

CROSSROADS

KITCHEN
LAS VEGAS



Nut Free Dinner Menu

APPETIZERS

CAVIAR AND CHIPS (GF) potato chips / French onion dip	16
BROCCOLI ARANCINI Calabrian chili sauce / parmesan	17
IMPOSSIBLE CIGARS spicy almond milk yogurt	16
LION'S MANE SHORT RIB TART puff pastry / braised leeks / chives	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
FRENCH ONION SOUP herb crouton / provolone & parmesan cheese	14
CALAMARI FRITTI (GF) diablo sauce / lemon	20
BAKED MUSHROOM SCALLOPS Rockefeller style	20

* gluten free bread additional 2

PIZZAS

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

* gluten free crust additional 2
(cheese contains soy)

SALADS

GRAPEFRUIT & AVOCADO (GF) shiso / endive / toasted fennel gastrique	17
CARRIE UNDERWOOD HEART-BEET SALAD (GF) citrus / pistachios / aged balsamic / feta	16
CAESAR (GFO) choice of kale or romaine garlic focaccia croutons / Caesar dressing	18
WEDGE (GF) iceberg / cherry tomatoes / Umara bacon pickled red onions / house bleu cheese dressing	19

HOUSE-MADE PASTAS

TAGLIATELLE BOLOGNESE (GFO)	29
FETTUCCINE & TRUFFLES (GFO) fresh shaved truffles / truffle butter	MP
SPICY RIGATONI VODKA (GFO)	30
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
POTATO GNOCCHI chestnut mushrooms chestnuts / roasted vegetable jus	26

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

SIDES

BAKED SWEET POTATO (GF) pecan crumble / jalapeños butter / maple pearls	16
STUFFED SWEET ONIONS (GF) basmati rice / Moroccan tomato sauce / herbs	16
ROASTED ACORN SQUASH (GF) brown butter / sage	16
CELERY ROOT (GF) apples / sour cream / tonburi caviar / dill	16
TRUFFLE POTATOES (GF) fresh thyme / shaved parmesan <i>add fresh truffles</i> MP	17

* 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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