato bun with lettuce, tomato, caramelized red onions and dill pickle mayo. Includes side of hand cut russet fries or sweet potato fries.

Substitute fries with:	
Side House, Greek or Caesar add	\$3
Gluten Free Bun Available add	\$2

CLASSIC TAILWINDS BURGER	\$16
CHEDDAR CHEESEBURGER	\$17
CHEDDAR CHEESEBURGER & BACON	\$19

SMOKED JACK FRUIT BURGER	\$17
Shredded and Smoked with our house made barbecue sauce and topped with our house coleslaw.	

AVOCADO TURKEY BURGER	\$18
Fresh ground turkey, seasonings, guacamole, tomato, lettuce, caramelized red onions, dill pickle mayo.	

Shareables

CARN'S GARLIC BACON CHEESEBREAD	\$14
Crisp bacon, green onions, shredded cheddar, and mozzarella cheese with smashed roast garlic on a grilled demi baguette.	

DUCK WINGS	\$16
5 pieces slow braised and fried until crisp, sesame orange ginger sauce.	

CHICKEN WINGS	\$17
10 pieces naked and fried until crisp, tossed in your choice of House Made Sauces: Tailwinds Dry Rub, Honey Garlic, Mild, Medium, Tailwinds Fiery Hot.	

J2 CLASSIC POUTINE	\$12
Hand cut russet fries, shredded mozzarella cheese, rich gravy.	

Add Smoked Brisket, Montreal Smoked Meat, or Popcorn Chicken for	\$7
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STABLE BOY POTATO NACHOS WITH QUESO SAUCE	\$15
Deep-fried russet potato wedges tossed in taco seasoning, topped with queso cheese, diced tomatoes, and red onions. Served with salsa, sour cream, and jalapenos.	

Breakfast: Served Until Noon

TAILWINDS BREAKFAST	\$12
Two eggs any style, choice of ham, bacon, sausage or peameal bacon with two slices of toast and potatoes.	

MAKE YOUR OWN OMELETTE \$14

Three eggs, 2 slices of toast and potatoes.

Add: choice of (3) cheese, ham, mushrooms, onions, bacon, sausage, tomato, peppers or spinach.

THICK CUT CHALLAH FRENCH TOAST \$11

Three slices of bread dipped in our cinnamon maple syrup cream egg mix served with butter and pure maple syrup.

Pilot's Version: add side bacon, peameal, ham or sausage \$4

Sandwiches

All include choice of hand cut fries or sweet potato fries.

Substitute fries with House, Greek, or Caesar \$3

SMOKED BEEF BRISKET SANDWICH \$19

Slow cooked smoked brisket, hickory bbq sauce, melted swiss cheese, crispy onion straws on a garlic grilled ciabatta bun.

MONTREAL SMOKED MEAT SANDWICH \$19

Slow cooked with special spices, thinly sliced, layer on grilled rye caraway bread with a side of pub honey mustard.

TAILWINDS WESTERN SANDWICH \$16

3 eggs, green onions, peppers, ham and melted cheddar cheese.

TAILWINDS CLUBHOUSE SANDWICH \$19

Oven Roasted lemon herb marinated chicken breast, lettuce, tomato, bacon, cheddar cheese slice, roasted garlic mayo on a grilled Focaccia bun.

CRISPY CHICKEN SANDWICH \$19

Seasoned cornstarch dredged boneless chicken breast fried until crispy, smeared with BBQ sauce of gochujang, garlic, ginger, soy sesame with lime juice topped with a sweet lime radish cabbage slaw.

PESTO VEGETABLE WRAP \$17

Baba ganoush and arugula blended with olive oil, lemon juice, nut free pesto and oven roasted marinated eggplant, zucchini, red onion and portobello mushroom.

Entrees and Favourites

FISH & CHIPS \$18

House made lightly coated tempura haddock, tartar sauce, hand cut fries and coleslaw.

CHICKEN FINGERS \$17

Tenderloins seasoned with spices, fried until crisp served with any of our famous wing sauces and fries.

LIVER & ONIONS \$27

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

CHICKEN PARMESAN \$24

Single breast pounded thin lightly breaded and browned, topped with roasted tomato sauce, mozzarella cheese served with garlic butter penne and vegetables of the day.

CEDAR PLANK SALMON \$27

Fresh salmon medallion marinated in teriyaki sauce, sesame oil, soy, pickled ginger, wasabi, lemon, fine red onions. Cedar plank baked and served with potato and vegetable of the day.

PICKEREL \$29

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.

BBQ BACK RIBS \$27

House specialty tender and tasty. Brushed with Hickory Root Beer BBQ Sauce, potato, and vegetable of the day.

TERIYAKI TOP SIRLOIN STEAK \$30

Well aged 8-ounce steak marinated with teriyaki sauce and grilled to your liking topped with crispy onions served with potato and vegetable of the day.

Kids Options: Served with Drink \$12

Choice of:

- Naan Bread Pizza (Cheese or Pepperoni)
- Grilled Cheese with fries
- Chicken Fingers 3 pieces with fries