

CROSSROADS

KITCHEN

LAS VEGAS

THE CROSSROADS EXPERIENCE

7 Course Summer Tasting Menu / \$175 per person

includes a glass of Champagne / signed Crossroads Cookbook
Brief meet and greet with the Chef as he shaves Black Truffles for Course 5

* Chef requests full table participation

- 1st **SWEET CORN SOUP (GF)**
- 2nd **HEIRLOOM TOMATO & PEACH SALAD (GF)**
sweet red onion / mint / sherry vinaigrette
- 3rd **STUFFED ZUCCHINI BLOSSOM (GF)**
- 4th **FIGS & FETA (GFO)**
white balsamic glaze / grilled sourdough
- 5th **TRUFFLE SUMMER CORN RAVIOLI**
truffle butter sauce
- 6th **GRILLED LION'S MANE STEAK (GF)**
truffle potatoes / mushroom bordelaise
- 7th **DESSERT**
- CHEF'S SELECTION**

TASTING MENU

5 Course Summer Tasting Menu \$85 per person

* full table participation

- 1st **MUSHROOM BIANCA PIZZA**
- 2nd **HEIRLOOM TOMATO & PEACH SALAD (GF)**
sweet red onion / mint / sherry vinaigrette
- 3rd **LINGUINE SCALLOPS (GFO)**
white wine / garlic butter / parsley
- 4th **EGGPLANT FILET (GFO)**
mash potatoes / mushroom bordelaise
- 5th **DESSERT**
- CHEF'S SELECTION**

** optional shaved truffles supplement MP

** 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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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 (GFO)	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 (GFO) 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

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