

# PYKE'S CROSSROADS RESTAURANT

A 20% gratuity will be applied to tables with 6 or more dinners. 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.

## PIROUETTE MENU

### Stuffed Dates

Goat Cheese/Pecans/Prosciutto/Hot Honey

12

### Stuffed Potato Skins (2)

Blackberry Smoked Brisket/White Irish Cheddar Cheese/Jalapenos/ Blackberry Chutney/Raspberry Crema

8

### Brisket Breakfast Tacos (2) (Sundays Only)

Applewood Smoked Brisket/Scrambled Egg/Blackberry Crema/White Cheddar Cheese/Pickled Onions/Jalapenos/Side of Fruit

12

### Brisket Grilled Cheese Sandwich (Served Until 4pm)

Applewood Smoked Brisket/White Cheddar Cheese/Ricotta Cheese/Blackberry Calabrese Sauce

16

### Cowboy Cobb Salad

Romain Lettuce/Heirloom Cherry Tomatoes/Crumbled Goat Cheese/Pickled Quail Eggs/Avocado/Jalapeno/Crumbled Bacon/Applewood Smoked Brisket/Blackberry Calabrese Ranch Dressing

16

### Pizza of the Month

Blackberry Calabrese Ricotta Sauce/Smoked Brisket/Smoked Gouda Cheese/Irish White Cheddar Cheese/Red Onion/Candied Jalapenos/Calabrese Peppers/Blackberry Sauce.

12" 24

### Applewood Smoked Brisket Plate

½ lb Applewood Smoked Brisket sliced or chopped served with Candied Jalapeno and cheddar cornbread, Cowboy baked beans, grilled corn ribs with a chipotle butter \$18

18

### Brisket Alfredo

Pyke's Alfredo Pasta/Applewood Smoked Brisket/Blackberry Calabrese BBQ Sauce/Candied Jalapenos/Calabrese Peppers/Garlic Knots

24

### Key Lime Tiramisu

Pyke's Vanilla Pound Cake Marinated in Keylime Syrup/Layers of Mascarpone Cheese Filling/Lime Zest

10

## DEVEILED 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

### Death Row Nachos - "They are to die for!"

Shaved & Au Jus Sautéed Prime Rib/House Fried Potato Chips/Red Onion/Jalapeno/White Irish Cheddar Cheese/Au Jus Crema

Full Order 18

1/2 Order 12

### Coconut Shrimp Torpedoes

Pyke's Sweet & Spicy Chili Sauce

12

### Fried Dill Pickles

Ranch or Pyke's Buffalo Ranch

6

### Fried Green Tomatoes

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

14

### Pyke's Garlic Knots

Butter, Garlic/Wine Salt/Parmesan Cheese

6

## HORS D'OEUVRE

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<b>Roasted Garlic, Spinach &amp; Artichoke Dip</b>	12
Spinach/Artichoke/Roasted Garlic/Parmesan Cheese/Pyke's Tortilla Chips/ Jalapeno upon request.	
<b>Stuffed Jalapenos (4 halves)</b>	10
Bacon or Prosciutto/Ricotta Cheese/Pyke's Ghost Chili Seasoning/Raspberry Crema	
<b>Stuffed Portabella Mushroom</b>	12
Ground Lamb/Goat Cheese/Panko	

## HOUSE MADE SOUP

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<b>Creamy French Onion Soup</b>	Cup 8
Pyke's Croutons/Swiss cheese/GF without the croutons	
<b>Hungarian Mushroom Soup</b>	Bowl 11
Sauteed Mushrooms, Sweet White Onions, & Shallots in a creamy chicken stock/White Cheddar Cheese/Choice of Rye or Sourdough Bread	
<b>Butternut Squash Soup (GF)</b>	Cup 9
Topped with Pecans, Cranberries & Pepitos	
<b>Chili &amp; Blue Cornbread (GF)</b>	Bowl 14
Topped with White Cheddar Cheese, Onion, Jalapenos	
	Cup 10
	Bowl 14

## FROM THE GARDEN

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<b>Spinach &amp; Berry Salad (GF)</b>	Half 9
Spinach/Raspberries/Blueberries/Strawberries/Crumbled Goat Cheese/Pecan Pralines/Pyke's Keylime Blackberry Dressing	
<b>Caesar Salad</b>	Full 12
Romaine Lettuce/Parmesan Cheese/Pyke's Croutons/Pyke's Caesar Dressing/Anchovies upon request	
<b>Mediterranean Couscous Salad</b>	Half 10
Couscous, Feta Cheese/Kalamata Olives/English Cucumber/Heirloom Cherry Tomatoe/Red Onion/Artichoke Hearts/ Citrus & Shallot Balsamic Dressing	
<b>Garden Salad</b>	Full 14
Organic Spring Mix/Cherry Tomato/Onion/Pyke's Croutons/Parmesan Cheese	
<b>Add a Protien to a Salad</b>	1/2 Salad 8
Chicken Salad (4oz) - 6, Grilled Chicken (4oz) - 4, Salmon Filet (8oz) - 16, Seared Ahi (8oz) - 12, or Shrimp (4pcs) - 9	
	Full Salad 12
	Add Grilled Chicken 4
	Half 10
	Full 14

