

CROSSROADS

KITCHEN

LAS VEGAS



Nut Free Dinner Menu

APPETIZERS

CAVIAR AND CHIPS (GF) potato chips / French onion dip	16
SWEET PEA ARANCINI meyer lemon aioli / parmesan	15
PÂTÉ & PICKLES (GFO) half sour cocktail pickles / mushroom pate fresh rye bread	15
IMPOSSIBLE CIGARS spicy almond milk yogurt	16
WHIPPED FETA (GFO) macerated strawberries / basil / saba	17
CHEESE PLATE (GFO) Camembert / blue / boursin / quince paste dried cherries / toasted baguette	18
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
SPRING CHOPPED (GF) pea tendrils / sugar snap peas watermelon radish whole grain mustard vinaigrette	16
WEDGE (GF) iceberg / cherry tomatoes / Umarm bacon pickled red onions / house bleu cheese dressing	19
CUCUMBER & FETA (GF) gem lettuce / fava beans / red onion creamy feta dressing	17

SIDES

DELTA ASPARAGUS (GF) asparagus puree / lemon meringue shaved radish	16
BABY LEEKS & NEW POTATOES (GF) Umarm bacon / dill sour cream	16
LOLLIPOP KALE & FAVA BEANS (GF) Calabrian chili / garlic / lemon / parmesan cheese	16
STUFFED ARTICHOKEs hearts of palm / spinach / herb bread crumbs	16
BLISTERED SUGAR SNAP PEAS (GF) preserved lemon / breakfast radish horseradish yogurt	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)	30
CARROT GNOCCHETTI spring peas / agrumato	26
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	32
FUSILLI PESTO (GFO) toasted pine nuts / basil / chili / parmesan	27
MUSHROOM AGNOLOTTI herb pasta / morel mushrooms parmesan / truffle dust	28

PIZZAS

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

* 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 OR CACCIATORE 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.



@Crossroads



@CrossroadsKitchen



CrossroadsKitchen