

CROSSROADS

• KITCHEN •
LAS VEGAS

FALL/WINTER MENU

3-Course Menu for two \$100

1st COURSE

(Choice of)

Impossible Cigars
spicy almond yogurt

Caesar Salad (GFO)

romaine / garlic focaccia croutons / Caesar dressing

2nd COURSE

(Choice of)

Spicy Rigatoni Vodka (GFO)
Calabrian chili / parmesan cheese

Mafaldine Cacio E Pepe (GFO)

black pepper / parmesan cheese

3rd COURSE

(Choice of)

Banana Pudding

Sorbet of the Day (GF)

** Parties of 8 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.