## HOMESTEAD FAVORITES

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<b>Bourbon Smoked Meatloaf*</b>	8oz 22
Pyke's Carolina Mustard BBQ Sauce	
<b>Elk Sheppard's Pie</b>	20
Ground Elk/Carrots/Mushrooms/Garlic Cheese Mashed Potatoes/Arugala Salad/Citrus & Shallot Dressing/	
<b>Fried Chicken Dinner</b>	20
Chicken Breast/White Gravy/Garlic Cheese Mashed Potatoes/Shaved Brussel Sprouts	
<b>Chicken Fried Steak</b>	22
Akaushi Wagyu Beef/Pyke's White Gravy/Garlic Mashed Potatoes/Bacon Wrapped Asparagus/Jalapenos Upon Request	
<b>Chicken Pot Pie</b>	14
Pyke's Gravy/Peas/Carrots/Shallots/Mushrooms/Grilled Chicken/Puff Pastry/Arugula Salad with Citrus & Shallot Dressing	
<b>Greek Chicken Dinner</b>	22
Lemon & Spiced Grilled Chicken Breast/Mediterranean Couscous Salad/Pita Bread/Choice of Roasted Red Pepper Hummus or Tzatziki sauce/	

## FROM THE PASTURE

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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.

<b>The Standard*</b>	18
Colby Jack Cheese/Spring Mix/Tomato/Pickle/Onion/Hand Cut Fries	

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## FROM THE PASTURE

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<b>Jalapeno Popper*</b>	22
Cream Cheese/Ricotta Cheese/Pyke's Bacon Jam/Pyke's Jalapeno Smoked Bacon/Grilled Jalapeno Strips/Hand Cut Fries	
<b>Oktoberburger*</b>	20
Pyke's Bacon Jam/Beer Cheese/Caramelized Onion/Pyke's Smoked Jalapeno Bacon/Hand Cut Fries	
<b>Bacon Mushroom Swiss*</b>	20
Mushrooms/Bacon/Swiss Cheese/Pyke's Carolina Mustard BBQ Sauce/Hand Cut Fries	
<b>Chili Cheese*</b>	18
Pyke's Chili/White Cheddar Cheese/Onion/Jalapenos/Hand Cut Fries	
<b>The Brazilian (Recommend with Elk Patty)*</b>	18
Chimichurri Sauce/Tomato/ Spring Mix/Irish Cheddar Cheese/Hand Cut Fries	
<b>Harvest Moon (Recommend with Bison Patty)*</b>	20
Fig Aioli/Goat Cheese/Carmelized Onion/Arugala/Citrus & Shallot Dressing/Hand Cut Fries	
<b>Burger Patty Upgrades*</b>	
	6oz Elk Burger <b>2.50</b>
	6oz Bison Burger <b>2.50</b>

## 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 Sautéed Onion & Mushroom for \$2 each.

<b>Tomahawk Dinner for 2*</b>	48oz	<b>150</b>
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.		
<b>Tomahawk*</b>	48oz	<b>85</b>
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.		
<b>Blackend Turf &amp; Surf*</b>	5oz	<b>26</b>
Seared Blackened Beef Tenderloins/3 Blackened Shrimp/Couscous/Irish Cheddar & Smoked Gouda Cheese Sauce/ Goat Cheese/Baconn Wrapped Asparagus		
<b>Prime Rib Dinner*</b>	8oz	<b>38</b>
Friday & Saturday after 4pm/Limited Quantity/Garlic Cheese Mashed Potatoes/Bacon Wrapped Asparagus/Au Jus Sauce/Creamy Horseradish Upon Request/House Made Roll		16oz <b>50</b>
<b>Angus Ribeye*</b>	16oz	<b>50</b>
Certified Black Angus		
<b>Bison Ribeye*</b>	8oz	<b>55</b>
<b>New York Strip Dinner*</b>	12oz	<b>38</b>
Certified Black Angus		
<b>Bacon Wrapped Filet Mingon*</b>	Single - 5oz	<b>36</b>
Top Sirloin Center Cut Filet Wrapped in Applewood Smoked Bacon		Dual - 5oz <b>55</b>

## FROM THE OCEAN

<b>Grilled Mahi Mahi*</b>	22
Wild Mahi Mahi Filet/White Wine & Capers or Chimichurri Sauce/Brown Rice & Quinoa/Bacon Wrapped Asparagus	
<b>Grilled Chilean Seabass*</b>	8oz <b>48</b>
Wild caught filet/ Light Coating of Dijon Mustard/Pyke's Lavender Pepper Rub or Pyke's Citrus Hibiscus Seasoning/Lemon Garlic Wilted Spinach	
<b>Crunchy Salmon*</b>	8oz <b>24</b>
Oven Baked Wild Caught Filet/Light Coating of Pyke's Strawberry Carolina Mustard/Panko Pecan Crunch or Santa Maria Seasoning/Lemon Garlic Wilted Spinach	
<b>Seared Ahi*</b>	8oz <b>26</b>
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

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<b>Chicken Picatta*</b>	18
2 Almond Flour Tenderloins/Angel Hair Pasta/Parmesan Cheese/Pyke's Picatta Sauce/Pyke's Garlic Knots (3)	
<b>Veal Picatta*</b>	22
Thin Veal Steak/Almond Flour/Angel Hair Pasta/Pyke's Picatta Sauce/Parmesan Cheese/Pyke's Garlic Knots (3)/Limited Availability	
<b>Fettuccine Alfredo*</b>	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	
<b>Portobello Mushroom Ravioli</b>	20
Pyke's Whiskey Cream Sauce (whiskey, black pepper, shallots & cream)/Parmesan Cheese/Pyke's Garlic Knots (3)	
<b>Lobster Ravioli*</b>	24
Pyke's Whiskey Cream Sauce (whiskey, black pepper, shallots & cream)/Parmesan Cheese/Pyke's Garlic Knots (3)	

## ACCOMPANIMENTS

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

## BEVERAGES

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