

CROSSROADS

KITCHEN
LAS VEGAS



APPETIZERS

WHIPPED FETA (GFO) Medjool dates / Marcona almond balsamic pearls / chives	17
MOROCCAN CIGARS spicy almond milk yogurt	16
SUMMER CORN TART corn custard / caramelized onions Chanterelle mushrooms / roasted vegetable jus	18
CUCUMBER & HEIRLOOM MELON CRUDO (GF) Fresno chili / lemon / scallion mignonette	17
CHEESE & PÂTÉ (GFO) Camembert / blue / boursin / mushroom pate quince paste / dried cherries / toasted baguette	19
MEATBALLS Impossible meatballs / marinara / ricotta cheese	19
STUFFED ZUCCHINI BLOSSOMS (GF) almond ricotta / marinara	17
CALAMARI FRITTI (GF) diablo sauce / lemon	20

* gluten free bread additional 2

SALADS

CAESAR (GFO) choice of kale or romaine garlic focaccia croutons / Caesar dressing	18
WATERMELON SALAD (GF) heirloom tomatoes / cucumber / pistachios basil / feta / balsamic glaze	18
MARKET SALAD rotates weekly	18
WEDGE (GF) iceberg / cherry tomatoes / Umarm bacon pickled red onions / house bleu cheese dressing	19

SIDES

GRILLED EGGPLANT CAPONATA (GF) capers / pine nuts / chives	16
ROASTED CORN & BARLEY RISOTTO parmesan cheese / pickled ramps / basil	16
GRILLED OKRA & SCALLIONS (GF) Calabrian chili crisp / tamarind glaze toasted sesame seeds	16
CHARRED ROMANO BEANS (GFO) whipped nduja / blistered tomatoes garlic bread crumbs	17
TRUFFLE POTATOES (GF) fresh thyme / shaved parmesan add fresh truffles MP	17

HOUSE-MADE PASTAS

TAGLIATELLE BOLOGNESE (GFO)	29
FETTUCCINE & TRUFFLES (GFO) fresh shaved truffles / truffle butter	MP
SPICY RIGATONI VODKA (GFO)	29
MAFALDINE CACIO E PEPE (GFO) parmesan cheese / cracked black pepper	27
LASAGNA BOLOGNESE Impossible meat / bechamel sauce	28
SPAGHETTI CARBONARA (GFO)	28
LINGUINE SCALLOPS (GFO) white wine / garlic butter / parsley	28
FUSILLI PESTO (GFO) toasted pine nuts / basil / chili / parmesan	27
SWEET CORN TORTELLI saffron butter / basil	27

* gluten free pasta additional 2

PIZZAS

TRUFFLE MUSHROOM BIANCA (GFO) add fresh truffles MP	23
PEPPERONI (GFO)	23
SAUSAGE, PEPPERS AND ONIONS (GFO)	22
SQUASH BLOSSOM PIZZA (GFO) almond ricotta / basil pesto / Calabrian chili oil	23

* gluten free crust additional 2
(cheese contains soy)

PROTEINS

EGGPLANT FILET (GFO) mashed potatoes / mushroom bordelaise	32
GRILLED LION'S MANE STEAK (GF) truffle potatoes / mushroom bordelaise	36
HEIRLOOM BUTTER BEANS (GF) kale / oven roasted tomatoes parmesan cheese	20
SCALLOPINI PARMESAN OR MILANESE side of capellini marinara	35
HOUSE MADE ITALIAN SAUSAGE (GF) peppers / onions / tomato demi sauce	22
SCALLOPINI PICCATA side of capellini	35

* Shaved truffle supplement to any item MP ** Caviar supplement to any item 10

** Parties of 6 or more guests will have a 20% automatic gratuity added to their check.

*** Gift cards must be designated for this location - each gift card is branded with the correct location.

EXECUTIVE CHEF SCOTT OKAZAKI

Nuts, wheat & soy are used in various menu items. Gluten free items are always prepared without gluten, but may be cooked in the same area and/or fryer as items containing gluten. Guests with food allergies should discuss safe food options with their server, should only order from our special menu, and should not eat/share items ordered by other guests from our standard menu. We respectfully decline modifications to our dishes.



CROSSROADS

KITCHEN
LAS VEGAS

NUT FREE SUMMER DINNER MENU

APPETIZERS

MOROCCAN CIGARS (MOD) hot sauce	16
CUCUMBER & HEIRLOOM MELON CRUDO (GF) fresno chili / lemon / scallion mignonette	17

SALADS

CAESAR (GFO) choice of kale or romaine garlic focaccia croutons / Caesar dressing	18
WATERMELON SALAD (GF) (MOD) heirloom tomatoes / cucumber / basil feta / balsamic glaze	18
MARKET SALAD rotates weekly	18

HOUSE-MADE PASTAS

TAGLIATELLE BOLOGNESE (GFO) (MOD)	29
FETTUCCINE & TRUFFLES (GFO) fresh shaved truffles / truffle butter	MP
SPICY RIGATONI VODKA (GFO) (MOD)	29
MAFALDINE CACIO E PEPE (GFO) parmesan cheese / cracked black pepper	27
LINGUINE SCALLOPS (GFO) white wine / garlic butter / parsley	28

* Gluten free pasta additional 2

SIDES

GRILLED EGGPLANT CAPONATA (GF) (MOD) capers / chives	16
ROASTED CORN & BARLEY RISOTTO parmesan cheese / pickled ramps / basil	16
GRILLED OKRA & SCALLIONS (GF) Calabrian chili crisp / tamarind glaze toasted sesame seeds	16
CHARRED ROMANO BEANS (GFO) whipped nduja / blistered tomatoes garlic bread crumbs	17
TRUFFLE POTATOES (GF) fresh thyme / shaved parmesan	17

PIZZAS

TRUFFLE MUSHROOM BIANCA (GFO) add fresh truffles MP	23
PEPPERONI (GFO)	23
SAUSAGE, PEPPERS AND ONIONS (GFO)	22

* Gluten free crust additional 2
(cheese contains soy)

PROTEINS

GRILLED LION'S MANE STEAK (GF) truffle potatoes / mushroom bordelaise	36
HEIRLOOM BUTTER BEANS (GF) kale / oven roasted tomatoes parmesan cheese	20
SCALLOPINI MILANESE side of capellini marinara	35
HOUSE MADE ITALIAN SAUSAGE (GF) peppers / onions / tomato demi sauce	22
SCALLOPINI PICCATA (MOD) side of capellini	35

* Shaved truffle supplement to any item MP ** Caviar supplement to any item 10

DESSERTS

BROWNIE SUNDAE (GFO) vanilla ice cream / fudge sauce / coconut whip brandied cherries	13	SORBET OF THE DAY (GFO)	8
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EXECUTIVE CHEF SCOTT OKAZAKI

Items ordered from this menu will not include nuts, but you should still advise your server of your specific nut allergy.

Those with food allergies should only order from this menu and not eat/share items from another guest's plate unless also ordered from this menu.

Gluten free/nut free items are always prepared without gluten/nuts, but may be cooked in the same area and/or fryer as items containing gluten or nuts.



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