



DINNER

COLD

OYSTERS ON THE HALF SHELL		<i>1/2 dozen</i>	\$24	PAUL'S ENDIVE SALAD <i>W</i>	27
horseradish, lemon, cocktail sauce, scallion-ginger cucumber mignonette		<i>1 dozen</i>	\$48		
BURRATA + TOMATO			22	BIBB LETTUCE (GF) (V)	20
heirloom tomatoes, basil, pickled red onion, saba, burrata				open-faced bibb lettuce, crudités, roasted meyer lemon vinaigrette	
HALIBUT CEVICHE			36	STEAK TARTARE <i>W</i>	48
rosé pickled watermelon, leche de tigre, avocado, cilantro, crispy plantain, sweet potato				hand-cut wagyu rump steak, shallot, parsley, cornichon, quail egg, oregano crostini, truffle	
CAESAR SALAD			19	ARTICHOKE HUMMUS (V)	24
white anchovies, heirloom cherry tomatoes, shaved radish, aged parmigiano reggiano, shaved garlic croutons				herb-artichoke hummus, crispy baby artichoke, pea falafel, garlic confit, wood-oven-roasted pita, lemon-herb oil	
add-					
GRILLED CHICKEN	15	WOOD FIRED U4 PRAWN	22	GRILLED JUMBO GREEN ASPARAGUS (GF)	22
6oz GRILLED FILET	55	PAN SEARED SALMON	25		
				herb salad, béarnaise sauce	

PIZZA

TRUFFLE PIZZA	35	BUFFALINA PIZZA	24
porcini truffle purée, truffle oil, buffalo mozzarella, wild arugula, shaved truffle		tomato sauce, buffalo mozzarella, sweet pickled chili, italian basil	
MORTADELLA PIZZA	27	SPICY SALAMI PIZZA	26
tomato, parmesan, arugula-pistachio pesto, stracciatella, mortadella		calabrese-style salami, house-made tomato sauce, mozzarella, chili roasted red onion, honey	
CAVIAR PIZZA	110		
shredded mozzarella, crème fraiche, wally's caviar			

HOT

ROASTED TOMATO SOUP	22	PAN-SEARED HALIBUT	48
vegan roasted tomato, anise onion soup, basil oil, brioche grilled cheese toast			
TRUFFLE GNOCCHI	38	BLACKENED KING SALMON (GF)	48
ricotta gnocchi, parmesan, mushroom medley, black truffle			
BRAISED RABBIT BOLOGNESE	36	WALLY BURGER <i>W</i>	35
fresh pappardelle, tomatoes, barolo, roasted shallots, garlic, parmesan, ricotta, basil			
WOOD-OVEN BAKED BRIE <i>W</i>	30	half-pound black hawk american wagyu, artikaas smoked gouda, heirloom tomato, caramelized onions, butter lettuce, wally’s sauce	
WOOD-FIRED SHISHITO PEPPERS (GF)	21	RACK OF LAMB (GF)	72
pickled cucumber, roasted garlic labneh, za’atar spice			
DIVER SCALLOPS PROVENÇALE	49	GRILLED DUROC PORK CHOP (GF)	65
pan roasted maine diver scallops, tomato, garlic provençale sauce, seasoned toasted baguette			
MUSSELS À LA BOURGUIGNONNE	28	NY PRIME STEAK FRITES	68
mussels, green herb butter, garlic confit, toasted baguette			
10oz wanderer grass fed ny steak, glazed cipollini onion, béarnaise sauce, house-cut fries			

FOR TWO

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

STEAKS

PETIT FILET 6 oz	68	<i>all steaks are accompanied by mashed potatoes, grilled broccolini, and mushroom ragout.</i>
IOWA PREMIUM BONE-IN FILET 14oz	130	
DELMONICO 25oz	160	
DRY-AGED TOMAHAWK 48oz	300	

SAUCES

BÉARNAISE	8
GREEN PEPERCORN	9
BORDELAISE	12
ALBUFÉRA	18

SIDES

MASHED POTATOES	10
POMMES FRITES	10
BROCCOLINI	12
MUSHROOM RAGOUT	15
MARKET VEGETABLES	22
TRUFFLE FRITES	25



Our dishes are prepared fresh daily and may be available in limited quantities.
Please inform us of any allergies, as not all ingredients are listed. Consuming raw or undercooked items may increase the risk of foodborne illness.