



LAS VEGAS

CAVIAR

WE PROUDLY SERVE CALVISIUS CAVIAR • AVAILABLE IN 28G, 50G, AND 125G PORTIONS SERVED WITH FRESH ACCOUTREMENTS, CREME FRAICHE AND POTATO BLINI

BELUGA HYBRID MALOSSOL

Exclusive to Wally's

large grey beads, smooth, buttery with a long finish

235 • 425 • 100g/850

SEVRUGA

small black to light gray beads, soft eggs reminiscent of anchovies

205 • 330 • 745

OSCIETRA ROYAL

large golden amber beads with rich, creamy, bright notes

235 • 375 • 840

SIBERIAN ROYAL

small light gray beads with succulent, savory flavors of cured meat and dried fruit

170 • 260 • 605

TRADITION PRESTIGE

large grey-black caviar with elegant buttery, creamy flavors

125 • 185 • 395

CHEESE & CHARCUTERIE PLATES

3 FOR 28 | 5 FOR 44 • CHOOSE FROM BELOW

CHEESE

HORNBACHER

Switzerland / raw cow - brothy, nutty,

HOOK'S 5 YEAR (ADD 5)

Wisconsin / cow - intense, rich, tangy

SHROPSHIRE BLUE

England / cow - smooth, fruity, tangy

L'AMUSE GOUDA

Holland / cow - caramel crunch, brown butter

EWEPHORIA

Netherlands / sheep - sweet, nutty, caramel

MEREDITH FETA

Australia / sheep & goat - tangy, herbaceous

SOFIA CAPRIOLE

Indiana / goat - bright, tangy, floral

MOLITERNO AL TARTUFO (ADD 5)

Italy / sheep - grassy, nutty, intense truffle

FONTAL

Italy / cow - creamy, tangy, mushroom

CHIRIBOGA BLUE

Germany / cow - rich, strong, farmy

PRAIRIE BREEZE CHEDDAR

Iowa / cow - tangy, sweet, crystalline

BREBBIS OSSAU IRATY

France / sheep - buttery, nutty, smooth

TRUFFLE GOUDA (ADD 5)

Holland / cow - black truffles, opulent

QUICKE'S VINTAGE CHEDDAR

England / raw cow - savory, buttery, roasted onion

MANCHEGO

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

BRILLAT SAVARIN

France / cow - velvety, creamy, buttery

CAMEMBERT

France / cow - funky, rich, creamy

CHARCUTERIE

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

BROOKLYN SALAMI

pork - bourbon, sour cherry, sweet, smoky

PIO TOSINI PROSCIUTTO DI PARMA

pork - nutty, supple, fruity

CHARLITO'S TRUFFLE SALAMI (ADD 5)

pork - black truffle, sea salt

JAMON SERRANO

pork - salty, lean, gamey

SMOKED DUCK BREAST

duck - tender, sweet, gently smoked

PORK PISTACIO PATE (ADD 5)

pork - country style pate, rich, fatty

BRESAOLA

beef - lean, supple, rich

PAMPLONA CHORIZO

pork - garlic, smoked paprika

DUCK SALAMI

duck - succulent, rich, nutty

CHARLITO'S SALAMI PICANTE

pork - garlic, cognac, spicy, hot

SAUCISSON SEC

pork - garlic, sea salt, peppercorns

WAGYU BEEF SALAMI (ADD 5)

beef - thyme, black peppercorns, cabernet

ETNA LEMON ZEST & PISTACHIO

pork - savory, balanced

LOMO IBERICO (ADD 15)

pork loin - smoked paprika, spicy, savory

DUCK MOUSSE WITH PORT

duck - smooth, rich, decadent

SPECK

pork - sweet, robust, smoky

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.