



Tailwinds

Bar & Grill

Soups

DAILY FEATURED SOUP	\$8
House made with fresh ingredients.	
FRENCH ONION SOUP	\$10
Onions slow braised in butter, sherry, rich beef chicken broth and melted swiss cheese.	

Salads

HOUSE GREENS	\$13
Mixed greens, beets, roasted corn, marinated grape tomatoes, mandarin oranges, orange poppyseed vinaigrette.	
CAESAR SALAD	\$14
Crisp romaine, diced bacon, shredded parmesan, garlic croutons, creamy lemon Caesar dressing and a splash of balsamic glaze.	
MEDITERRANEAN GREEK	\$15
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	\$9
Oven Roasted Chicken Breast	\$9

Shareables

All items are house made

CARN'S GARLIC BACON CHEESEBREAD	\$15
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, or Tailwinds Fiery Hot.	
J2 CLASSIC POUTINE	\$14
Large bowl hand cut russet fries, Quebec cheese curds, generous amount of rich gravy.	
Add Smoked Brisket, Montreal Smoked Meat	\$7
BUFFALO CAULIFLOWER	\$13
Oven roasted cauliflower florets, egg washed, dredged in seasoned corn flake crumbs, tossed in buffalo sauce, served with spicy tahini.	
CHICKEN FINGERS (5)	\$17
Tenderloins seasoned with spices, flour, and egg, then fried until crisp served with any one of our famous wing sauces and a side of hand cut russet fries or sweet potato fries.	
STONE OVEN PIZZA OF THE DAY	\$16
Traditional thin crust dough, special sauce, 20% shredded mozzarella cheese.	

Burgers

All burgers are 8 oz. house made from a blend of Ground Chuck and Ground Brisket served on a grilled potato bun with lettuce, tomato, pickled 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	\$4
Gluten Free Bun Available add	\$2

TAILWINDS BURGER

Fresh ground chuck and ground brisket

Classic Tailwinds Burger	\$16
Cheddar Cheeseburger	\$18
Cheddar Cheese & Bacon Burger	\$20

SMOKED JACK FRUIT BURGER

\$17
Shredded and tossed with our smoky house barbecue sauce, lettuce, tomato, pickled red onions, dill pickle mayo.

TURKEY BURGER

\$18
Fresh ground turkey (6 oz.), seasonings, guacamole, tomato, lettuce, pickled red onions, dill pickle mayo.

BLACKENED SALMON BURGER

\$18
Grilled (6 oz.) filet of fresh salmon dry rubbed with our blackened spices, tomato, lettuce, pickled red onions, dill pickle mayo.

Sandwiches

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

Substitute fries with side House, Greek, or Caesar.	\$4
SMOKED BEEF BRISKET SANDWICH	\$20
Slow cooked brisket, hickory barbecue 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, layered on grilled rye caraway bread with a side of Dijon mustard.	
PORK BELLY GYRO	\$18
Crisp skinned pork belly thinly sliced with pickled turnip and red onions, shredded lettuce, diced tomatoes in a grilled piadina street flat bread smeared with ketchup mayo sauce.	
TAILWINDS WESTERN SANDWICH	\$16
3 eggs, green onions, peppers, generous amounts of diced ham, melted cheddar cheese.	
CRISPY CHICKEN SANDWICH	\$19
Seasoned and marinated chicken breast in buttermilk, flour dredged, fried until crispy, smeared with a house made Gochujang BBQ sauce and cabbage slaw on a potato bun.	
BLACKENED CATFISH SANDWICH	\$19
Dry rubbed with our blackened spices, potato bun, grilled pineapple slices, cabbage slaw, and chipotle mayo.	



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Sandwiches

All include choice of hand cut fries or sweet potato fries.
Substitute fries with side House, Greek, or Caesar. \$4

TAILWINDS CLUBHOUSE SANDWICH \$20
Oven roasted lemon herb chicken breast, lettuce, tomato, bacon, cheddar cheese slice, and roasted garlic mayo on a grilled olive oil herb focaccia bun.

NUT FREE PESTO VEGETABLE WRAP \$16
Grilled garlic herb piadini street flat bread, arugula blended with olive oil and lemon juice, pesto and baba ghanoush with julienne of balsamic herb and olive oil marinated oven roasted eggplant, green and yellow zucchini, red onion, mushrooms, grape tomatoes and peppers.

Entrees and Favourites

FISH & CHIPS \$18
House made lightly coated tempura haddock, tartar sauce, hand cut fries and cabbage slaw.

CHICKEN RIGATE PASTA \$20
Tagliatelle Pasta, chicken breast, fresh basil & sundried tomato pesto in a garlic white wine cream sauce, shredded parmesan, wedged garlic bread.

CHICKEN PARMESAN \$24
Single breast pounded thin lightly breaded and browned, topped with roasted tomato sauce, mozzarella cheese served with garlic butter tagliatelle pasta and vegetable of the day.

CEDAR PLANK SALMON \$27
Fresh (7 oz.) salmon medallion marinated in teriyaki sauce, sesame oil, soy, pickled ginger, wasabi, lemon, and 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.

GRILLED CAB U.S. STRIP LOIN STEAK \$40
Well aged 10-ounce steak grilled to your liking topped with crispy onion straws, potato, and vegetable of the day.
Add: choice of (1) peppercorn sauce, red wine sauce, crumbled Gorgonzola, or sauteed brandied mushrooms on the side. \$5

LEMON HERB HALF CHICKEN \$21
Spatchcock style chicken, chicken is marinated in herbs and fresh lemon then coated with garlic butter. Oven roasted and serve with potato and vegetable of the day.

FRENCHED PORK SCHNITZEL \$21
Centre cut frenched pork chop (10 oz.) pounded thin, seasoned, breaded with panko, cooked until crispy and golden brown. Served with house apple sauce, potato, and vegetable of the day
Add: choice of (1) peppercorn sauce, red wine sauce or sauteed brandied mushrooms on the side. \$5

Breakfast

Served until Noon

Toast choices: Challah, Texas Whole Wheat, Caraway Rye, Texas White, Bagel or Gluten Free Bread.

TAILWINDS BREAKFAST \$13
Two eggs any style, choice of ham, bacon, sausage or peameal bacon with two slices of toast and potatoes.

HANGRY BREAKFAST \$15
Three eggs any style, plus ham, bacon, sausage, two slices of toast, and potato.

BREAKFAST SANDWICH \$12
Two fried eggs, melted cheddar cheese, two sausage patties on a grilled bagel, and potato.

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 \$12
Three slices of bread dipped in our cinnamon maple syrup cream egg mix served with pure maple syrup.
Pilot's version add side of bacon, or peameal, or sausage. \$4

Bottomless Fresh Brewed Regular and Decaffeinated Coffee \$3
Choice of Orange, Apple, or Cranberry Juice \$4

Kids Options: Served with Drink \$12

Choice of:

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



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