

## Cross Creek Classics

### Fried Flounder<sup>†</sup>

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

### Cross Creek Club<sup>†</sup>

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<sup>†</sup>

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

### 3-Egg Omelette of Your Choice<sup>†</sup>

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

## Beverages

### NON-ALCOHOLIC

Tea, Coffee, \$2  
Pepsi®, Diet Pepsi®, Mountain Dew®, Twist®, Lemonade, Dr.Pepper™, Shewep'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
- **Chocolate Souffle**, \$6
- **Citrus Creme Brulee**, \$6
- **Brown Sugar Pie**, \$4
- **Cheesecake Du Jour**, \$6

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



Join us  
this month!

For Daily Specials  
CHEF SWING'S CULINARY  
DELIGHTS

Mothers Day Brunch  
TREAT MOM TO A DELICIOUS  
BRUNCH BUFFET

WE PROUDLY USE THE FRESHEST LOCALLY GROWN INGREDIENTS IN

EVERY SOUP, APPETIZER, ENTRÉE,

AND DESSERT POSSIBLE.



# CROSS CREEK

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## 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

### Old Bay Fried Shrimp

Battered and fried jumbo shrimp tossed in spicy old bay seasoning served with lemon tarragon aioli and cocktail sauce, \$12

### Swing's Wings

House brined jumbo chicken wings with choice of buffalo, korean BBQ, lemon pepper or cajun dry rub \$11 doz. \$8 1/2 doz.

### Poke Tuna Lettuce Wraps<sup>†</sup> ♥

Sesame marinated Tuna with cucumber, scallion, mango, pickled onion and quinoa served in bibb lettuce with eel sauce and cusabi drizzle, \$14

### Pork Belly Egg Rolls

Three fried egg rolls stuffed with crispy pork belly, caramelized onion and red cabbage slaw with spicy asian dipping sauce, \$10

### 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, cilantro lime vinaigrette, chimichurri 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

### Spring Chicken & Fruit Salad<sup>†</sup> ★♥

Grilled chicken over a blend of kale and arugula with blueberries, cranberries, strawberries, apples, cinnamon walnut granola and goat cheese with blueberry pomegranate dressing, \$14

### Tuscan Steak Salad<sup>†</sup> 🌿

Balsamic grilled steak over kale and arugula with roasted sundried tomato, pickled onion, roasted artichokes, crumbled blue cheese and sunflower seeds with balsamic dressing, \$14

### Tropical Jerked Shrimp Salad<sup>†</sup> ♥🌿★

Six jerked grilled shrimp over mixed greens with diced grilled pineapple, mango, raisins, scallions, roasted red pepper and red onions with chimichurri vinaigrette \$15

### Caesar Salad<sup>†</sup>, \$7

- 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

### Carolina Crab Cake Salad

Two seared lump crab cakes over mixed greens with sundried tomatoes, red onion, avocado, roasted pecans, goat cheese and black figs with cilantro lime 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

LF Low fat  
LS 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, bacon jam roasted fingerling potatoes, or country green beans.

### Forest Mushroom Filet Mignon<sup>†</sup>

7 oz Center cut filet mignon over exotic mushroom and truffle duxelle with bacon jam roasted fingerling potatoes, sauteed spinach and duo of mission fig red wine demi glace and lavender bearnaise, \$26

- Add grilled shrimp, \$35

### Sesame Thai Ahi Tuna<sup>†</sup> ♥ LF

Sesame & thai peanut seared ahi tuna with carrot ginger risotto, mango puree, and cashew cusabi slaw, \$25

### Prosciutto and Melon Chicken 🌿

Roasted ashley farms chicken breast wrapped in prosciutto and topped with goat cheese, served over sage risotto and melon puree, \$23

### Cedar Plank Atlantic Salmon<sup>†</sup> ♥ 🌿

8 oz Cedar plank grilled salmon topped with cherry bourbon glaze over citrus herb cous cous and quinoa blend with vegetable du jour, \$24

### 10 oz. Chopped Steak with Mushroom Gravy<sup>†</sup>

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

### Dijon Herb Encrusted Lamb Chops<sup>†</sup>

Roasted dijon and herb encrusted new zealand lamb chops served over white cheddar grits with jalapeno mint sauce and vegetable du jour, \$27

### Chili Lime Mahi Mahi<sup>†</sup> ♥

Marinated 8oz grilled mahi mahi topped with strawberry balsamic relish served over citrus cous cous and quinoa blend with parmesan fried spinach \$25

<sup>†</sup>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



### Low Country Crab Cakes

Two seared lump crab cakes over smoked corn puree, bacon jam, red pepper coulis with white cheddar grits and vegetable du jour, \$26

### Spring Shrimp Fettucinni

Eight garlic rubbed shrimp over fettucinni pasta with fresh peas, mint and spinach in a citrus pesto beurre blanc with red pepper coulis, \$24

### Chimichurri Steak Frites<sup>†</sup>

14oz Grilled ribeye topped with chimichurri relish served with chili lime french fries, horseradish aioli and vegetable du jour, \$26

- Add grilled shrimp, \$35

### Summer Vegetable "Pasta" ★🌿🍃

Spiral cut kohlrabi "noodles" with fresh squash, artichokes, red cabbage tomatoes and spinach with lemon herb butter and goat cheese, \$17

### Espresso Chili Rubbed Sirloin<sup>†</sup>

12 oz chef cut espresso chili rubbed sirloin with bacon jam roasted fingerling potatoes, vegetable du jour and peppercorn blue cheese sauce, \$24

## 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, tomato basil wrap, everything wheat bread or gluten-free bread

### House Smoked Reuben<sup>†</sup>

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

### Caprese Grilled Chicken Wrap<sup>†</sup> ♥

Grilled chicken with spinach, pesto aioli, mozzarella, sundried tomato, balsamic glaze in a tomato basil wrap, \$10

### Buffalo Shrimp Wrap<sup>†</sup>

Fried buffalo shrimp with BIB lettuce, avocado, mango, tomato and lemon tarragon aioli in a whole wheat wrap, \$11

### Artisan Steak Hoagie<sup>†</sup>

Balsamic grilled steak with caramelized onion, pesto, sundried tomatoes, mushrooms and marbled blue cheese, \$13

### Tropical BBQ Chicken

Grilled jerked bbq chicken breast with avocado, bacon, spicy aioli, smoked cheddar cheese, lettuce, tomato and onion on a toasted onion bun \$13

### Smoked Salmon Club

Smoked salmon, dill cream cheese, marinated sliced cucumber, sun dried tomato, pickled onion and bacon jam on toasted everything wheat bread \$13

### Black Angus Burger<sup>†</sup>

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