

APPETIZERS

Supreme Beef Nachos

Seasoned ground beef nachos layered with sharp cheddar cheese sauce, jalapeños, shredded lettuce, black olives, fresh pico de gallo and sour cream, \$9

Fried Cheese Curds

Pretzel breaded deep fried wisconsin cheese curds with beer cheese and marinara dipping sauce, \$8

Swing's Wings

House brined jumbo chicken wings with choice of buffalo, BBQ, bold thai chili or sweet dry rubbed, \$11 doz. \$8 1/2 doz.

Mango Jicama Tuna Tacos

Five spice seared ahi tuna served in fried wonton shells topped with Mango jicama salsa and wasabi cream, \$12

Chicken & Waffles

Three fried chicken tenders served over savory cheddar waffle with maple syrup and raspberry coulis, \$8

Homemade Potato Chips

Served with ranch dipping sauce, \$6

Soup + Salads

Homemade salad dressings: ranch, caesar, buttermilk bleu cheese, 1000 island, balsamic vinaigrette, blueberry pomegranate vinaigrette, citrus vinaigrette, fat free italian, french dressing and raspberry poppyseed.

Soup du Jour

\$4 cup • \$5 bowl

House Salad

Tossed baby greens with tomatoes, cucumbers, red onions & shredded carrots, \$4

Fiesta Grilled Chicken Cobb

Grilled blackened chicken over chopped iceberg lettuce with roasted corn, blackbeans, avocado, mangos, cheddar cheese, bacon bits, grape tomato and hard boiled egg, \$14

Italian Chef Salad

Thinly sliced pepperoni, genoa salami and prosciutto with provolone and mozzarella cheeses over romaine lettuce with plum tomatoes, hard boiled egg and pepperoncini, \$12

Winter Super Food & Shrimp Salad

Six grilled shrimp over a blend of kale, shredded brussels sprouts and napa cabbage with roasted beets, dried cranberries, figs, candied pecans and goat cheese with blueberry pomegranate vinaigrette, \$15

Caesar Salad

- Add grilled chicken, \$5
- Add salmon, \$8
- Add grilled shrimp, \$8
- Add seared tuna, \$10

Classic Wedge Salad

Quartered iceberg lettuce with bermuda onions, bacon bits, tomatoes & crumbled bleu cheese, \$5

West Coast Crab Cake

Two seared lump crab cakes over mixed greens with avocado, toasted sunflower seeds, mango and dried cranberries with citrus vinaigrette, \$16

California Salad

Grilled chicken breast, oranges, strawberries, almonds & poppyseed dressing, \$11

Chicken Salad Plate

All white meat chicken salad with grapes & walnuts, served over a bed of lettuce circled with fresh fruit, \$8



Gluten-free
 Vegetarian

Lactose-free
 Vegan

Low fat
 Low sodium

Local ingredients
 Heart smart

Entrées

Entrées are served with house salad, vegetable of the day (unless otherwise noted) or your choice: Fries, sweet potato wedges, homemade chips, fruit, baked potato, parmesan smashed red bliss potatoes, hush puppies, or country green beans.

Bacon Wrapped Filet Au Poivre

7 oz Applewood bacon wrapped center cut filet mignon served over parmesan smashed potatoes with sauteed spinach and peppered brandy cream sauce, \$26
• Add grilled shrimp, \$35

Five Spiced Ahi Tuna

Five spice seared ahi tuna over an asian succotash of edamame, corn, bean sprouts, ginger, peppers and scallion rice with cusabi and eel sauce drizzle, \$24

Ricotta Stuffed Chicken Marsala

Italian herb and ricotta stuffed bone-in chicken breast served over sundried tomato and mushroom risotto and vegetable of the day, topped with exotic mushroom marsala sauce, \$21

Tropical Honey Soy Salmon

8 oz Honey soy glazed grilled salmon topped with mango, pineapple and jicama salsa over parmesan smashed potatoes and vegetable of the day, \$24

10 oz. Chopped Steak with Mushroom Gravy

Served with parmesan smashed potatoes and country-style green beans, \$14

Coffee Stout Braised Short Rib

6 oz slow braised boneless beef short rib served over creamy herb polenta with roasted candied root vegetable and coffee stout jus, \$22



Baja Crab Cakes

Two pan seared lump crab cakes served of a roasted corn, chorizo sausage and avocado relish with sliced red potatoes, vegetable of the day and topped with Ginger Chili Aioli, \$25

Blackened Shrimp Carbonara

Eight blackened shrimp with porcini mushroom and truffle ravioli tossed in classic carbonara with bacon, peas and parmesan, \$26

Pork Shank Ossobuco

Two 4oz bone-in pork shanks, slow braised with a rich red wine and vegetable sauce over lemon zested and parsley risotto with roasted candied root vegetable, \$22

Winter Vegetable Lasagna

Layered roasted vegetable lasagna with spinach and ricotta cheese topped with an herbed bechamel sauce, \$16

Duck Two Ways

Maple leaf farms seared duck breast over ginger brown butter gnocchi with duck confit, roasted root vegetable and blackberry peppercorn sauce, \$26

*May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

*Heart smart without sauce

** Lactose-free without sauce

SANDWICHES & WRAPS

All sandwiches are served with your choice of onion rings, french fries, sweet potato wedges, homemade chips, sliced fresh fruit, coleslaw. **Additional sides, \$2**

