

PYKE'S CROSSROADS RESTAURANT

A 20% gratuity will be applied to tables with 6 or more diners. A \$4 fee will be charged for any split late. Pyke's crossroads restaurant offers a 3.75% discount on bills paid with cash.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

MONTHLY SPECIALS

Greek Trio Dip

Olive Tapenade/Roasted Red Pepper Hummus/Tzatziki/Pita bread/Domas(2)(Grape leaves stuffed with rice, lemon juice, and spices)

14

Grilled Chicken Gyro (Served Until 4pm)

Pita Bread/Lemon & Spiced Marinated Chicken Breast/Tzatziki Sauce,/Red Onion/Heirloom Tomato/Spring Mix/Hand Cut Fries

16

Lavender Lamb Burger

Brioche Bun/Pyke's Carolina Mustard BBQ Sauce/Spring Mix/Heirloom Tomato/Shallots/Oyster Mushrooms/Mediterranean Couscous Salad

20

Mediterranean Pizza

Garlic Olive Oil/Parmesan & Mozzarella Cheese/Artichoke/Tomato/Spinach/Red Onion/Olives/Feta Cheese/ Basil

12" 21

16" 29

Greek Chicken Dinner

Lemon & Spiced Grilled Chicken Breast/Mediterranean Couscous Salad/Pita Bread/Choice of Roasted Red Pepper Hummus or Tzatziki sauce/

22

Mediterranean Couscous Salad

Couscous, Feta Cheese/Kalamata Olives/English Cucumber/Heirloom Cherry Tomatoe/Red Onion/Artichoke Hearts/ Citrus & Shallot Balsamic Dressing

1/2 Salad 8

Full Salad 12

Add Grilled Chicken 4

Baklava

Phyllo Pastry/Brown Sugar/Honey/Nuts

10

DEVILED DUCK EGGS

Stuffed with egg yolk & goat cheese. Choose one flavor, or mix & match. Limited availability.

Hawaiian (4 Halves)

Spam/Pineapple/Teriyaki/Jalapeno

16

Pulled Pork (4 Halves)

Pyke's Pulled Pork/Pyke's Bourbon BBQ Sauce/Pickled Red Onion/Jalapenos/Pineapple

16

Bacon (4 Halves)

Pyke's Smoked Jalapeno Bacon

16

California (4 Halves)

Smoked Salmon/Guacamole/Microgreens/Everything Seasoning

16

HORS D'OEUVRE

Stuffed Portabella Mushroom

Ground Lamb/Goat Cheese/Panko

12

Fried Green Tomatos

Jalapeno Pimento Cheese/Pyke's Bacon Jam/Microgreens/ Ranch or Pyke's Buffalo Ranch

14

Stuffed Jalapenos (4 halves)

Bacon or Prosciutto/Ricotta Cheese/Pyke's Ghost Chili Seasoning/Raspberry Crema

10

Roasted Garlic, Spinach & Artichoke Dip

Spinach/Artichoke/Roasted Garlic/Parmesan Cheese/Pyke's Tortilla Chips/ Jalapeno upon request.

12

Coconut Shrimp Torpedoes

Pyke's Sweet & Spicy Chili Sauce

12

Pyke's Garlic Knots

Butter, Garlic/Wine Salt/Parmesan Cheese

6

HORS D'OEUVRE

Fried Dill Pickles

Ranch or Pyke's Buffalo Ranch

6

SOUP

Pyke's Creamy French Onion Soup

Pyke's Croutons/Swiss cheese/GF without the croutons

Cup 8

Bowl 11

Hungarian Mushroom Soup

Sauteed Mushrooms, Sweet White Onions, & Shallots in a creamy chicken stock/White Cheddar Cheese/Choice of Rye or Sourdough Bread

Cup 9

Bowl 14

Pyke's Butternut Squash Soup (GF)

Topped with Pecans, Cranberries & Pepitos

Cup 8

Bowl 11

Pyke's Chili & Blue Cornbread (GF)

Topped with White Cheddar Cheese, Onion, Jalapenos

Cup 10

Bowl 14

FROM THE GARDEN

Spinach & Berry Salad (GF)

Spinach/Raspberries/Blueberries/Strawberries/Crumbled Goat Cheese/Pecan Pralines/Pyke's Keylime Blackberry Dressing

