

CROSSROADS

KITCHEN
LAS VEGAS



Nut Free Dinner Menu

APPETIZERS

CAVIAR AND CHIPS (GF) potato chips / french onion dip	16
WHIPPED FETA (GFO) fava beans / English peas / green chickpeas mint / preserved lemon / agrumato	17
IMPOSSIBLE CIGARS spicy almond milk yogurt	16
GRILLED LION'S MANE SKEWERS (GF) Chimichurri	17
POTATO LEEK SOUP (GF) sour cream / pickled mustard seed pea tendrils / kelp caviar / dill / chive oil	14
CHEESE PLATE (GFO) Camembert / blue / boursin / quince paste dried fruit / toasted baguette	18
MEATBALLS Impossible meatballs / marinara ricotta cheese	19
STUFFED ZUCCHINI BLOSSOMS (GF)	17
CALAMARI FRITTI (GF) diablo sauce / lemon	20
BAKED MUSHROOM SCALLOPS Rockefeller style	20

* gluten free bread additional 2

PIZZAS *

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

* gluten free crust additional 2
We use Vertage cashew cheese on our pizza.

SALADS

CARRIE UNDERWOOD REFLECTION SPRING SALAD (GF) spring strawberries / Climax blue cheese candied almonds / scallions / champagne vinaigrette	17
SPRING CHOPPED SALAD (GF) pea tendrils / watermelon radish / snap peas celery hearts / whole grain mustard vinaigrette	16
CAESAR (GFO) choice of kale or romaine garlic focaccia croutons / Caesar dressing	18
WEDGE (GF) iceberg / cherry tomatoes / Umari bacon pickled red onions / house bleu cheese dressing	19

HOUSE-MADE PASTAS

TAGLIATELLE BOLOGNESE (GFO)	29
FETTUCCINE & TRUFFLES (GFO) fresh shaved truffles / truffle butter	MP
SPICY RIGATONI VODKA	30
MAFALDINE CACIO E PEPE (GFO) parmesan cheese / cracked black pepper	27
LASAGNA BOLOGNESE	28
SPAGHETTI CARBONARA (GFO)	28
LINGUINE SCALLOPS (GFO) white wine / garlic butter / parsley	32
FUSILLI PESTO (GFO) toasted pine nuts / basil / chili / parmesan	27
SPINACH & RICOTTA TORTELLI baby artichokes / roasted vegetable jus black truffle dust	28

PROTEINS

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
HOUSE MADE SILKEN TOFU (GF) chickpeas / crispy garlic / marsala demi	23
SCALLOPINI PICCATA OR CACCIATORE side of capellini	35
EGGPLANT SKIRT STEAK (GFO) mashed potatoes / brandy cream sauce hollandaise / roasted garlic	32

SIDES

DELTA ASPARAGUS (GF) poached new potatoes / spring onion & dill yogurt	16
ROASTED BABY FENNEL (GF) fennel & herb pesto / shallots extra virgin olive oil	16
SPRING PEAS & MUSHROOMS (GF) caramelized onion / preserved lemon / mint pea tendrils	16
OVEN ROASTED BABY ARTICHOKES (GF) saffron & lemon sabayon / parmesan crisp	16
TRUFFLE POTATOES (GF) fresh thyme / shaved parmesan <i>add fresh truffles</i> MP	17

* shaved truffle supplement to any item MP ** caviar supplement to any item 10

** Parties of 8 or more guests will have an 18% 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.