

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
ROASTED MUSHROOM TART shimeji mushroom / crispy phyllo caramelized onions / boursin cheese / bordelaise	17
SWEET CORN SOUP warm corn bread / scallion butter	14
CHEESE PLATE (GFO) Camembert / blue / boursin / quince paste dried cherries / 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

* 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
We use Vertage cashew cheese on our pizza.

SALADS

CARRIE UNDERWOOD REFLECTION SUMMER SALAD (GF) heirloom tomato & peach sweet red onion / mint / sherry vinaigrette	17
WATERMELON (GF) cherry tomatoes / cucumber / basil / feta cheese pistachios / balsamic	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	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
SUMMER CORN RAVIOLI spicy tomato butter sauce	26

PROTEINS

EGGPLANT FILET (GFO) mash 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

ROASTED JAPANESE EGGPLANT (GF) lemon yogurt / cherry-harissa chutney / mint	16
BABY ZUCCHINI (GFO) garlic / chili / herbed bread crumb / parmesan	16
GRILLED SWEET CORN (GF) horseradish cream / scallions chili spiced corn nuts / lemon	16
BABY OKRA (GF) Moroccan tomato sauce / farro roasted peppers / olives / picked herbs	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 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.



@Crossroads



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CROSSROADS

KITCHEN

LAS VEGAS

NUT FREE SUMMER DINNER MENU

APPETIZERS

IMPOSSIBLE CIGARS (MOD) 16
hot sauce

* gluten free bread additional 2

HOUSE-MADE PASTAS

TAGLIATELLE BOLOGNESE (GFO) (MOD) 29

FETTUCCINE & TRUFFLES (GFO) MP
fresh shaved truffles / truffle butter

SPICY RIGATONI VODKA (MOD) 30

MAFALDINE CACIO E PEPE (GFO) 27
parmesan cheese / cracked black pepper

LINGUINE SCALLOPS (GFO) 32
white wine / garlic butter / parsle

PIZZA *

TRUFFLE MUSHROOM BIANCA (MOD) 23
add fresh truffles MP

PEPPERONI (MOD) 23

SAUSAGE, PEPPERS AND ONIONS (GFO) 22

** gluten free pizza additional 2

We use Follow Your Heart cheese on our pizza.

PROTEINS

GRILLED LION'S MANE STEAK (GF) 36
truffle potatoes / mushroom bordelaise

HEIRLOOM BUTTER BEANS (GF) 20
kale / oven roasted tomatoes
parmesan cheese

SCALLOPINI MILANESE 35
side of capellini marinara

HOUSE MADE ITALIAN SAUSAGE (GF) 22
peppers / onions / tomato demi sauce

**SCALLOPINI PICCATA
OR CACCIATORE (MOD)** 35
side of capellini

SALADS

**CARRIE UNDERWOOD
REFLECTION SUMMER SALAD (GF)** 17
heirloom tomato & peach
sweet red onion / mint / sherry vinaigrette

WATERMELON (GF) (MOD) 16
cherry tomatoes / cucumber / basil / feta cheese
balsamic

CAESAR (GFO) 18
choice of kale or romaine
garlic focaccia croutons / Caesar dressing

SIDES

BABY ZUCCHINI (GFO) (MOD) 16
garlic / chili / herbed bread crumb / parmesan

BABY OKRA (GF) 16
Moroccan tomato sauce / farro
roasted peppers / olives / picked herbs

TRUFFLE POTATOES (GF) 17
fresh thyme / shaved parmesan
add fresh truffles MP

DESSERTS

BROWNIE SUNDAE (GFO) 13
vanilla ice cream / fudge sauce
coconut whip / brandied cherries

SORBET OF THE DAY (GFO) 8

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

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*** Gift cards must be designated for this location - each gift card is branded with the correct location.

EXECUTIVE CHEF SCOTT OKAZAKI

Items ordered from this menu will not include nuts, but you should still advise your server of your specific nut allergy.

Those with food allergies should only order from this menu and not eat/share items from another guest's plate unless also ordered from this menu.
Gluten free items are always prepared without gluten, but may be cooked in the same area and/or fryer as items containing gluten.