
MONTHLY SPECIALS

APPETIZER

FRIED CALAMARI 14
With Twisted cocktail sauce.

SOUP OF THE MONTH

(Served Brunch, Lunch & Dinner.)

BLACK EYED PEA & DOUBLE POTLICHER GREENS 14
Cup of each & served with a corn bread muffin.

LUNCH & DINNER

(Served Brunch, Lunch & Dinner.)

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

PEPPERONI GRILLED CHEESE 14
Ricotta, mozzarella, & parmesan cheese. Served with marinara sauce & hand cut fries.

BURGERS OF THE MONTH

(Served Brunch, Lunch & Dinner.)

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.

PIZZA OF THE MONTH

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

CHICKEN BACON ALFREDO (12") 25
Alfredo sauce base, grilled chicken, & crumbled bacon.

DESSERT

(Served all open hours.)

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

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

STARTERS

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

SOUPS

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.

SALAD

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.

TOMAHAWK* 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* 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.

FETTUCCINE 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.	