

# CROSSROADS

KITCHEN

LAS VEGAS

## SUMMER STEAK NIGHT

**\$75 Per Person / Only available from Thursday to Saturday**

Includes one starter, one protein & one side / choice of one sauce & one dessert

\*full table participation required

### STARTERS (choose one)

#### CAESAR SALAD (GFO)

choice of kale or romaine  
garlic focaccia croutons / Caesar dressing

#### WEDGE SALAD (GF)

iceberg / cherry tomatoes / bacon / pickled red onions  
house blue cheese dressing

#### LOBSTER MUSHROOM COCKTAIL (GF)

cocktail sauce / lemon

#### BLOOMING ONION

housemade dipping sauce

#### HEARTS OF PALM CRAB CAKE

tartar sauce

### À LA CARTE (additional \$35)

#### SEAFOOD PLATTER

lobster mushroom cocktail  
calamari & young coconut meat ceviche

### PROTEINS (choose one)

#### LION'S MANE STEAK (GF)

#### EGGPLANT FILET (GFO)

### SAUCE (choose one)

- mushroom bordelaise (GF)
- bacon onion jam (GF)
- classic steak sauce (GF)

### SIDES (choose one)

#### TRUFFLE MAC & CHEESE

#### BAKED POTATO (GF)

#### MASHED POTATO (GF)

#### ASPARAGUS (GF)

#### JALAPEÑO CREAMED CORN (GF)

#### TRUFFLE FRIES (GF)

### DESSERTS (choose one)

#### PEACH BAKED ALASKA

#### BROWNIE SUNDAE (GFO)

#### BERRY COBBLER WITH VANILLA ICE CREAM

\*\* Parties of 8 or more guests will have an 18% 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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