



## BRUNCH

### BREAKFAST

<b>SALMON AVOCADO TOAST*</b>	34	<b>WALLY'S BREAKFAST SANDWICH*</b>	28
smoked salmon, smashed avocado, poached eggs, basil pesto, shaved green asparagus		toasted brioche bun, candied applewood smoked bacon, farm fresh egg, ewephoria sheep's milk cheese, heirloom tomatoes, crushed avocado, chipotle mayo, pomme frites	
<b>CHEF'S SEASONAL QUICHE</b>	22	<b>OPEN FACE OMELETTE*</b>	24
served with a side of mixed greens, heirloom cherry tomatoes, cucumber, white balsamic dressing		chino farm eggs, iberico paleta, baby spinach, grilled avocado, mixed mushrooms	
<b>STEAK AND EGGS*</b>	65	<b>THREE EGGS, ANY STYLE*</b>	24
6 oz grilled petite filet mignon, sunny side up eggs, blistered tomatoes, grilled sourdough, red pepper herb sauce		choice of thick cut bacon or apple chicken sausage, boulangere style potatoes, grilled baguette	
<b>YOGURT PARFAIT</b>	20	<b>CROQUETTE BENEDICT*</b>	28
honey almonds, toasted granola, mixed berries		serrano ham, mixed green salad	
		<b>WOOD OVEN FRENCH TOAST</b>	26
		oven roasted brioche bread pudding, lemon whipped ricotta, caramelized peaches, almond crumble	

### LUNCH

<b>OYSTER IN HALF SHELL*</b>	1/2 dozen \$30	<b>NIÇOISE SALAD*</b>	38
horseradish, lemon, cocktail sauce, scallion-ginger-cucumber mignonette	1 dozen \$48	rare seared bluefin tuna, haricot vert, fennel, tomato, fingerling potato, artichoke, pickled onion, olives, hardboiled egg, solanova, lemon, basil vinaigrette	
<b>IMPORTED BURRATA SALAD</b>	28	<b>PAUL'S ENDIVE SALAD</b> <i>W</i>	27
imported burrata, spiced carrots and beets, harissa vinaigrette, arugula, almonds, toasted country bread		golden belgian endive, green apple, toasted walnuts, emmenthal, honey citron vinaigrette	
<b>CHOPPED CHICKEN</b> <i>W</i>	32	<b>PROSCIUTTO CAPRESE SANDWICH</b>	22
artisan romaine, avocado, pumpkin seed, goat cheese, roasted squash, cilantro lime vinaigrette		prosciutto, heirloom tomato, basil pesto, fresh buffalo mozzarella, arugula, balsamic, beet ciabatta	
<b>LOBSTER SALAD</b>	38	<b>PASTRAMI REUBEN</b>	21
warm maine lobster, baby gem lettuce, avocado, heirloom cherry tomato, crispy quinoa, tomato vinaigrette		russian aioli, sauerkraut, gruyere, ciabatta	
<b>CAESAR SALAD*</b>	19	<b>TURKEY CLUB</b>	22
white anchovies, heirloom cherry tomatoes, shaved radish, aged parmesan, shaved garlic crouton		roasted turkey breast, bacon, avocado, heirloom tomatoes, gem lettuce, garlic aioli, brioche	
add-ons		<b>BUTTERNUT SQUASH SOUP</b>	20
<b>GRILLED CHICKEN</b> 15	<b>WOOD FIRED U4 PRAWN</b> 22	butternut squash, cardamom crème fraîche	
<b>6oz GRILLED FILET</b> 55	<b>PAN SEARED SALMON</b> 25	<b>ARTICHOKE HUMMUS</b>	24
<b>WALLY'S HERO</b> <i>W</i>	19	herb artichoke hummus, crispy baby artichokes + peas falafel, garlic confit, wood oven roasted pita, lemon herb oil	
genoa, mortadella, capicola, prosciutto, provolone, tomatoes, greens, pepperoncini, mayo, mustard, olive oil, balsamic, ciabatta roll. add spicy aioli		<b>WALLY BURGER*</b> <i>W</i>	35
<b>GRILLED CHEESE</b>	16	half-pound black hawk american wagyu, artikaas smoked gouda, heirloom tomato, caramelized onions, butter lettuce, wally's sauce	
aged gruyère, gouda, shallot chutney, country bread. add turkey or french ham \$8, add bacon \$9		<b>WOOD OVEN BAKED BRIE</b> <i>W</i>	24
<b>STEAK TARTARE*</b> <i>W</i>	48	french baguette, fermier brie, truffle honey, truffle butter, shaved truffle	
wagyu steak tartare "classic", shaved truffle, charred leek aioli, grilled sourdough crostini		<b>SMOKED CARROTS</b>	24
<b>SPICY SALAMI PIZZA</b>	24	smoked heirloom carrots, honey thyme glaze, mint yogurt, toasted pumpkin seeds	
calabrese style salami, housemade tomato sauce, mozzarella, chili roasted red onion, honey		<b>GRILLED OCTOPUS</b>	34
<b>TRUFFLE PIZZA</b>	30	chorizo spiced spanish octopus, romesco sauce, lemon, leeks, rosemary oil	
porcini truffle purée, truffle oil, buffalo mozzarella, wild arugula, shaved truffle		<b>TRUFFLE GNOCCHI</b>	38
<b>BUFFALINA PIZZA</b>	24	parmesan, ricotta gnocchi, mushroom medley, black truffle	
tomato sauce, buffalo mozzarella, sweet pickled chili, italian basil		<b>PAN SEARED KING SALMON*</b>	48
<b>NY PRIME STEAK FRITES*</b>	68	pan seared king salmon, cranberry beans, tasso ham, prosciutto wrapped endive	
10oz wanderer grass fed ny steak, glazed cipollini onion, bearnaise sauce, house cut fries			

### SIDES

<b>THICK CUT BACON</b>	16	<b>APPLE CHICKEN SAUSAGE</b>	9	<b>TRUFFLE POMME FRITES</b>	24
<b>THIN CRISPY BACON</b>	9	<b>TOASTED BRIOCHE</b>	8	<b>AVOCADO</b>	6
		<b>SEASONAL CUT FRUIT BOWL</b>	17		



WALLY'S LAS VEGAS | EXECUTIVE CHEF: SHAWN WALLACE · GENERAL MANAGER: JOHN PEISER | OCTOBER 2024

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.