

For Starters

Smoked Fish Dip 11.95
Served with Crackers

Florida Gator
A unique Cross Creek Special! 13.50

Fried Green Tomatoes
A Traditional Dish 10.75

Frog Legs
A Yearling Staple 13.50

Free Range Venison
Served with Game Sauce 14.75

Fried Portobello Mushrooms
A Yearling Creation 11.95

Battered Onion Rings
Served with Ranch Dressing 9.50

Conch Fritters
Florida Keys Style 12.75

Hand Breaded Fried Pickles
Served with Ranch 9.50

Yearling Sampler: Choose 2
Portobello Mushrooms, Fried Green Tomatoes,
Gator, Fried Pickles, Conch Fritters, Onion Rings 18.95

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 20.95

Grouper
Blackened, Grilled, or Fried 22.50

Red Fish
Blackened, Grilled, or Fried 20.95

Red Snapper
Blackened, Grilled, or Fried 23.50

Combination Platter
Choose 2: Shrimp, Catfish or Redfish
Blackened, Grilled, or Fried 26.95

Shrimp-N-Grits
Blackened Shrimp over Cheese Grits 19.95

Entrée Sides

Cheese Grits • Potato • French Fries
Okra & Tomatoes • Beans • Tater Tots
Collard Greens • 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 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) 20.95

Grilled Chicken Breast
Two Skinless Chicken Breasts Marinated and Grilled 15.95

Two Catfish Fillets "TOP SELLER"
Blackened or Fried 19.95

Cross Creek Special
Sample some of Cross Creek's unique dishes: Gator, Catfish, and Frog Legs 27.95

Florida Gator "TOP SELLER"
Choice Tail Meat lightly Seasoned and Fried 23.50

Frog Legs
An unusual delicacy lightly Breaded and Fried 22.95

Boneless Duck Breast
Pan-Seared and topped with Homemade Cranberry-Raspberry Sauce. (Cooked Medium Rare)
(Expect longer cooking time) 25.95

Free Range Venison "TOP SELLER"
Seasoned and Seared to perfection. Served with our Special Game Sauce (Cooked Medium Rare) 26.95

Add to any Entrée

(5) Shrimp6.95
(1) Catfish9.95
(1) Chicken Breast5.95
(1) Duck Breast10.95
(1) Red Fish13.95

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 \$4.75

The Marjorie

Cooked to order on a Buttery Grilled Bun 12.50

Old Boss "TOP SELLER"

Served on a Grilled Hoagie Roll with Pepper Jack Cheese & Jalapeño Peppers 13.25

The Idella

Choice of American, Aged Cheddar or Jack 13.50

The Lochloosa

Aged Cheddar Cheese & Crispy Bacon 14.50

The Rawlings

Caramelized Onions & Portobello Mushrooms topped with Crispy Bacon & Aged Cheddar Cheese 15.50

Sandwiches

All Sandwiches are served with your choice of one side. Add a House or Caesar Salad for \$4.75

Free Range Venison Sandwich

Seasoned and seared, served on a Grilled Bun. Served with our Special Game Sauce 16.95

Grouper Sandwich

Blackened, Grilled, or Fried, served on a Grilled Bun with our own Tartar Sauce 17.95

Catfish Sandwich

Blackened or Fried, served on a Grilled Bun with our own Tartar Sauce 14.50

Chicken Sandwich

Marinated Chicken Breast, Grilled or Blackened and served on a Grilled Bun, with Lettuce & Tomato 11.95

Creek Boy

Choice of Fried Shrimp or Gator served on a Grilled Hoagie Roll with Lettuce, Tomato and Pepper Jack Cheese 14.95

Pork Ribeye Sandwich

Fried or Grilled, served with Pickles and Onion 14.95

Redfish Sandwich

Blackened, Grilled, or Fried, served on a Grilled Bun with our own Tartar Sauce 17.95

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 16.95

Chicken Caesar Salad

Crisp Romaine Tossed with Shaved Parmesan Cheese, Croutons, and Our Special Caesar Dressing topped with a Grilled or Blackened Chicken Breast 16.50

Signature Salad

Fresh Greens Topped with Crumbled Bacon, Mandarin Oranges, Dried Cranberries, Red Onion, Tomatoes. Topped with Hand Shredded Cheddar Cheese and Pecans 14.50

Add to any Salad: Chicken 5.95 Shrimp 6.95

House or Caesar Side Salad 7.95

Homemade Yearling Chowder - Seasonal

Cup 6.50

Bowl 8.95

Lite Appetite Menu

All Lite Appetite meals are served with your choice of one side. Add a House or Caesar Salad for \$4.75

Blackened Catfish over Cheese Grits

A Southern Staple 17.95

Shrimp

Extra large Blackened or Fried, served with Zesty Cocktail Sauce 16.95

Chicken Nuggets

Marinated Breast Meat - Hand Battered and Fried 12.95

Catfish Fillet

Blackened or Fried 14.50

Red Fish

Blackened, Grilled, or Fried 17.25

Sides

FOR BURGERS, SANDWICHES & LITE MENU

Cheese Grits • French Fries
Tater Tots • Collard Greens • Slaw
Beans • Okra & Tomatoes

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