



Tailwinds

Bar & Grill

Breakfast: Served until Noon

Toast Choices: Challah, white, whole wheat, caraway rye, or everything bagel

TAILWINDS BREAKFAST

Two eggs any style, choice of ham, sausage or peameal with two slices of toast and potatoes

\$15

HANGRY BREAKFAST

Three eggs any style, plus ham, bacon, sausage, two slices of toast and potatoes

\$17

TAILWINDS EGG BLT WRAP

Side bacon, tomatoes, lettuce, ketchup-mayo, omelette style eggs, melted cheddar cheese on a grilled street flat bread, potatoes

\$15

MAKE YOUR OWN OMELETTE

Three eggs, 2 slices of toast and potatoes. Add choice of (3): Cheese, Ham, Mushrooms, Onions, Bacon, Sausage, Tomato, Peppers or Spinach

\$16

THICK CUT CHALLAH FRENCH TOAST

Three slices of bread dipped in our cinnamon maple syrup cream mixed, served with pure maple syrup
PILOTS VERSION: Add side of Bacon, Peameal, or Sausage

\$16

Soups

Daily Featured Soup

House made with fresh ingredients

\$8

French Onion Soup

Onions slow braised in butter, sherry, rich beef-chicken broth and melted swiss cheese

\$10

Salads

HOUSE GREENS

Mixed greens, beets, corn, marinated grape tomatoes, mandarin oranges, orange poppyseed vinaigrette.

\$15

CAESAR SALAD

Crisp romaine, diced bacon, shredded parmesan, garlic croutons, creamy lemon Caesar dressing and a drizzle of balsamic glaze

\$16

MEDITERRANEAN GREEK

Crisp romaine marinated grape tomatoes, pitted kalamata olives, english cucumbers, fine red onions, feta cheese crumble, house made fresh lemon herb vinaigrette.

\$16

Add protein to any salad:

Oven Roasted Chicken Breast

\$10

Blackened Catfish

\$12

Shareables

CARN'S GARLIC BACON CHEESEBREAD

Crisp bacon, green onions, shredded cheddar, and mozzarella cheese with smashed roast garlic on a grilled demi baguette.

\$16

DUCK WINGS

5 pieces slow braised and fried until crisp, sesame orange ginger sauce.

\$18

CHICKEN WINGS

10 pieces seasoned and dusted in rice flour, then fried until crisp, tossed in one of our HOUSE MADE SAUCES, and your choice of fresh cut fries or sweet potato fries. Tailwinds Dry Rub, Honey Garlic, Mild, Medium, or Tailwinds Fiery Hot

\$18

J2 CLASSIC POUTINE

Large bowl hand cut russet fries, Quebec cheese curds, generous amounts of rich gravy

\$16

As a side \$6

CHICKEN FINGERS

Four tenderloins seasoned with spices, flour, egg, then fried until crisp served with any one of our famous wing sauces and a side of hand cut fresh russet fries or sweet potato fries

\$18

Stone Oven Pizza 12"

Traditional thin crust dough and roasted tomato sauce

PEPPERONI & CHEESE

Loaded pepperoni, rich mozzarella cheese

\$17

MARGARITA

Roasted tomato sauce, fresh bocconcini cheese, basil, drizzle of olive oil, sprinkle of salt

\$18

Burgers

All burgers are 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 a side of hand cut russet fries or sweet potato fries.

TAILWINDS BURGER

Classic Tailwinds Burger

\$19

Cheddar Cheeseburger

\$21

Cheddar Cheese & Bacon Burger

\$23

SMOKED JACK FRUIT BURGER

Shredded and tossed with our smokey house barbeque sauce and topped with our housemade coleslaw.

\$18

TURKEY BURGER

Fresh ground turkey (6oz), seasonings, chipotle cranberry mayo, melted smoked cheddar, and crispy onion straws.

