

PYKE'S CROSSROADS RESTAURANT

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. A 20% gratuity will be applied to tables with 6 or more diners. A \$4 fee will be charged for any split plate.

DEVILED DUCK EGGS (GF)

Stuffed with egg yolk & goat cheese. Choose one flavor, or mix & match for 4 duck egg halves.

Bacon	16
Pyke's Smoked Jalapeno Bacon	
California	16
Smoked Salmon/Avocado/Arugula/Everything Seasoning	
Chicken Teriyaki	16
Grilled Chicken/Pineapple/Arugula/Teriyaki Sauce/Sesame Seeds	
Mr. Pickle	16
Spicy Fried Dill Pickle/Ranch Dressing	

APPETIZERS

Death Row Nachos - "They are to die for!"	16
Au Jus Sautéed Prime Rib//House Fried Potato Chips/Red Onion/Jalapeno/ Smoked Gouda Cheese/Au Jus Crema	
Fried Dill Pickles	6
Ranch Dressing	
Fried Green Tomatos	14
Jalapeno Pimento Cheese/Bacon Jam/Arugula/Ranch Dressing	
Pimento Cheese Dip	12
House Made Pimento Cheese/House Made Bacon Jam/House Made Potato Chips	
Roasted Garlic, Spinach & Artichoke Dip	12
Spinach/Artichoke/Roasted Garlic/Parmesan Cheese/House Potato Chips	
Stuffed Jalapenos (4 halves)	10
Bacon/Pimento Cheese/Ghost Chili Seasoning	

HOUSE MADE SOUP

Butternut Squash Soup (GF)	Cup 8
Topped with Pecans, Cranberries & Pepitos	Bowl 11
Creamy French Onion Soup	Cup 8
Croutons/Swiss cheese/GF without the croutons	Bowl 11
Hungarian Mushroom Soup	Cup 9
Sauteed Mushrooms, Sweet White Onions, & Shallots in a Creamy Chicken Stock/White Cheddar Cheese	Bowl 14

SALAD

Caesar Salad	Half 10
Romaine Lettuce/Parmesan Cheese/Croutons/Caesar Dressing	Full 14
Garden Salad	Half 8
Organic Spring Mix/Cherry Tomato/Onion/Croutons/Parmesan Cheese	Full 12
Spinach & Berry Salad (GF)	Half 10
Spinach/Raspberries/Blueberries/Strawberries/Crumbled Goat Cheese/Pecan Pralines/Keylime Blackberry Dressing	Full 14
Add a Protein to a Salad	
Chicken Salad - 6/Grilled Chicken - 4/Salmon Filet - 16/Smoked Salmon - 6/Shrimp (4) - 9	

HOMESTEAD FAVORITES

Bourbon Smoked Meatloaf*	22
Carolina Mustard BBQ Sauce/Garlic Cheese Mashed Potatoes/Bacon Wrapped Asparagus	
Chicken Fried Steak	24
Homemade Gravy/Garlic Mashed Potatoes/Bacon Wrapped Asparagus	

BURGERS

Burger patties are 1/2lb prior to cooking & with a side of hand cut fries. Burgers ordered medium to well done take a minimum 20 minutes to cook.	
Bacon Mushroom Swiss*	20
Brioche Bun/Mushrooms/Bacon/Swiss Cheese/Carolina Mustard BBQ Sauce/Hand Cut Fries	
Jalapeno Popper*	22
Pretzel Bun/Cream Cheese/Ricotta Cheese/Bacon Jam/Jalapeno Bacon/Grilled Jalapeno Strips/Hand Cut Fries	
Oktoburger*	20
Pretzel Bun/Bacon Jam/Beer Cheese/Bacon/Hand Cut Fries	
The Standard*	18
Brioche Bun/Cheddar Cheese/Spring/Mix/Tomato/Pickle/Onion/Hand Cut Fries	
The Texan*	24
Pretzel Bun/Jalapeno Pimento Cheese/Candied Jalapenos/Bacon Jam/Jalepeno Bacon/Onion Ring/Carolina Mustard BBQ Sauce	