Half 9

Full 11

Caesar Salad

Romaine Lettuce/Parmesan Cheese/Pyke's Croutons/Pyke's Caesar Dressing/Anchovies upon request

Half 8

Full 11

Garden Salad

Organic Spring Mix/Cherry Tomato/Onion/Pyke's Croutons/Parmesan Cheese

Half 7

Full 10

Add a Protein to a Salad

Chicken Salad (4oz) - 6, Grilled Chicken (4oz) - 4, Salmon Filet (8oz) - 16, Seared Ahi (8oz) - 12, or Shrimp (4pcs) - 9

HOMESTEAD FAVORITES

Bourbon Smoked Meatloaf*

Pyke's Carolina Mustard BBQ Sauce

8oz 22

Elk Sheppard's Pie

Ground Elk/Carrots/Mushrooms/Garlic Cheese Mashed Potatoes/Arugula Salad/Citrus & Shallot Dressing/

20

Chicken Fried Steak

Akaushi Wagyu Beef/Pyke's White Gravy/Garlic Mashed Potatoes/Bacon Wrapped Asparagus/Jalapenos Upon Request

22

Chicken Pot Pie

Pyke's Gravy/Peas/Carrots/Shallots/Mushrooms/Grilled Chicken/Puff Pastry/Arugula Salad with Citrus & Shallot Dressing

12

FROM THE PASTURE

Burger patties are 1/2lb brisket chuck prior to cooking & served on a brioche bun with a side of hand cut fries. Burgers ordered medium to well done take a minimum 20 minutes to cook.

The Standard*

Colby Jack Cheese/Spring Mix/Tomato/Pickle/Onion/Hand Cut Fries

18

Jalapeno Popper*

Cream Cheese/Ricotta Cheese/Pyke's Bacon Jam/Pyke's Jalapeno Smoked Bacon/Grilled Jalapeno Strips/Hand Cut Fries

22

Oktoberger*

Pyke's Bacon Jam/Beer Cheese/Caramelized Onion/Pyke's Smoked Jalapeno Bacon/Hand Cut Fries

20

Bacon Mushroom Swiss*

Mushrooms/Bacon/Swiss Cheese/Pyke's Carolina Mustard BBQ Sauce/Hand Cut Fries

20

Chili Cheese*

Pyke's Chili/White Cheddar Cheese/Onion/Jalapenos/Hand Cut Fries

18

The Brazilian*

Chimichurri Sauce/Tomato/ Spring Mix/Irish Cheddar Cheese/Hand Cut Fries

18

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FROM THE PASTURE

Burger patties are 1/2lb brisket chuck prior to cooking & served on a brioche bun with a side of hand cut fries. Burgers ordered medium to well done take a minimum 20 minutes to cook.

Harvest Moon*

6oz Ground Bison/Fig Aioli/Goat Cheese/Carmelized Onion/Arugala/Citrus & Shallot Dressing/Hand Cut Fries

20

Burger Patty Upgrades*

6oz Elk Burger **2.50**

6oz Bison Burger **2.50**

BUTCHER BLOCK

Served with choice of two sides unless otherwise stated. Steaks seasoned with a light coating of Dijon mustard & Pyke's Dirty Rub . Steaks ordered medium to well done take a minimum 20 minutes to cook. All weights are pre-cook weights. Top with Sauteed Onion & Mushroom for \$2 each.

Tomahawk*

48oz **85**

Offered as a pre-ordered reservation only as we smoke the Tomahawk for a minimum of 1.25 hours & finish on an open flamed grill.

Tomahawk Dinner for 2

48oz **150**

Offered as a pre-ordered reservation only. Includes an appetizer, choice of a cup of soup or 1/2 salad each. 2 sides, a desert to share, & a bottle of House wine.

Prime Rib Dinner*

8oz **38**

Friday & Saturday after 4pm/Limited Quantity/Garlic Cheese Mashed Potatoes/Bacon Wrapped Asparagus/Au Jus Sauce/Creamy Horseradish Upon Request/House Made Roll

16oz **50**

Elk Medallion*

Single - 5oz **38**

Shallot Parmesan Risotto/Chimichurri Sauce/Bacon Wrapped Asparagus.