\$21

THAI SALMON BURGER

Fresh salmon (6oz) ground in house and blended with soy, ginger, sesame oil, scallions then grilled and topped with Asian slaw

\$21

Substitute Fries with:

Side House, Greek or Caesar

\$4

Gluten Free Bun Available

\$3

KETO FRIENDLY ON A LETTUCE BUN, TOMATO, PICKLED RED ONIONS & DILL PICKLE MAYO

Kids Options:

Served with Soft Drink
(12 Years & Under Only)

\$14

Choice of:

Naan Pizza (Cheese or Pepperoni)

Grilled Cheese with Fries

Chicken Fingers 3 Pieces with Fries and Plum Sauce



Tailwinds

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Sandwiches

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

Substitute fries with House, Greek, or Caesar \$4

SMOKED BEEF BRISKET SANDWICH

Slow cooked smoked brisket, hickory barbeque sauce, melted swiss cheese, and crispy onion straws on a garlic grilled ciabatta bun. \$23

REUBEN SANDWICH

Montreal Smoked Meat (7oz) slow baked with special spices, thinly sliced, layered on grilled caraway rye bread with saurkraut, and melted swiss cheese, honey dijon sauce \$23

*Montreal Smoked Meat Sandwich (7oz)

TAILWINDS WESTERN SANDWICH

3 eggs, green onions, peppers, generous amounts of diced ham, and melted cheddar cheese \$17

CRISPY CHICKEN SANDWICH

Seasoned, buttermilk marinated and flour dredged chicken breast, fried until crispy and smeared with a house made Gochujang Barbeque sauce and Cabbage Slaw on a potato bun \$23

TAILWINDS CLUBHOUSE SANDWICH

Oven roasted lemon balsamic herb marinated chicken breast, lettuce, tomato, bacon, melted cheddar cheese, roasted garlic mayo on a grilled focaccia bun \$23

NUT FREE PESTO VEGETABLE WRAP

Grilled garlic herb piadina flat bread, arugula tossed in olive oil and lemon juice, pesto, baba ghanoush, balsamic herb and olive oil marinated roasted eggplant, green and yellow zucchini, red onion, mushrooms, cherry tomatoes and peppers \$17

BBQ JERK CHICKEN SANDWICH

Char grilled jerk marinated chicken thigh, corn relish, creamy coleslaw, grilled pineapple on garlic potato scallion bun \$22

SMOKED CHEESE DEBRAZINI SAUSAGE

Large 4oz fresh made sausage, steamed then char grilled, garlic grilled challah sausage bun, sauteed onion and pepper blend, corn relish on the side \$15

Entrees and Favourites

FISH & CHIPS

House made lightly coated tempura Haddock. Tartar sauce, hand cut fries and coleslaw \$20

CHICKEN RIGATE PASTA

Fettuccine pasta, chicken breast, fresh basil-sundried tomato pesto in a garlic white wine cream sauce, shredded parmesan and a wedge of garlic bread \$24

CHICKEN PARMESAN

Single breast pounded thin, lightly breaded and browned. Topped with roasted tomato sauce, mozzarella cheese, served with tomato garlic fettuccine & vegetables of the day \$27

CEDAR PLANK SALMON

Fresh salmon (7 oz) medallion marinated in teriyaki sauce, sesame oil, soy sauce, pickled ginger, wasabi, lemon, fine red onions and cedar plank baked. Served with potato & vegetables of the day \$32

PICKEREL

Lightly flour dredged, pan fried in butter with salt, pepper and a fresh squeeze of lemon. Served with potato and vegetables of the day \$32

GRILLED C.A.B. U.S. STRIPLOIN STEAK

Well aged 10 ounce steak grilled to your liking, topped with crispy onion straws, potato & vegetables of the day \$42

FRENCHED PORK SCHNITZEL

Center cut frenched pork chop (10oz) pounded thin, seasoned, breaded with panko, cooked until crispy and golden brown, house apple sauce, potato and vegetable of the day \$25

FRESH HALF ROAST CHICKEN

Chicken is marinated in herbs and fresh lemon then coated with garlic butter, oven roasted and served with potato and vegetable of the day \$24

BBQ BACK RIBS:

FULL RACK \$30 HALF RACK \$21

Brandon's signature dry rub, slow smoked, oven roasted until tender, char grilled with hickory bbq sauce, side of fresh cut fries or sweet potato fries

MILK FED LIVER (8oz)

Lightly dredged in flour, sauteed in butter, topped with caramelized onions, bacon strips with potato and vegetable of the day \$29

*Extra Sauces \$0.75

*Tables of 8 or more 20% Gratuity Added

tailwindsgrill.ca