

CROSSROADS

KITCHEN
LAS VEGAS



Nut Free Dinner Menu

APPETIZERS

MUSHROOM ARANCINI cauliflower puree / truffle dust / chives	15
CELERY ROOT TARTARE (GF) granny smith apples / dill pickle potato chips	16
IMPOSSIBLE CIGARS spicy almond milk yogurt	16
FIGS & FETA (GFO) white balsamic glaze / grilled sourdough bread	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
SHAVED BRUSSELS SPROUTS & HONEY CRISP APPLES (GF) chopped dates / toasted pecans cider chickpea miso vinaigrette	16
WEDGE (GF) iceberg / cherry tomatoes / Umarmado bacon pickled red onions / house bleu cheese dressing	19
ROASTED BABY GOLDEN BEETS & POACHED PEARS (GF) endive / blue cheese candied walnuts / balsamic pearls	17

SIDES

ROASTED HONEYNUT SQUASH & FENNEL (GF) orange glaze / black garlic chimichurri	16
ROASTED BRUSSELS SPROUTS (GF) calabrian chili / pine nuts / sherry maple glaze	16
GRILLED ESCAROLE (GF) Italian chili crunch / sherry soaked raisins	16
UMBRIAN LENTILS & FARRO roasted garlic / cipollini onions / aged balsamic	16
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
ROASTED CELERY ROOT & CHESTNUT TORTELLINI rosemary infused vegetable broth extra virgin olive oil	28
CAMPFIRE POTATO GNOCCHI root vegetable veloute crispy maitake mushrooms / burnt onion ash	26

PIZZAS

TRUFFLE MUSHROOM BIANCA (GFO) add fresh truffles MP	23
PEPPERONI (GFO)	23
SAUSAGE, PEPPERS AND ONIONS (GFO)	22
FIG PIZZA (GFO) blue cheese / arugula / aged balsamic	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.



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CROSSROADS

KITCHEN

LAS VEGAS

NUT FREE FALL DINNER MENU

APPETIZERS

- CELERY ROOT TARTARE (GF)** 16
granny smith apples / dill pickle potato chips
- IMPOSSIBLE CIGARS (MOD)** 16
hot sauce

SALADS

- CAESAR (GFO)** 18
choice of kale or romaine
garlic focaccia croutons / Caesar dressing
- SHAVED BRUSSELS SPROUTS & HONEY CRISP APPLES (GF) (MOD)** 16
chopped dates
cider chickpea miso vinaigrette
- ROASTED BABY GOLDEN BEETS & POACHED PEARS (GF) (MOD)** 17
endive / blue cheese / balsamic pearls

HOUSE-MADE PASTAS

- TAGLIATELLE BOLOGNESE (GFO) (MOD)** 29
- FETTUCCINE & TRUFFLES (GFO)** MP
fresh shaved truffles / truffle butter
- SPICY RIGATONI VODKA (GFO) (MOD)** 29
- MAFALDINE CACIO E PEPE (GFO)** 27
parmesan cheese / cracked black pepper
- LINGUINE SCALLOPS (GFO)** 28
white wine / garlic butter / parsley
- CAMPFIRE POTATO GNOCCHI** 26
root vegetable veloute
crispy maitake mushrooms / burnt onion ash

SIDES

- ROASTED HONEYNUT SQUASH & FENNEL (GF)** 16
orange glaze / black garlic chimichurri
- ROASTED BRUSSELS SPROUTS (GF) (MOD)** 16
calabrian chili / sherry maple glaze
- GRILLED ESCAROLE (GF)** 16
Italian chili crunch / sherry soaked raisins
- UMBRIAN LENTILS & FARRO** 16
roasted garlic / cipollini onions / aged balsamic
- TRUFFLE POTATOES (GF)** 17
fresh thyme / shaved parmesan
add fresh truffles MP

PIZZAS

- TRUFFLE MUSHROOM BIANCA (MOD)** 23
add fresh truffles MP
- PEPPERONI (MOD)** 23
- SAUSAGE, PEPPERS AND ONIONS (GFO)** 22
- FIG PIZZA (GFO)** 23
blue cheese / arugula / aged balsamic
- * Gluten free crust additional 2
(cheese contains soy)

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 (MOD)** 35
side of capellini

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

DESSERTS

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

** 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

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.