Dual - 5oz **57**

Bison Ribeye*

8oz **55**

Angus Ribeye*

16oz **50**

Certified Black Angus

New York Strip Dinner*

12oz **38**

Certified Black Angus

Bacon Wrapped Filet Mignon*

Single - 5oz **36**

Top Sirloin Center Cut Filet Wrapped in Applewood Smoked Bacon

Dual - 5oz **55**

Grilled Pork Ribeye*

8oz **28**

Pyke's Pork Chop Seasoning

FROM THE OCEAN

Grilled Mahi Mahi*

22

Wild Mahi Mahi Filet/White Wine & Capers or Chimichurri Sauce/Brown Rice & Quinoa/Bacon Wrapped Asparagus

Grilled Chilean Seabass*

8oz **48**

Wild caught filet/ Light Coating of Dijon Mustard/Pyke's Lavender Pepper Rub or Pyke's Citrus Hibiscus Seasoning/Lemon Garlic Wilted Spinach

Crunchy Salmon*

8oz **24**

Oven Baked Wild Caught Filet/Light Coating of Pyke's Strawberry Carolina Mustard/Panko Pecan Crunch or Santa Maria Seasoning/Lemon Garlic Wilted Spinach

Seared Ahi*

8oz **26**

Tuna Steak/Light Coating of Dijon Mustard/Pyke's Lavender Pepper or Pyke's Cajun Seasoning/Brown Rice & Quinoa/Bacon Wrapped Asparagus/ Seared Black on the outside with a cool pink center

PASTA DISHES

Chicken Picatta*

18

2 Almond Flour Tenderloins/Angel Hair Pasta/Parmesan Cheese/Pyke's Picatta Sauce/Pyke's Garlic Knots (3)

Veal Picatta*

22

Thin Veal Steak/Almond Flour/Angel Hair Pasta/Pyke's Picatta Sauce/Parmesan Cheese/Pyke's Garlic Knots (3)/Limited Availability

Fettuccine Alfredo*

16

Pyke's White or Cajun Alfredo Sauce/Parmesan Cheese/Pyke's Garlic Knots (3)/Add: 4oz Grilled Chicken - 4, 8oz Salmon Filet - 16, or 4 Shrimp - 9

PASTA DISHES

Portobello Mushroom Ravioli	20
Pyke's Whiskey Cream Sauce (whiskey, black pepper, shallots & cream)/Parmesan Cheese/Pyke's Garlic Knots (3)	
Lobster Ravioli*	24
Pyke's Whiskey Cream Sauce (whiskey, black pepper, shallots & cream)/Parmesan Cheese/Pyke's Garlic Knots (3)	

ACCOMPANIMENTS

Pyke's Hand Cut Steak Fries (GF)	6
Sweet Potato Fries (GF)	7
Honey/Pyke's French Seasoning Toast	
Bacon Wrapped Asparagus (GF)	6
Olive Oil/Black Pepper/Salt/Garlic	
Wilted Spinach (GF)	6
Sautéed with Keylime Avocado Oil, Garlic & Lemon	
Garlic Cheese Mashed Potatoes (GF)	6
Shaved Brussel Sprouts	6
Brussel Sprouts/Craisins/Crumbled Bacon/Red Onion	
Half Garden Salad	7
Spring Mix/Cherry Tomatoes/Red Onion/Parmesan Cheese/Pyke's Croutons	
Baked Potato	6
Served Friday & Saturday after 4:00pm	
Onion Rings	8
Fried Dill Pickles Chips	6
Ranch or Pyke's Buffalo Ranch Dipping Sauce	
Upgrade to Cup of Soup	2

BEVERAGES

Oak Cliff Real Sugar Soda	3
Classic Cane Cola/Diet Classic Cola/Spritz(Lemon Lime/Black Cherry/Vanilla Cream/Ginger Ale/Real Energy Drink	
Dr. Pepper/Diet Dr. Pepper	3
Iced Tea - Sweet/Unsweet/Hibiscus/Half & Half	3
Pyke's Fresh Squeezed Lemonade - Lavender/Hibiscus	6
Arnold Palmer - Lavender/Hibiscus	5
Chai Tea - Hot/Cold - Dirty +2	6
Orange Juice	8oz 4
Milk	8oz 3