



LAS VEGAS
ALL DAY MENU

CAVIAR

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

served with chef's accoutrements, crème fraîche and seaweed 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
- WOOD OVEN BAKED BRIE** 30
French baguette, fermier brie, ruffle honey, truffle butter, shaved truffle
- GRILLED OCTOPUS** 32
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 PIZZA** 24
calabrese style salami, housemade tomato sauce, mozzarella, chili roasted red onion, honey
- BUFFALINA PIZZA** 23
tomato sauce, buffalo mozzarella, sweet pickled chili, basil
- TRUFFLE PIZZA** 30
porcini truffle puree, truffle oil, buffalo mozzarella, arugula
- CARBONARA PIZZA** 26
mascarpone crema, runny egg, bacon lardon, mozzarella scallion, shaved button mushrooms
- WALLY'S HERO** 19
genoa, capicola, mortadella, prosciutto, provolone, tomato, greens, pepperoncini, mayo, mustard, olive oil, ciabatta roll
- GRILLED TUNA MELT** 19
albacore tuna salad, aged gruyère, toasted brioche
- TURKEY CLUB** 22
roasted turkey breast, bacon, heirloom tomato, avocado, dijon aioli, toasted brioche
- PROSCIUTTO CAPRESE** 21
prosciutto di parma, heirloom tomato, buffalo mozzarella, wild arugula, basil pesto, ciabatta roll
- MOROCCAN CAULIFLOWER** 24
pan-roasted mixed cauliflower, ras al hanout, lemon date puree, almonds, sultanas
- GRILLED ASPARAGUS** 26
jumbo grilled asparagus, serrano ham, truffle hazelnut vinaigrette
- TRUFFLE POMME FRITES** 24
grated parmesan, truffle oil, shaved truffle

CHARCUTERIE & CHEESE

3 FOR 30 | 5 FOR 48

MEAT

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

BROOKLYN SALAMI
pork - whiskey, orange zest, sweet spices

TEMPESTA SOPPRESSATA
pork - black peppercorn, red wine

BLACK PEPPER PATE (ADD 5)
pork - country style pate, rich, fatty

DUCK MOUSSE WITH PORT
duck - smooth, rich, decadent

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 KUNIK (ADD 5)
New York / goat & cow - black truffles, earthy

P'TIT BASQUE
France/ sheep - creamy, nutty, subtle sweet

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

CHERIBOGA BLUE
Germany / cow - rich, strong, farmy

MEREDITH FETA
Australia / sheep & goat - tangy, herbaceous

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

SAENKANTER GOUDA
Netherlands / raw cow - cheese candy

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

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

MONTE ENBRO
Spain / goat - lemony, pungent, tangy

SHROPSHIRE BLUE
England / cow - smooth, fruity, tangy

1655 GRUYERE 12 MONTH
Switzerland / raw cow - bright, nutty sweetness

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.