Wally's

LAS VEGAS

BRUNCH DISHES

SALMON AVOCADO TOAST
smoked salmon, smashed avocado, heirloom tomato, poached eggs, basil pesto
34

COCONUT MILK CHIA PUDDING
coconut chia pudding, market berries, cocoa nibs
18

FRENCH TOAST
oven roasted brioche bread pudding, lemon whipped ricotta, roasted stone fruit, almond crumble
26

THREE EGGS ANY STYLE*
choice of thick or thin cut bacon, boulangere style potatoes, grilled baguette
24

STEAK AND EGGS* 50
grilled creekstone skirt steak, sunny side up eggs, blistered tomatoes, grilled sourdough, red chimichurri sauce

SIDES

THICK CUT BACON	16	SEASONAL FRUIT BOWL	15
THIN CRISPY BACON	9	TOASTED BRIOCHE	8
TWICE FRIED SMASHED POTATOES	18	AVOCADO	6
ORGANIC EGG	5	TRUFFLE POMME FRITES	24

SALADS AND SANDWICHES

CROQUETTE BENEDICT	serrano ham, mixed green salad	28
BURRATA SALAD	arugula and frisée, with warmed delicata squash, acorn squash, butternut squash, pomegranate seeds	32
CHOPPED CHICKEN SALAD	artisan romaine, avocado, pumpkin seed, goat cheese, roasted squash, cilantro lime vinaigrette	32
TRUFFLE CAESAR SALAD	heirloom tomato, butter lettuce, artisan romaine, moliterno truffle pecorino, shaved garlic crouton, truffle caesar dressing	30
PAUL'S ENDIVE SALAD	golden belgium endive, green apple, toasted walnuts, challerhocker, honey citron vinaigrette	27
WALLY'S HERO	genoa, mortadella, capicola, prosciutto, provolone, tomatoes, greens, pepperoncini, mayo, mustard, olive oil, balsamic, ciabatta roll *add spicy aioli $3*	19
BÁNH MÌ	wagyu beef belly, hoison aioli, pickled vegetables, french baguette	21
PASTRAMI RUEBEN	russian aioli, sauerkraut, gruyere, rye toast	19
GRILLED TUNA MELT	albacore tuna salad, aged gruyère, brioche	17
TURKEY CLUB	roasted turkey breast, bacon, avocado, heirloom tomatoes, gem lettuce, dijon aioli, brioche	22
GRILLED CHEESE	aged gruyère, gouda, shallot chutney, country bread *add turkey or French ham $4, add bacon $3*	16

WALLY BURGER* wagyu beef, smoked gouda, heirloom tomato, caramelized onions, butter lettuce, Wally's sauce, house made ketchup, pomme frites 35

FOR THE TABLE & ENTREES

BUTTERNUT SQUASH SOUP	cardamom crème fraîche	25
GRILLED OCTOPUS	chorizo spiced Spanish octopus, roasted heirloom carrots, lime crème fraîche, black garlic mole	32
STEAK TARTARE*	wagyu steak tartare "classic," grilled sour dough crostini, shaved truffle, charred leek aioli	48
WOOD OVEN BAKED BRIE	french baguette, fermier brie, truffle honey, truffle butter, shaved burgundy truffle	30
WHITE PIZZA	pear, bacon, roquefort and champagne vinegar gastrique	26
TRUFFLE PIZZA	porcini truffle purée, truffle oil, buffalo mozzarella, arugula, fresh shaved winter truffle	30
SPICY SALAMI PIZZA	calabrese style salami, house made tomato sauce, mozzarella, chili roasted red onion, honey	24
BUFFALINA PIZZA	tomato sauce, buffalo mozzarella, sweet pickled chili, Italian basil	23
ROASTED RED PEPPER HUMMUS	herb & chickpea hummus, pickled red onion, wood oven roasted pita bread	24
DUCK CONFIT	butternut squash puree, pomegranate reduction	30
GRILLED ASPARAGUS	jumbo grilled asparagus, Serrano ham, hazelnut truffle vinaigrette	26
MOROCCAN CAULIFLOWER	pan-roasted mixed cauliflower, ras al hanout, lemon date puree, almonds, sultanas	24
PAN SEARED KING SALMON*	tomato, capers, lemon juice, fresh herbs, brown butter and broccolini	48
TRUFFLE GNOCCHI	parmesan ricotta gnocchi, braised wild mushrooms, grated truffle	38
TRUFFLE BOLOGNESE	veal truffle ragu bianco, vesuviotti pasta, aged parmesan, shaved truffle	40
CREEKSTONE NY STEAK FRITES*	creekstone 16oz new york strip, glazed cipollini onion, bearnaise sauce, pomme frites	80

WALLY'S ORIGINAL

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