CROSSROADS
KITCHEN
LAS VEGAS

Scan QR Code
Nut Free Dinner Menu

APPETIZERS

CAVIAR AND CHIPS (GF) 16
potato chips / french onion dip

FIGS & FETA (GFO) 17
white balsamic glaze / grilled sourdough

IMPOSSIBLE CIGARS 16
spicy almond milk yogurt

ROASTED MUSHROOM TART 17
shimeji mushroom / crispy phyllo
caramelized onions / boursin cheese / bordelaise

SWEET CORN SOUP 14
warm corn bread / scallion butter

CHEESE PLATE (GFO) 18
Camembert / blue / boursin / quince paste
dried cherries / toasted baguette

MEATBALLS 19
Impossible meatballs / marinara
ricotta cheese

STUFFED ZUCCHINI BLOSSOMS (GF) 17

CALAMARI FRITTI (GF) 20
diablo sauce / lemon

BAKED MUSHROOM SCALLOPS 20
Rockefeller style

* gluten free bread additional 2

PIZZAS *

TRUFFLE MUSHROOM BIANCA (GFO) 23
add fresh truffles MP

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 SUMMER SALAD (GF) 17
heirloom tomato & peach
sweet red onion / mint / sherry vinaigrette

WATERMELON (GF) 16
cherry tomatoes / cucumber / basil / feta cheese
pistachios / balsamic

CAESAR (GFO) 18
choice of kale or romaine
garlic focaccia croutons / Caesar dressing

WEDGE (GF) 19
iceberg / cherry tomatoes / Umaro bacon
pickled red onions / house bleu cheese dressing

HOUSE-MADE PASTAS

TAGLIATELLE BOLOGNESE (GFO) 29

FETTUCCINE & TRUFFLES (GFO) MP
fresh shaved truffles / truffle butter

SPICY RIGATONI VODKA 30

MAFALDINE CACIO E PEPE (GFO) 27
parmesan cheese / cracked black pepper

LASAGNA BOLOGNESE 28

SPAGHETTI CARBONARA (GFO) 28

LINGUINE SCALLOPS (GFO) 32
white wine / garlic butter / parsley

FUSILLI PESTO (GFO) 27
toasted pine nuts / basil / chili / parmesan

SUMMER CORN RAVIOLI 26
spicy tomato butter sauce

PROTEINS

EGGPLANT FILET (GFO) 32
mash potatoes / mushroom bordelaise

GRILLED LION'S MANE STEAK (GF) 36
truffle potatoes / mushroom bordelaise

HEIRLOOM BUTTER BEANS (GF) 20
kale / oven roasted tomatoes
parmesan cheese

SCALLOPINI PARMESAN OR MILANESE 35
side of capellini marinara

HOUSE MADE ITALIAN SAUSAGE (GF) 22
peppers / onions / tomato demi sauce

SCALLOPINI PICCATA OR CACCIATORE 35
side of capellini

SIDES

ROASTED JAPANESE EGGPLANT (GF) 16
lemon yogurt / cherry-harissa chutney / mint

BABY ZUCCHINI (GFO) 16
garlic / chili / herbed bread crumb / parmesan

GRILLED SWEET CORN (GF) 16
horseradish cream / scallions
chili spiced corn nuts / lemon

BABY OKRA (GF) 16
Moroccan tomato sauce / farro
roasted peppers / olives / picked herbs

TRUFFLE POTATOES (GF) 17
fresh thyme / shaved parmesan
add fresh truffles MP

* 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.

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CROSSROADS
KITCHEN
LAS VEGAS

NUT FREE SUMMER DINNER MENU

APPETIZERS

IMPOSSIBLE CIGARS (MOD) 16
hot sauce

* gluten free bread additional 2

HOUSE-MADE PASTAS

TAGLIATELLE BOLOGNESE (GFO) (MOD) 29

FETTUCCINE & TRUFFLES (GFO) MP
fresh shaved truffles / truffle butter

SPICY RIGATONI VODKA (MOD) 30

MAFALDINE CACIO E PEPE (GFO) 27
parmesan cheese / cracked black pepper

LINGUINE SCALLOPS (GFO) 32
white wine / garlic butter / parsle

PIZZA *

TRUFFLE MUSHROOM BIANCA (MOD) 23
add fresh truffles MP

PEPPERONI (MOD) 23

SAUSAGE, PEPPERS AND ONIONS (GFO) 22

** gluten free pizza additional 2
We use Follow Your Heart cheese on our pizza.

PROTEINS

GRILLED LION'S MANE STEAK (GF) 36
truffle potatoes / mushroom bordelaise

HEIRLOOM BUTTER BEANS (GF) 20
kale / oven roasted tomatoes
parmesan cheese

SCALLOPINI MILANESE 35
side of capellini marinara

HOUSE MADE ITALIAN SAUSAGE (GF) 22
peppers / onions / tomato demi sauce

SCALLOPINI PICCATA
OR CACCIATORE (MOD) 35
side of capellini

SALADS

CARRIE UNDERWOOD
REFLECTION SUMMER SALAD (GF) 17
heirloom tomato & peach
sweet red onion / mint / sherry vinaigrette

WATERMELON (GF) (MOD) 16
cherry tomatoes / cucumber / basil / feta cheese
balsamic

CAESAR (GFO) 18
choice of kale or romaine
garlic focaccia croutons / Caesar dressing

SIDES

BABY ZUCCHINI (GFO) (MOD) 16
garlic / chili / herbed bread crumb / parmesan

BABY OKRA (GF) 16
Moroccan tomato sauce / farro
roasted peppers / olives / picked herbs

TRUFFLE POTATOES (GF) 17
fresh thyme / shaved parmesan
add fresh truffles MP

DESSERTS

BROWNIE SUNDAE (GFO) 13
vanilla ice cream / fudge sauce
coconut whip / brandied cherries

SORBET OF THE DAY (GFO) 8

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

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

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

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