

CROSSROADS

KITCHEN
LAS VEGAS



Nut Free Dinner Menu

APPETIZERS

CAVIAR AND CHIPS (GF) potato chips / french onion dip	16
FIGS & FETA (GFO) white balsamic glaze / grilled sourdough	17
IMPOSSIBLE CIGARS spicy almond milk yogurt	16
CARAMELIZED ONION TART Boursin cheese / tomato egg yolk / frisee chives / lemon	15
CHEESE PLATE (GFO) Camembert / blue / boursin / quince paste dried fruit / toasted baguette	18
MEATBALLS Impossible meatballs / marinara ricotta cheese	19
STUFFED ZUCCHINI BLOSSOMS (GF)	17
CALAMARI FRITTI (GF) diablo sauce / lemon	20
BAKED MUSHROOM SCALLOPS Rockefeller style	20

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
We use Vertage cashew cheese on our pizza.

SALADS

WALDORF SALAD (GF) endive / pears / grapes / candied walnuts creamy yogurt vinaigrette	17
PERSIMMON & CELERY HEART (GF) cider soaked raisins / picked herbs Climax blue cheese / roasted pecans	16
CAESAR (GFO) choice of kale or romaine garlic focaccia croutons / Caesar dressing	18
WEDGE (GF) iceberg / cherry tomatoes / Umarmo 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	30
MAFALDINE CACIO E PEPE (GFO) parmesan cheese / cracked black pepper	27
LASAGNA BOLOGNESE	28
SPAGHETTI CARBONARA (GFO)	28
LINGUINE SCALLOPS (GFO) white wine / garlic butter / parsley	32
FUSILLI PESTO (GFO) toasted pine nuts / basil / chili / parmesan	27
LION'S MANE SHORT RIB RAVIOLI madeira glaze / parmesan cheese / chives	26

PROTEINS

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
EGGPLANT SKIRT STEAK (GFO) mashed potatoes / brandy cream sauce hollandaise / roasted garlic	32

SIDES

BRUSSELS SPROUTS (GF) currants / pine nuts / maple dijon vinaigrette	16
CRISPY ARTICHOKE HEARTS (GF) & MAITAKE MUSHROOMS dill yogurt sauce / picked herbs	16
ROASTED AUTUMN VEGETABLES (GF) carrots / parsnips / turnips / cipollini onions barolo jus	15
ROASTED HONEY NUT SQUASH (GF) almond yogurt / black garlic / pomegranate pumpkin seeds / fall spice	15
TRUFFLE POTATOES (GF) fresh thyme / shaved parmesan <i>add fresh truffles</i> MP	17
HEIRLOOM BEET AGRODOLCE (GF) capers / onions / garlic / pistachios / feta picked herbs	15

* shaved truffle supplement to any item MP ** caviar supplement to any item 10

EXECUTIVE CHEF SCOTT OKAZAKI

Please notify your server of any food allergies. Nuts, wheat & soy are used in preparing items on this menu.
Those with food allergies should not order from this menu or eat/share items with other guests from this menu.
An extra charge for additional items on dishes will be added to your check.



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