

U.S.D.A. Prime Steak Burgers

Of all the beef produced in the US, less than 2% is Certified USDA Prime

All burgers are served with choice of one side. Add a House or Caesar Salad for \$3.75

The Marjorie

Cooked to order on a Buttery Grilled Bun 11.95

Old Boss "TOP SELLER"

Served on a Grilled Hoagie Roll with Pepper Jack Cheese & Jalapeño Peppers 12.50

The Idella

Choice of American, Aged Cheddar or Jack 12.95

The Lochloosa

Aged Cheddar Cheese & Crispy Bacon 13.95

The Rawlings

Caramelized Onions & Portobello Mushrooms topped with Crispy Bacon & Aged Cheddar Cheese 14.95

Sandwiches

All Sandwiches are served with your choice of one side. Add a House or Caesar Salad for \$3.75

Free Range Venison Sandwich

Seasoned and seared, served on a Grilled Bun. Served with our Special Game Sauce 15.95

Grouper Sandwich

Blackened, Grilled, or Fried, served on a Grilled Bun with our own Tartar Sauce 16.95

Catfish Sandwich

Blackened or Fried, served on a Grilled Bun with our own Tartar Sauce 13.50

Chicken Sandwich

Marinated Chicken Breast, Grilled or Blackened and served on a Grilled Bun, with Lettuce & Tomato 10.95

Creek Boy

Choice of Fried Shrimp or Gator served on a Grilled Hoagie Roll with Lettuce, Tomato and Pepper Jack Cheese 13.95

Pork Ribeye Sandwich

Fried or Grilled, served with Pickles and Onion 13.95

Steak Sandwich

Served on a Grilled Hoagie Roll with Grilled Onions, Portobello Mushrooms & Creamy Horseradish, and your choice of cheese 14.95

Desserts

Ask your server for today's selection

We carry a large selection of Domestic and Imported Beer and Wine and a Full Liquor Bar.

From the Garden

HOMEMADE DRESSINGS: Creamy Mango, Bleu Cheese, Ranch, Raspberry Vinaigrette, Balsamic Vinaigrette, or Honey Mustard

Cross Creek Cobb Salad

Fresh Greens with Chicken, Crumbled Bacon, Chopped Hard Boiled Egg, Tomatoes and Red Onion. Topped with Hand Shredded Cheddar Cheese and Croutons 14.95

Chicken Caesar Salad

Crisp Romaine Tossed with Shaved Parmesan Cheese, Croutons, and Our Special Caesar Dressing topped with a Grilled or Blackened Chicken Breast 15.50

Signature Salad

Fresh Greens Topped with Crumbled Bacon, Mandarin Oranges, Dried Cranberries, Red Onion, Tomatoes. Topped with Hand Shredded Cheddar Cheese and Pecans 13.50

Add to any Salad: Chicken 4.95 Shrimp 5.95

House or Caesar Side Salad 6.95

Homemade Yearling Chowder - Seasonal

Cup 5.50

Bowl 7.95

Lite Appetite Menu

All Lite Appetite meals are served with your choice of one side. Add a House or Caesar Salad for \$3.75

Southeast Chicken

Grilled Chicken Breast covered in Portobello Mushrooms, Bacon, Jack & Cheddar Cheese 13.95

Blackened Catfish over Cheese Grits

A Southern Staple 16.95

Shrimp

Extra large Blackened or Fried, served with Zesty Cocktail Sauce 14.95

Chicken Nuggets

Marinated Breast Meat - Hand Battered and Fried 11.95

Catfish Fillet

Blackened or Fried 13.50

Red Fish

Blackened, Grilled, or Fried 16.95

Sides

FOR BURGERS, SANDWICHES & LITE MENU

Cheese Grits • French Fries

Tater Tots • Collard Greens • Slaw

Beans • Okra & Tomatoes • Rice

Please ask about accommodations in our cabins nestled along Cross Creek!!!

For Starters

Smoked Fish Dip 10.95
Served with Crackers

Florida Gator
A unique Cross Creek Special! 11.95

Fried Green Tomatoes
A Traditional Dish 8.95

Frog Legs
A Yearling Staple 11.50

Free Range Venison
Served with Game Sauce 12.95

Fried Portobello Mushrooms
A Yearling Creation 10.50

Battered Onion Rings
Served with Ranch Dressing 8.50

Conch Fritters
Florida Keys Style 11.75

Hand Breaded Fried Pickles
Served with Ranch 8.50

Yearling Sampler: Choose 2
*Portobello Mushrooms, Fried Green Tomatoes,
Frog Legs, Gator, Fried Pickles, Conch Fritters, Onion Rings* 17.95

Seafood Entrées

All Entrées are served with your choice of two sides and hush puppies

Shrimp "BEST SELLER"
Extra large Shrimp Blackened, Grilled or Fried served with our own Tartar or Zesty Cocktail Sauce 18.95

Grouper
Blackened, Grilled, or Fried 21.50

Red Fish
Blackened, Grilled, or Fried 19.95

Atlantic Salmon
Blackened or Grilled 19.50

Combination Platter
*Choose 2: Shrimp, Catfish or Redfish
Blackened, Grilled, or Fried* 25.95

Shrimp-N-Grits
Blackened Shrimp over Cheese Grits 18.95

Entrée Sides

- Cheese Grits • Potato • French Fries
- Okra & Tomatoes • Beans • Tater Tots
- Collard Greens • Rice • House Salad
- Caesar Salad • Slaw



Cross Creek, Florida

*The Home of Marjorie
Kinnan Rawlings, Author of
The Yearling and Cross Creek*

352-466-3999

THE YEARLING

The Yearling originally opened in 1952. We serve regional favorites cooked in time-honored traditions, including Frog Legs, Gator Tail, select Seafood, and Venison.

Cross Creek Traditions

All are served with your choice of two sides and hush puppies

Prime Pork Ribeye "TOP SELLER"
Grilled and topped with Homemade Cranberry-Raspberry Sauce (Expect longer cooking time) 19.95

Grilled Chicken Breast
Two Skinless Chicken Breasts Marinated and Grilled 14.95

Two Catfish Fillets "TOP SELLER"
Blackened or Fried 18.50

Cross Creek Special
Sample some of Cross Creek's unique dishes: Gator, Catfish, and Frog Legs 25.95

Florida Gator "TOP SELLER"
Choice Tail Meat lightly Seasoned and Fried 21.50

Frog Legs
An unusual delicacy lightly Breaded and Fried 20.95

Steak Medallions over Rice
Smothered with our Game Sauce 22.95

Boneless Duck Breast
*Pan-Seared and topped with Homemade Cranberry-Raspberry Sauce. (Cooked Medium Rare)
(Expect longer cooking time)* 24.95

Wagyu Chopped Steak
8 oz. Covered with Portobello Mushrooms & Onions 20.95

Free Range Venison "TOP SELLER"
Seasoned and Seared to perfection. Served with our Special Game Sauce (Cooked Medium Rare) 25.95

Add to any Entrée

- (5) Shrimp5.95
- (1) Catfish8.95
- (1) Chicken Breast4.95
- (1) Duck Breast9.95
- (2) Frog Legs6.50
- (1) Red Fish12.95