

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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