



DINNER

COLD

STEAK TARTARE* <i>W</i>	48
hand-cut wagyu rumsteak, shallot, parsley, cornichon, quail egg, oregano toastine, truffle	
BURRATA + RHUBARB	28
strawberry rhubarb compote, shiso-basil oil, toasted brioche	
ARTICHOKE HUMMUS	24
herb-artichoke hummus, crispy baby artichokes + pea falafel, garlic confit, wood oven roasted pita, lemon herb oil	
OYSTER IN HALF SHELL*	<i>1/2 dozen</i> \$24
horseradish, lemon, cocktail sauce, scallion-ginger-cucumber mignonette	
	<i>1 dozen</i> \$48

PAUL'S ENDIVE SALAD <i>W</i>	27
golden belgian endive, green apple, toasted walnuts, emmenthal, honey citron vinaigrette	
LOBSTER SALAD*	38
warm maine lobster, baby gem lettuce, avocado, heirloom cherry tomato, crispy quinoa, tomato vinaigrette	
CAESAR SALAD*	19
white anchovies, heirloom cherry tomatoes, shaved radish, aged parmesan, shaved garlic crouton	
<i>add-ons</i>	
GRILLED CHICKEN	15
PAN SEARED SALMON*	25
6OZ GRILLED FILET*	55
WOOD-FIRED U4 PRAWN	22

HOT

TRUFFLE GNOCCHI	38
parmesan, ricotta gnocchi, mushroom medley, black truffle	
TRUFFLE PIZZA	35
porcini truffle purée, truffle oil, buffalo mozzarella, wild arugula, shaved truffle	
MORTADELLA PESTO PIZZA	26
mortadella, creamy pesto, pistachios, parmesan, stracciatella	
BUFFALINA PIZZA	24
tomato sauce, buffalo mozzarella, sweet pickled chili, italian basil	
SPICY SALAMI PIZZA	24
calabrese style salami, housemade tomato sauce, mozzarella, chili roasted red onion, honey	
RED PEPPER BISQUE	24
roasted red pepper + fennel bisque, lump blue crab	

WOOD OVEN BAKED BRIE <i>W</i>	30
french baguette, fermier brie, truffle honey, truffle butter, shaved truffle	
GRILLED OCTOPUS	34
chorizo spiced spanish octopus, romesco sauce, lemon, leek, rosemary oil	
SUGAR SNAP PEAS	20
wood oven blistered sugar snap peas, smoked sea salt, shaved 18-month parmiggiano reggiano, shallot-banyuls vinaigrette, puffed wild rice	
MOROCCAN CAULIFLOWER <i>W</i>	20
pan-roasted mixed cauliflower, ras el hanout, date purée, almonds, sultanas	
TRUFFLE LENTILS <i>W</i>	38
green lentils de puy en velay 'ragouttéés', sweet peas truffle butter, shaved fresh truffle	
MUSSELS A LA BOURGUIGNONNE*	28
mussels, green herb butter, garlic confit, toasted baguette	

MAIN

KING SALMON FILLET*	48
lemon beurre blanc, dill oil, pickled watermelon radish + shimeji mushrooms, grilled spring onion	
TRUFFLE BOLOGNESE	40
veal truffle ragu bianco, cavatappi pasta, aged parmesan, shaved truffle	
IBERICO PORK SECRETO*	48
brasa rub, crispy manchego polenta, arugula, spring garlic herb sauce, px vinegar	
HOKKAIDO SCALLOPS*	48
pan seared scallops, carrot-ginger purée, crispy prosciutto, pickled rhubarb	
RED SNAPPER*	48
wood grilled red snapper fillet, seared fennel, blood orange-saffron broth	

WALLY BURGER* <i>W</i>	35
half-pound black hawk american wagyu, artikaas smoked gouda, heirloom tomato, caramelized onions, butter lettuce, wally's sauce	
NY PRIME STEAK FRITES*	68
10oz wanderer grass fed ny steak, glazed cipollini onion, bearnaise sauce, house cut fries	
NEW ZEALAND LAMB CHOPS*	72
sherry vinegar reduction, panisse, pistachio + rosemary mint crust, lamb jus	
FILET MIGNON*	85
lowa premium ranch, crispy pinwheel potato, asparagus, beurre rouge, roasted garlic + thyme compound butter	

for two

WHOLE ROASTED HERITAGE CHICKEN* <i>W</i>	109
whole roasted bone-in heritage chicken, smashed fingerling potatoes, broccolini, sauce albuféra, shaved truffle	
FRENCH SEA BASS*	MP
wood oven roasted french-style sea bass, blistered cherry tomatoes, market vegetables, charred lemon	

THE STEAKS

25oz DELMONICO*	160
<i>a richly marbled, thick-cut ribeye steak</i>	
28oz PORTERHOUSE*	195
<i>a classic cut featuring both the tenderloin and strip</i>	
16oz NEW ZEALAND WAGYU RIBEYE*	280
<i>a premium victoria island ribeye steak with exceptional marbling</i>	
48oz DRY-AGED BONE-IN TOMAHAWK*	300
<i>the steak you came to vegas for. dry-aged in house, prime</i>	

wally's steaks are served with mashed potatoes, sautéed broccolini, seasonal mushrooms, roasted bone marrow and bordelaise sauce

SIDES

SPRING VEGETABLE FRICASSÉE	24
sautéed spring vegetable, tendrils and fresh herbs, yuzu kosho	
TRUFFLE FRITES	24
grated parmesan, truffle oil, shaved truffle	

W WALLY'S ORIGINAL

WALLY'S LAS VEGAS | EXECUTIVE CHEF: SHAWN WALLACE · GENERAL MANAGER: JOHN PEISER | MARCH 2025

We're dedicated to crafting our dishes fresh daily, which may lead to select items being available in limited quantities. Your health is paramount to us; if you have any allergies, we urge you to inform us as not every ingredient is mentioned.

*Please note, the consumption of raw or undercooked meats, poultry, seafood, shellstock, or eggs could elevate your risk of foodborne illnesses, more so if you have specific health ailments.