

CROSSROADS

KITCHEN
LAS VEGAS



Nut Free Dinner Menu

APPETIZERS

CAVIAR AND CHIPS (GF) potato chips / french onion dip	16
WHIPPED FETA (GFO) kumquat & luxardo cherries / marcona almonds grilled sourdough	17
IMPOSSIBLE CIGARS spicy almond milk yogurt	16
MUSHROOM & LEEK TART Climax blue cheese / watercress sherry gastrique	16
FRENCH ONION SOUP herb crouton / provolone & parmesan cheese	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

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

HONEYCRISP APPLE & GEM LETTUCE (GF) cider soaked cranberries / celery hearts Climax blue cheese / roasted walnuts cider vinaigrette	17
BABY BEET & CITRUS (GF) pistachios / fennel / feta / balsamic	16
CAESAR (GFO) choice of kale or romaine garlic focaccia croutons / Caesar dressing	18
WEDGE (GF) iceberg / cherry tomatoes / Umarao 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
PORCINI & CHESTNUT TORTELLINI EN BRODO roasted vegetable consommé & black truffles	55

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
SCALLOPINI PICCATA OR CACCIATORE side of capellini	35
EGGPLANT SKIRT STEAK (GFO) mashed potatoes / brandy cream sauce hollandaise / roasted garlic	32

SIDES

ROASTED CAULIFLOWER (GF) Moroccan spiced / toasted almonds / scallions	16
BAKED SWEET POTATO (GF) jalapeño compound butter / maple pearls herb pecan crumble	15
BROCCOLI & CALABRIAN CHILI (GF) toasted pine nuts / parmesan cheese garlic chips	15
KABOCHA SQUASH AGRODOLCE (GF) toasted hazelnuts / Aleppo pepper cured olives	15
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

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 WINTER DINNER MENU

APPETIZERS

IMPOSSIBLE CIGARS (MOD) hot sauce	16
FRENCH ONION SOUP herb crouton / provolone & parmesan cheese	14

PIZZA *

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

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

SALADS

HONEYCRISP APPLE (GF) (MOD) & GEM LETTUCE cider soaked cranberries / celery hearts Climax blue cheese / cider vinaigrette	17
BABY BEET & CITRUS (GF) (MOD) fennel / feta / balsamic	16
CAESAR (GFO) choice of kale or romaine garlic focaccia croutons / Caesar dressing	18

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

PROTEINS

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) OR CACCIATORE side of capellini	35

SIDES

ROASTED CAULIFLOWER (GF) (MOD) Moroccan spiced / scallions	16
BAKED SWEET POTATO (GF) (MOD) jalapeño compound butter / maple pearls	15
BROCCOLI & CALABRIAN CHILI (GF) (MOD) parmesan cheese / garlic chips	15
KABOCHA SQUASH (GF) (MOD) AGRODOLCE Aleppo pepper / cured olives	15
TRUFFLE POTATOES (GF) fresh thyme / shaved parmesan add fresh truffles MP	17

DESSERTS

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

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

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.