



LAS VEGAS

CAVIAR

WE PROUDLY SERVE CALVISIUS CAVIAR • AVAILABLE IN 28G, 50G, AND 125G PORTIONS SERVED WITH FRESH ACCOUTREMENTS, CREME FRAICHE AND POTATO BLINI

OSCIETRA IMPERIAL GOLD

Exclusive to Wally's

large golden beads with umami flavors of pine nuts, pecans and seafoam brine

SEVRUGA

small black to light gray beads, soft eggs reminiscent of anchovies

OSCIETRA ROYAL

large golden amber beads with rich, creamy, bright notes

SIBERIAN ROYAL

small light gray beads with succulent, savory flavors of cured meat and dried fruit

TRADITION PRESTIGE

large grey-black caviar with elegant buttery, creamy flavors

CHEESE & CHARCUTERIE PLATES

CHEESE

CHALLERHOCKER

Switzerland / raw cow - brothy, nutty, hint of cacao

HOOKS 10YR CHEDDAR

Wisconsin / cow - intense, rich, tangy

SHROPSHIRE BLUE

England / cow - smooth, fruity, tangy

L'AMUSE GOUDA

Holland / cow - caramel crunch, brown butter

ESSEX BRABANDER

Netherlands / goat - sweet, nutty, caramel

JAKE'S GOUDA

New York / raw cow - addictive, caramelized pineapple

TOMME DE MA GRAND MERE

France / goat - bright, tangy, floral

MOLITERNO AL TARTUFO

Italy / sheep - grassy, nutty, intense truffle

TALEGGIO

Italy / cow - creamy, tangy, mushroom

ROQUEFORT

France / raw sheep - bold, strong, farmy

PRAIRIE BREEZE CHEDDAR

Iowa / cow - tangy, sweet, crystalline

BREBIS OSSAU IRATY

France / sheep - buttery, nutty, smooth

BOSCHETTO AL TARTUFO

Italy / sheep & cow - black truffles, opulent

QUICKE'S VINTAGE CHEDDAR

England / raw cow - savory, buttery, roasted onion

MANCHEGO

Spain / raw sheep - nutty, fruity, sweet, bold

BRILLAT SAVARIN

France / cow - velvety, creamy, buttery

EPOISSES

France / cow - funky, rich, meaty

CHARCUTERIE

"5J" JAMON IBERICO DE BELLOTA

pork - buttery, nutty, rich, decadent

GIORGIO'S FINOCCHIONA

pork - fennel seed, anise

PIO TOSINI PROSCIUTTO DI PARMA

pork - nutty, supple, fruity

CHARLITO'S TRUFFLE SALAMI

pork - black truffle, sea salt

JAMON SERRANO

pork - salty, lean, gamey

SMOKED DUCK BREAST

duck - tender, sweet, gently smoked

ANGEL'S BISON SALAMI

bison - bourbon, garlic, lean

BRESAOLA

beef - lean, supple, rich

CHORIZO IBERICO DE BELLOTA

pork - garlic, smoked paprika

DUCK SALAMI

duck - succulent, rich, nutty

CHARLITO'S SALAMI PICANTE

pork - garlic, cognac, spicy, hot

SAUCISSON SEC

pork - garlic, sea salt, peppercorns

WAGYU BEEF SALAMI

beef - thyme, black peppercorns, cabernet

PROSCIUTTO SAN DANIELE DOK DALL'AVA

pork - fruity, balanced

LOMO IBERICO DE BELLOTA

pork - cured loin, smoked paprika

DUCK MOUSSE WITH PORT

duck - smooth, rich, decadent

WILD BOAR SOPRESSATA

boar - sweet, robust, peppery

For additional selections, please inquire

*Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness, especially if you have certain health conditions.