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# MONTHLY SPECIALS

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## APPETIZER

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**FRIED CALAMARI** 14  
With Twisted cocktail sauce.

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## SOUP OF THE MONTH

(Served Brunch, Lunch & Dinner.)

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**CREAMY ROASTED POBLANO** 9/14  
Served with choice of Rye, Sourdough bread, or biscuit.

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## BREAKFAST

(Served Until 4 PM)

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**STRAWBERRY & CHOCOLATE CHIP PANCAKES** 14  
With Chantilly cream, chocolate drizzle, & choice of bacon (2) or sausage patty (1).

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## LUNCH & DINNER

(Served Brunch, Lunch & Dinner.)

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**MISSISSIPPI POT ROAST** 21  
Served with rainbow carrots & garlic cheese mashed potatoes.

**CHICKEN OR PULLED PORK TERIYAKI BOWL** 12  
Served over sticky rice, with pineapple & Pyke's Teriyaki Sauce.

**CREAMY PESTO CHICKEN PASTA** 20  
Served over angel hair pasta with lemon whipped ricotta & garlic knots.

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## BURGERS OF THE MONTH

(Served Brunch, Lunch & Dinner.)

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**JALAPENO POPPER BURGER** 22  
1/2lb brisket chuck patty, pretzel bun, cream cheese, ricotta, crumbled bacon. Topped with Pyke's Jalapeno Smoked Bacon & grilled jalapeno strips. Served with hand cut fries.

**GASOLINE BURGER** 22  
1/2lb brisket chuck patty, brioche bun, pickled cumber & red onion, cheddar cheese, smoked bacon, & Russian dressing. Served with hand cut fries.

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## PIZZA OF THE MONTH

(Mon - Wed after 4pm & Fri - Sun after 12pm)

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**ROASTED TOMATO & ARTICHOKE(12")** 24  
Pesto sauce base, white cheddar & parmesan cheese, shallots, garlic, panko, & pine nuts. +\$3 for gluten free crust.

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## DESSERT

(Served all open hours.)

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**BLOOD ORANGE BROWNIE** 10  
Topped with whipped mascarpone & ricotta cheese, strawberries, & dark chocolate balsamic.

**FUNNEL CAKE TWIST** 8  
With caramel, powdered sugar & whiskey sauce.

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## STARTERS

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**STUFFED JALAPENOS (4 HALVES)\*** 10  
Filled with ricotta cheese & wrapped with prosciutto or bacon & dusted with Pyke's Ghost Chili Seasoning. Served with raspberry crema.

**SPINACH ARTICHOKE DIP** 12  
Spinach, artichoke, & parmesan cheese with Pyke's Tortilla Chips. Jalapeno upon request.

**COCONUT SHRIMP TORPEDOES (4 PCS)** 12  
With house made sweet and spicy chili sauce.

**GARLIC KNOTS (3 PCS)** 6  
Butter, Garlic & Wine Salt, parmesan cheese. Add Marinara sauce for \$1.

**FRIED GREEN TOMATOES** 12  
3 fried green tomatoes topped with pimento cheese, Pyke's Bacon Jam & microgreens. Choice of Ranch or Buffalo Ranch.

**FRIED DILL PICKLES CHIPS** 6  
Served with Ranch or Buffalo Ranch.

**FRIED BRUSSEL SPROUTS** 6  
Served with Ranch or Buffalo Ranch.

**PRETZEL & BEER CHEESE** 12

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## SOUPS

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Cup or Bowl of Soup or Chili.

**PYKE'S CREAMY FRENCH ONION SOUP (GF)** 8/11  
Topped with Pyke's made croutons & Swiss cheese. Cup or Bowl.

**HUNGARIAN MUSHROOM SOUP** 9/14  
A variety of mushrooms sauteed with sweet white onion & shallots in a creamy chicken stock. Topped with white cheddar cheese & choice of house made biscuit, rye, or sourdough bread.

