



LAS VEGAS
ALL DAY MENU

CAVIAR

WE PROUDLY SERVE CALVISIUS CAVIAR • AVAILABLE IN 28G, 50G, AND 125G PORTIONS

served with chef's accoutrements, crème fraîche and potato blinis

Please ask your server about our daily selections

- PAUL'S ENDIVE** 27
golden Belgium endive, baby green apple, toasted walnuts, emmenthal cheese, honey citron vinaigrette
- TRUFFLE CAESAR SALAD** 30
heirloom tomato, artisan romaine, moliterno truffle pecorino, shaved garlic crouton, truffle caesar dressing
- *STEAK TARTARE** 48
prime tenderloin tartare "classic", grilled sourdough crostini, shaved truffle, charred leek aioli
- SHRIMP & AVOCADO** 38
chilled prawn 'cocktail', hass avocado, heirloom cherry tomato, charred grapefruit vinaigrette
- WOOD OVEN BAKED BRIE** 28
French baguette, fermier brie, ruffle honey, truffle butter, shaved truffle
- GRILLED OCTOPUS** 30
chorizo spiced grilled Spanish octopus, roasted heirloom carrots, pea tendrils, lime crème fraîche, black garlic mole
- *WALLY BURGER** 35
American wagyu burger, Old Amsterdam gouda, heirloom tomato, caramelized onions, Wally's sauce, housemade brioche bun, pomme frites
- *WAGYU NY STEAK FRITES** 98
19oz American Wagyu NY strip, glazed cipollini onion, béarnaise sauce, pomme frites
- SPICY SALAMI PIZZETTA** 24
calabrese style salami, housemade tomato sauce, smoked mozzarella, chili roasted red onion, honey
- BUFALINA PIZZETTA** 23
tomato sauce, buffalo mozzarella, sweet pickled chili, basil
- TRUFFLE PIZZETTA** 27
porcini truffle puree, truffle oil, buffalo mozzarella, arugula
- PROSCIUTTO PIZZETTA** 27
prosciutto di parma, tomato sauce, buffalo mozzarella, basil, wild arugula, chili oil
- WALLY'S HERO** 14
genoa, capicola, mortadella, prosciutto, provolone, tomato, greens, pepperoncini, mayo, mustard, olive oil, ciabatta roll
- GRILLED TUNA MELT** 15
albacore tuna salad, aged gruyère, toasted brioche
- TURKEY CLUB** 16
roasted turkey breast, bacon, heirloom tomato, avocado, dijon aioli, toasted brioche
- PROSCIUTTO CAPRESE** 17
prosciutto di parma, heirloom tomato, buffalo mozzarella, wild arugula, basil pesto, ciabatta roll
- MORROCCAN CAULIFLOWER** 22
pan-roasted mixed cauliflower, ras al hanout, preserved lemon date puree, almonds, sultanas
- TRUFFLE POMME FRITES** 22
grated parmesan, truffle oil, shaved truffle

CHARCUTERIE & CHEESE

3 FOR 28 | 5 FOR 44

MEAT

"5J" JAMON IBERICO BELLOTA (ADD 20)
pork - decadent, buttery, nutty, rich

BROOKLYN SALAMI
pork - whiskey, orange zest, sweet spices

SAUCISSON SEC
pork - garlic, sea salt, peppercorns

PORK PISTACHIO PATE (ADD 5)
pork - country style pate, rich, fatty

SMOKED DUCK BREAST
duck- tender, sweet, gently smoked

CHARLITO'S TRUFFLE SALAMI (ADD 5)
pork - black truffle, sea salt

JAMON SERRANO
pork - savory, lean, gamey

BRESAOLA
beef - lean, supple, rich

PAMPLONA CHORIZO
pork - garlic, smoked paprika, spicy

PIO TOSINI PROSCIUTTO DI PARMA
pork - nutty, supple, fruity

CHEESE

BRILLAT SAVARIN
France / cow - creamy, buttery, velvety

TRUFFLE GOUDA (ADD 5)
Holland / cow - black truffles, opulent

BREBIS OSSAU IRATY
France/ sheep - buttery, nutty, smooth

PRAIRIE BREEZE CHEDDAR
Iowa / cow - tangy, sweet, crystalline

ROQUEFORT
France / raw sheep - bold, strong, farmy

MEREDITH FETA
Australia / sheep & goat - tangy, herbaceous

MOLITERNO AL TARTUFO (ADD 5)
Italy / sheep - grassy, nutty, intense truffle

OG KRISTAL
Belgium/ raw cow - cheese candy

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

HOOKS 5YR CHEDDAR (ADD 10)
Wisconsin / cow - intense, rich, tangy

SOFIA CAPRIOLE
Indiana / goat - bright, tangy, floral

SHROPSHIRE BLUE
England / cow - smooth, fruity, tangy

HORNBACHER
Switzerland / raw cow - brothy, nutty

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.