

# CROSSROADS

KITCHEN  
LAS VEGAS



Nut Free Dinner Menu

## APPETIZERS

<b>CAVIAR AND CHIPS (GF)</b> potato chips / French onion dip	16
<b>FIGS &amp; FETA (GFO)</b> white balsamic glaze / grilled sourdough	17
<b>IMPOSSIBLE CIGARS</b> spicy almond milk yogurt	16
<b>CRISPY ARTICHOKE HEARTS &amp; PIOPPINO MUSHROOMS (GF)</b> celery hearts / caper aioli	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
<b>BAKED MUSHROOM SCALLOPS</b> Rockefeller style	20

\* gluten free bread additional 2

## PIZZAS \*

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

\* gluten free crust additional 2  
We use Vertage cashew cheese on our pizza.

## SALADS

<b>CARRIE UNDERWOOD REFLECTION PEAR CARPACCIO (GF)</b> Climax blue cheese / walnuts / endive wholegrain mustard vinaigrette	17
<b>MIXED BABY LETTUCE (GF)</b> cucumber / radish / Vidalia onion / picked herbs red wine vinaigrette	16
<b>CAESAR (GFO)</b> choice of kale or romaine garlic focaccia croutons / Caesar dressing	18
<b>WEDGE (GF)</b> iceberg / cherry tomatoes / Umara bacon pickled red onions / house bleu cheese dressing	19

## 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>MAFALDINE CACIO E PEPE (GFO)</b> parmesan cheese / cracked black pepper	27
<b>ROASTED VEGETABLE LASAGNA</b> grilled leeks / eggplant / roasted peppers pesto ricotta / puttanesca 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>HONEY NUT SQUASH STUFFED PAPPARDELLE</b> fresh truffles / butter sauce	26

## PROTEINS

<b>EGGPLANT FILET (GFO)</b> mash 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>SCALOPINI PARMESAN OR MILANESE</b> side of capellini marinara	35
<b>HOUSE MADE ITALIAN SAUSAGE (GF)</b> peppers / onions / tomato demi sauce	22
<b>SCALOPINI PICCATA OR CACCIATORE</b> side of capellini	35

## SIDES

<b>ROASTED CHESTNUTS (GF)</b> chestnut mushrooms / roasted vegetable jus chervil	16
<b>BRUSSELS SPROUTS (GF)</b> pine nuts / currants / maple dijon vinaigrette	16
<b>FONDANT PARSNIPS (GF)</b> parsnip puree / confit grapes / chives	16
<b>MAPLE GLAZED BUTTERNUT SQUASH (GF)</b> Fresno chili gremolata / mint / roasted hazelnuts	16
<b>TRUFFLE POTATOES (GF)</b> 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.



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# CROSSROADS

KITCHEN  
LAS VEGAS

## NUT FREE FALL DINNER MENU

### APPETIZERS

**IMPOSSIBLE CIGARS (MOD)** 16  
hot sauce

**CRISPY ARTICHOKE HEARTS  
& PIOPPINO MUSHROOMS (GF)** 17  
celery hearts / caper aioli

\* 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 (GFO) (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

**MIXED BABY LETTUCE (GF)** 16  
cucumber / radish / Vidalia onion / picked herbs  
red wine vinaigrette

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

### SIDES

**BRUSSELS SPROUTS (GF) (MOD)** 16  
currants / maple dijon vinaigrette

**MAPLE GLAZED  
BUTTERNUT SQUASH (GF) (MOD)** 16  
Fresno chili gremolata / mint

**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

\*\* 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

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.