BUTCHER BLOCK

Served with Garlic Mashed Potatoes & Bacon Wrapped Asparagus 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.	
Tomahawk Dinner for 2*	48oz 165
Offered as a pre-ordered reservation only, 24 hours in advance. 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.	
Tomahawk*	48oz 90
Offered as a pre-ordered reservation only, 24 hours in advance, as we smoke the Tomahawk for a minimum of 1.25 hours & finish on an open flamed grill.	
Prime Rib Dinner (Friday & Saturday after 4pm - Limited Quantity)*	16oz 65
Au Jus Sauce/Raw or Creamy Horseradish Upon Request	
Ribeye Dinner*	8oz 42
Certified Black Angus	
New York Strip Dinner*	16oz 58
Certified Black Angus	
	12oz 42

FROM THE OCEAN

Served with a Garnish of Spinach, Bacon Wrapped Asparagus, & Rice Pilaf.	
Crunchy Salmon*	8oz 26
Oven Baked Wild Caught Filet/Light Coating of Strawberry Carolina Mustard/Panko Pecan Crunch or Santa Maria Seasoning (Salt/Pepper/Garlic)	
Grilled Mahi Mahi	8oz 24
Choice of Chimichurri Sauce or Butter, Wine, Lemon, & Caper Sauce	

PASTA DISHES

Chicken Picatta*	20
Flour Coated Tenderloins/Egg & Milk Dredge/Angel Hair Pasta/Parmesan Cheese/Butter, Wine, Lemon, & Caper Sauce/Garlic	
	Gluten Free Pasta & Flour 23
Knots (3)/Gluten Free upon Request	
Penne Alfredo*	18
White or Cajun Alfredo Sauce/Parmesan Cheese/Garlic Knots (3)/Add: Grilled Chicken - 4, Shrimp(4) - 9, or Salmon Filet - 16	
	Gluten Free Pasta 21

SIDE DISHES

Bacon Wrapped Asparagus (GF) Black Pepper/Salt/Garlic	6
Baked Potato - Friday & Saturdays After 4pm (GF)	6
Fruit Bowl (GF)	6
Garlic Cheese Mashed Potatoes (GF)	6
Half Garden Salad (GF without Croutons) Spring Mix/Cherry Tomatoes/Red Onion/Parmesan Cheese/Croutons	8
Hand Cut Fries (GF) Seasoned with Garlic, Pepper, & Salt	6
House Made Potato Chips (GF)	6
Shaved Brussel Sprouts (GF) Brussel Sprouts/Craisins/Crumbled Bacon/Red Onion/Brown Sugar/Garlic/Pepper/Salt	6
Sweet Potato Fries (GF) Honey/French Toast Seasoning	7

LUNCH MENU (SERVED 11AM - 4PM - M/TH/F/SA)

Reuben Sandwich (Limited Availability) Marble Rye Bread/House Made Corned Beef/Sauerkraut/Russian Dressing/Hand Cut Fries	18
Prime Rib French Dip (Limited Availability) Prime Rib Strips/Swiss Cheese/Hoagie Roll/Creamy/Horseradish/Au Jus/Hand Cut Fries	15
Chicken Salad On a Croissant Honey/Cranberries/Pecans/Orange Juice/Celery/Mayonaise/Choice of Arugula, Spinach, Spring Mix, or Romaine Lettuce/Hand Cut Fries	14
Chicken Teriyaki Bowl Grilled Chicken/Sticky Rice/Pineapple/Teriyaki Sauce/Sesame Seeds/Arugula (GF)	12

BEVERAGES

Oak Cliff Real Sugar Soda Classic Cane Cola/Diet Classic Cola/Spritz(Lemon Lime)/Ginger Beer/Root Beer	3
Dr. Pepper/Diet Dr. Pepper	3
Iced Tea - Unsweet/Hibiscus	3
Sweet Tea/Sweet Peach	3.50
Fresh Squeezed Lemonade - Lavender/Hibiscus	6
Arnold Palmer - Lavender/Hibiscus	5
Chai Tea - Hot/Cold - Dirty (Shot of Espresso) +2	6
Orange Juice	8oz 4