**PYKE'S BUTTERNUT SQUASH SOUP (GF)** 8/11  
Topped with pecans, cranberries & pepitos.

**PYKE'S CHILI & CORNBREAD (GF)** 10/14  
Topped with white cheddar cheese, onion, jalapenos.

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## SALAD

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Half or Full Salad

**SPINACH & BERRY SALAD (GF)** 9/12  
Spinach, raspberries, blueberries, strawberries, crumbled goat cheese, chopped pecan pralines & keylime blackberry dressing.

**CAESAR SALAD** 8/11  
Romaine lettuce, Pyke's Croutons, & parmesan cheese. Pyke's Caesar Dressing. Anchovies upon request.

**GARDEN SALAD** 7/10  
Organic spring mix, tomato, onion, croutons, & parmesan cheese.

ADD A PROTIEN TO A SALAD:

Chicken Salad (4.5oz) - 6  
Grilled Chicken (2oz) - 4  
Salmon Filet (8oz) - 14  
Seared Ahi (8oz) 12  
Shrimp (4 pcs) - 9

## BURGERS

Burger patties are 1/2lb 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\*** 18  
Colby Jack cheese, spring mix, tomato, pickle, & onion.

**BACON MUSHROOM SWISS\*** 20  
Mushrooms, bacon, Swiss cheese, & Pyke's Carolina Mustard BBQ Sauce.

**HAWAIIAN\*** 20  
Pulled pork, Pyke's candied jalapenos, grilled pineapple, Pyke's Carolina Mustard BBQ sauce & pepper jack cheese.

**CHILI & CHEESE\*** 20  
Pyke's Chili, white cheddar cheese, onion, & jalapenos

**OKTOBURGER\*** 20  
1/2lb brisket chuck patty, bacon jam, beer cheese, caramelized onion, & bacon on a pretzel bun. Choice of side.

**THE ROSIE\*** 18  
Pyke's Pulled Pork, Pyke's Candied Jalapenos, grilled pineapple, Pyke's Carolina Mustard BBQ sauce.

## BUTCHER BLOCK

Served with two sides unless otherwise stated.

All steaks & pork chops seasoned with a light coating of Dijon mustard & Pyke's Dirty Rub or Santa Maria (salt, pepper & garlic) Seasoning

**RIBEYE DINNER\*** 50  
Certified Black Angus. Pre-cook minimum weight of 16oz.

**NEW YORK STRIP DINNER\*** 38  
Certified Black Angus

**BACON WRAPPED FILET MINGON (5OZ)\*** 36/55  
Certified top sirloin center cut filet wrapped in applewood smoked bacon. Add a second filet for 10ozs.

**PORK RIBEYE DINNER\*** 28  
Seasoned with Pyke's Pork Chop seasoning & grilled.

<b>TOMAHAWK*</b> 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.

<b>TOMAHAWK DINNER FOR 2*</b> 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 wine.

## PASTA DISHES

**VEAL PICATTA\* (WHEN AVAILABLE)** 22  
Thinly sliced veal steak, angel hair pasta, Pyke's Picatta Sauce & parmesan cheese. Served with 3 garlic knots.

**CHICKEN PICATTA\*** 18  
2 almond flour tenderloins with angel hair pasta, parmesan cheese & Pyke's Picatta Sauce, Served with 3 garlic knots.

## MORE PASTA DISHES

**PORTABELLO MUSHROOM RAVIOLI** 20  
Pyke's Whiskey Cream Sauce (whiskey, black pepper, shallots & cream). Served with parmesan cheese & 3 garlic knots.

**LOBSTER RAVIOLI** 24  
Pyke's Whiskey Cream Sauce (whiskey, black pepper, shallots, & cream). Served with parmesan cheese & 3 garlic knots.

**FETTUCCHINE ALFREDO** 16  
Pyke's White or Cajun Alfredo Sauce. Served with parmesan cheese & 3 garlic knots. Add grilled chicken (2oz) +\$5, salmon filet (8oz) +\$12, or shrimp (4pcs) +\$9.

**CAPRICCIOSSA JALAPENO AL BURRO** 24  
Fettuccini pasta with Alfredo sauce, jalapenos, spicy sausage, grilled chicken, mushroom, & artichoke. Topped with parmesan cheese & served with a side of garlic knots.

