

# CROSSROADS

KITCHEN  
LAS VEGAS



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Nut Free Dinner Menu

## APPETIZERS

<b>CAVIAR AND CHIPS (GF)</b> potato chips / French onion dip	16
<b>SWEET PEA ARANCINI</b> meyer lemon aioli / parmesan	15
<b>PÂTÉ &amp; PICKLES (GFO)</b> half sour cocktail pickles / mushroom pate fresh rye bread	15
<b>IMPOSSIBLE CIGARS</b> spicy almond milk yogurt	16
<b>WHIPPED FETA (GFO)</b> macerated strawberries / basil / saba	17
<b>CHEESE PLATE (GFO)</b> Camembert / blue / boursin / quince paste dried cherries / toasted baguette	18
<b>MEATBALLS</b> Impossible meatballs / marinara / ricotta cheese	19
<b>STUFFED ZUCCHINI BLOSSOMS (GF)</b> almond ricotta / marinara	17
<b>CALAMARI FRITTI (GF)</b> diablo sauce / lemon	20

\* gluten free bread additional 2

## SALADS

<b>CAESAR (GFO)</b> choice of kale or romaine garlic focaccia croutons / Caesar dressing	18
<b>SPRING CHOPPED (GF)</b> pea tendrils / sugar snap peas watermelon radish whole grain mustard vinaigrette	16
<b>WEDGE (GF)</b> iceberg / cherry tomatoes / Umarm bacon pickled red onions / house bleu cheese dressing	19
<b>CUCUMBER &amp; FETA (GF)</b> gem lettuce / fava beans / red onion creamy feta dressing	17

## SIDES

<b>DELTA ASPARAGUS (GF)</b> asparagus puree / lemon meringue shaved radish	16
<b>BABY LEEKS &amp; NEW POTATOES (GF)</b> Umarm bacon / dill sour cream	16
<b>LOLLIPOP KALE &amp; FAVA BEANS (GF)</b> Calabrian chili / garlic / lemon / parmesan cheese	16
<b>STUFFED ARTICHOKEs</b> hearts of palm / spinach / herb bread crumbs	16
<b>BLISTERED SUGAR SNAP PEAS (GF)</b> preserved lemon / breakfast radish horseradish yogurt	16
<b>TRUFFLE POTATOES (GF)</b> fresh thyme / shaved parmesan add fresh truffles MP	17

## HOUSE-MADE PASTAS

<b>TAGLIATELLE BOLOGNESE (GFO)</b>	29
<b>FETTUCCINE &amp; TRUFFLES (GFO)</b> fresh shaved truffles / truffle butter	MP
<b>SPICY RIGATONI VODKA (GFO)</b>	30
<b>CARROT GNOCCHETTI</b> spring peas / agrumato	26
<b>MAFALDINE CACIO E PEPE (GFO)</b> parmesan cheese / cracked black pepper	27
<b>LASAGNA BOLOGNESE</b> Impossible meat / bechamel sauce	28
<b>SPAGHETTI CARBONARA (GFO)</b>	28
<b>LINGUINE SCALLOPS (GFO)</b> white wine / garlic butter / parsley	32
<b>FUSILLI PESTO (GFO)</b> toasted pine nuts / basil / chili / parmesan	27
<b>MUSHROOM AGNOLOTTI</b> herb pasta / morel mushrooms parmesan / truffle dust	28

## PIZZAS

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

\* gluten free crust additional 2  
(cheese contains soy)

## PROTEINS

<b>EGGPLANT FILET (GFO)</b> mashed potatoes / mushroom bordelaise	32
<b>GRILLED LION'S MANE STEAK (GF)</b> truffle potatoes / mushroom bordelaise	36
<b>HEIRLOOM BUTTER BEANS (GF)</b> kale / oven roasted tomatoes parmesan cheese	20
<b>SCALLOPINI PARMESAN OR MILANESE</b> side of capellini marinara	35
<b>HOUSE MADE ITALIAN SAUSAGE (GF)</b> peppers / onions / tomato demi sauce	22
<b>SCALLOPINI PICCATA OR CACCIATORE</b> 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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