Bread Choices: White, european wheatberry, marble rye, potato bun, onion bun, whole-wheat wrap, tortilla wrap, gluten-free bread

House Smoked Reuben

5oz. corned beef brisket with sauerkraut, dijonnaise, 1,000 island & swiss cheese on grilled thick cut marbled rye bread, \$9

Ranch Fried Chicken Wrap

Fried chicken tenders with iceberg lettuce, bacon bits, tomato, cheddar cheese and ranch dressing, \$9

Super Food Vegetable Wrap

Baby kale, shredded brussels sprouts, napa cabbage with dried cranberry, spiced pecans, goat cheese and balsamic vinaigrette served in a Tomato Basil Wheat Wrap, \$9

Beef Short Rib Philly Steak

Slow braised pulled beef short rib with sauteed onions, peppers and mushrooms topped with beer cheese served in a sweet corn hoagie, \$12

Ultimate Chicken Parmesan

Crispy fried boneless chicken thigh smothered with marinara, topped with genoa salami, pepperoni, parmesan and mozzarella cheese on an onion Bun, \$12

Black Angus Burger

6oz. grilled black angus burger with lettuce, tomato, onions & american cheese on a toasted potato bun, \$9

Grilled Beef Hot Dog

Coleslaw, mustard & chili with your choice of side, \$5

CROSS CREEK Classics

Country Style Meatloaf†

Served with mashed potatoes, mushroom gravy & country-style green beans, \$10

Fried Flounder†

Hand breaded fresh flounder served with baked potato, hush puppies, cole slaw & tartar sauce, \$14

Cross Creek Club†

Your choice of toasted white or whole wheat bread piled high with shaved turkey, lettuce, tomato, american cheese, applewood smoked bacon & mayo with your choice of side, \$9/\$6

Greenhill BLT†

Applewood smoked bacon, lettuce, tomato & mayo on your choice of bread with your choice of side, \$7/\$5

3-Egg Omelette of Your Choice†

Made to your specifications with your choice of side & toast, \$9

KIDS Menu

**Asterisked items below are served with your choice of side: french fries, homemade chips, fresh fruit, fresh vegetable of the day.*

- **Cheeseburger†*, \$5**
- **Chicken Tenders†*, \$4.50**
- **PB&J Sandwich†*, \$4**
- **Cheese Quesadilla*, \$4.50**
- **Cheese Pizza, \$4.95**
- **Macaroni & Cheese, \$4**
- **Pasta Marinara, \$4.25**
- **Pasta Alfredo, \$4.25**
- **Cheese Ravioli, \$5**
- **Grilled Salmon† with fresh vegetable, \$7**
- **Grilled Chicken Breast† with fresh vegetable, \$5.50**
- **Plain Hot Dog, \$4**

BEVERAGES

NON-ALCOHOLIC

Tea, Coffee, \$2
Coca-Cola®, Diet Coke®, Mello Yellow®, Sprite®, Sprite Zero, Mr. Pibb™, Seagram's® Ginger Ale, \$2

WINES BY THE GLASS – 6 oz. Whites

Sweet Mountain Laurel®, \$5
Shelton Chardonnay, \$6
Old North State Winery "Fish Hippie" Chardonnay, \$6
Annabella Chardonnay, \$7
Shelton Riesling, \$6
Old North State Winery Riesling, \$6
Dr. L Riesling, \$7.50
Cielo Pinot Grigio, \$5.25
Ponga Sauvignon Blanc, \$5.50
Front Porch White Zinfandel, \$5.25

Reds

Shelton Cabernet Sauvignon, \$6
Shelton Merlot, \$6
Mars & Venus Merlot, \$5.25
Old North State Winery "Fish Hippie" Merlot, \$6.50
Catena Malbec, \$7.50
Angeline Pinot Noir, \$8.00
Hullabaloo Red Zinfandel, \$8
Raconteur Cabernet, \$8
Old North State Winery Restless Soul, \$6
Excelsior Cabernet, \$6

BEER – 12 oz.

Draft

Domestic, \$2.50
Craft Beer, \$3.75

Domestic Beer

Budweiser®, Bud Light®, Michelob® Light, Michelob Ultra, Miller® Lite®, Coors Light®, Yuengling®, \$3

Import

Corona™ Light, Heineken®, \$3.75

DESSERTS

- **Classic Key Lime Pie, \$5**
- **Molten Chocolate Cake, \$7**
- **Grilled Pound Cake A La Mode, \$4**

- **Brown Sugar Pie, \$4**

- **NY Cheesecake, \$6**

• **Ice Cream:** Chocolate, vanilla or seasonal flavors topped with whipped cream, chocolate sauce and cherry if requested. Ask your server about seasonal flavors, \$4.75

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Join us
this month!

WEDNESDAYS

GOURMET BURGER
& SANDWICHES

THURSDAYS

INTERNATIONAL CUISINE

SATURDAYS

SEAFOOD DELIGHT

WE PROUDLY USE THE FRESHEST LOCALLY GROWN INGREDIENTS IN
EVERY SOUP, APPETIZER, ENTRÉE,
AND DESSERT POSSIBLE.



CROSS CREEK

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