## FROM THE SEA

**SALMON\*** 24  
8oz wild caught filet with a choice of a light coating of Pyke's Strawberry Carolina Mustard & panko pecan seasoning, or Santa Maria seasoning. Served on a bed of lemon garlic wilted spinach.

**SEARED AHI\*** 26  
8oz tuna steak with a light coating of Dijon mustard & choice of Pyke's Lavender Pepper, Pyke's Cajun, or Pyke's Citrus Hibiscus seasoning. Seared on the outside to seal in flavor with a pink cool middle. Served on brown Quinoa rice & bacon wrapped asparagus.

## AND MORE

**BOURBON SMOKED MEATLOAF** 22  
Topped with Pyke's Carolina Mustard BBQ sauce, garlic cheese mashed potatoes, & bacon wrapped asparagus.

**SALISBURY STEAK** 24  
With brown mushroom gravy. Served over garlic cheese mashed potatoes & bacon wrapped asparagus.

## SIDES

**HAND CUT FRIES** 6

**HAND CUT SWEET POTATO FRIES (GF)** 6  
Topped with honey & Pyke's French Toast Seasoning.

**BACON WRAPPED ASPARGUS (GF)** 6  
Drizzled with olive oil, black pepper, salt, & garlic.

**WILTED SPINACH (GF)** 6  
Sautéed with Keylime avocado oil, garlic & lemon.

**GARLIC CHEESE MASHED POTATOES (GF)** 6

**ONION RINGS** 8

**FRIED DILL PICKLES CHIPS** 6  
Served with Ranch or Buffalo Ranch.

**FRIED BRUSSEL SPROUTS** 6

A 20% GRATUITY WILL BE APPLIED TO TABLES WITH 6 OR MORE DINNERS. A \$4 FEE WILL BE CHARGED ON ANY SPLIT PLATE.

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. (090624)

## 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 SODA	3
SAN PELLEGRINO	3
ORANGE JUICE (8OZ)	4
WATERLOO	2
FRESH SQUEEZED LEMONADE	6
Lavender or Hibiscus	
ICED TEA	3
Sweet, Unsweet Black, or Hibiscus. 1/2 & 1/2.	
ARNOLD PALMER	5
Lavender or NHibiscus	
CHAI TEA	5.5/6
12oz hot or 20oz iced. Dirty - double shot of Espresso +\$2.	

## DESSERTS

CREME BRULEE (GF)	10
A French dessert that is composed of a rich and creamy custard base and topped with a layer of burnt sugar to add a crunchy sweetness. Add Pyke's Chantilly cream, or berries for \$.50 each	
WHISKEY BUTTERSCOTCH POT DE CREME	10
Creamy whiskey infused butterscotch baked French custard topped with a layer of Pyke's caramel sauce, topped with our Whiskey Chantilly Cream & toffee bits	
CHOCOLATE LAVA CAKE (GF)	10
A decadent chocolate cake layer cradling a reservoir of smooth, luxurious molten chocolate. Serve warm to experience a chocolaty eruption that your taste buds are guaranteed to 'lava! Dusted with powdered sugar, a dollop of Chantilly cream, a raspberry & drizzled with dark chocolate	
CHURRO DELUCHE LAVA CAKE	10
Cinnamon cake with a creamy caramel center, topped with our Whiskey Chantilly Cream, drizzled with Pyke's caramel sauce & toffee bits	
PECAN CINNAMON ROLL BREAD PUDDING	10
Topped with a whiskey cream sauce.	
GERMAN CHOCOLATE CAKE	8.5
A layered chocolate cake filled and topped with a coconut-pecan frosting and surrounded with a chocolate butter cream frosting	
APPLE PIE PUFF ROLLS ALA MODE	8.5
2 deep fried apple pie rolls topped with vanilla ice cream, Chantilly cream, caramel, & praline pecans.	
CAMPFIRE SMORES PIZZA	12
7" dessert pizza with Nutella, mini marshmallows, chocolate chips, graham cracker crumbs, & drizzled with chocolate.	
BLUE BELL ICE CREAM (1 SCOOP)	2
Chocolate, Vanilla, Strawberry, or Chocolate Chip Mint. Add whipped cream, Chantilly cream, or berries for \$.50 each.	