



DINNER

COLD

- STEAK TARTARE*** *W* 48
hand-cut wagyu rumsteak, shallot, parsley, cornichon, quail egg, oregano toastine, truffle
- BURRATA** 18
acorn squash, pumpkin seed brittle, tamarind - pomegranite glaze, toasted brioche
- ARTICHOKE HUMMUS** 24
herb-artichoke hummus, crispy baby artichoke + pea falafel, garlic confit, wood oven roasted pita, lemon-herb oil
- OYSTER IN HALF SHELL*** *1/2 dozen* \$24
1 dozen \$48
horseradish, lemon, cocktail sauce, scallion-ginger-cucumber mignonette

- PAUL'S ENDIVE SALAD** *W* 27
golden belgian endive, green apple, toasted walnuts, emmenthal, honey citron vinaigrette
- BABY SPINACH SALAD** 22
delicata squash, crispy bacon lardons, poached chino farm egg, cranberries, goat cheese, warm bacon-shallot vinaigrette
- CAESAR SALAD*** 19
white anchovies, heirloom cherry tomatoes, shaved radish, aged parmesan, shaved garlic crouton
add-
- GRILLED CHICKEN** 15
- WOOD FIRED U4 PRAWN** 22
- 6oz GRILLED FILET** 55
- PAN SEARED SALMON** 25

HOT

- TRUFFLE GNOCCHI** 38
parmesan, ricotta gnocchi, mushroom medley, black truffle
- TRUFFLE PIZZA** 35
porcini truffle purée, truffle oil, buffalo mozzarella, wild arugula, shaved truffle
- DUCK CONFIT PIZZA** 24
honeynut squash + mascarpone cream, balsamic reduction, toasted walnuts, fresh sage
- BUFFALINA PIZZA** 24
tomato sauce, buffalo mozzarella, sweet pickled chili, Italian basil
- SPICY SALAMI PIZZA** 24
calabrese-style salami, housemade tomato sauce, mozzarella, chili roasted red onion, honey
- ROASTED GARLIC + CANNELLINI BEAN SOUP** 25
braised shortrib, rosemary

- WOOD OVEN BAKED BRIE** *W* 30
french baguette, fermier brie, truffle honey, truffle butter, shaved truffle
- GRILLED OCTOPUS** 34
lemon, caperberries, fresh herbs, shallots, garlic, extra virgin olive oil, heirloom tomatoes, artichokes, black garlic croutons
- ROASTED BRUSSEL SPROUTS** 22
bacon lardons, pear mostarda, garlic-shallot crumble, pomegranite arils
- SEARED FOIE GRAS + CRISPY VEAL SWEETBREADS** 36
celery root puree, roasted grapes, pickled plums, toasted hazelnuts, armagnac reduction
- MUSSELS A LA BOURGUIGNONNE*** 28
mussels, green herb butter, garlic confit, toasted baguette
- WOOD-FIRED SHISHITO PEPPERS** 21
pickled cucumber, roasted garlic lebnah, za'atar spice

MAIN

- PAN SEARED KING SALMON*** 48
creamed leek, potato-truffle galette, yuzu koshu, dill oil
- BRAISED RABBIT BOLOGNESE*** 32
fresh pappardelle, tomatoes, barolo, roasted shallots and garlic, parmesan, ricotta, basil
- SMOKED DOUBLE-CUT DUROC PORK CHOP*** 72
apple chutney, crispy brussel sprouts
- PAN SEARED HOKKAIDO SCALLOPS*** 48
parsnip puree, roasted pear, toasted walnuts, sage brown butter

- WALLY BURGER*** *W* 35
half-pound black hawk american wagyu, artikaas smoked gouda, heirloom tomato, caramelized onions, butter lettuce, wally's sauce
- NY PRIME STEAK FRITES*** 68
10oz wanderer grass fed ny steak, glazed cipollini onion, bearnaise sauce, house cut fries
- PAN-SEARED HALIBUT*** 48
baby bok choy, roasted turnips, salsify, sauce verte
- COLORADO LAMB LOIN*** 72
rosemary rub, eggplant caponata, balsamic-thyme glaze, lemon powder
- FILET MIGNON*** 85
loaded potato-bacon croquette, mushroom ragout, green peppercorn sauce

for two

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

THE STEAKS

25oz DELMONICO* 160 a richly marbled, thick-cut ribeye steak	wally's steaks are served with mashed potatoes, sautéed broccolini, seasonal mushrooms, roasted bone marrow and
48oz DRY-AGED BONE-IN TOMAHAWK* 300 the steak you came to vegas for	

SIDES

- WINTER VEGETABLE FRICASSÉE** 24
turnips, parsnip, celery root, baby carrot, squash, butter, fresh herbs
- TRUFFLE FRITES** 24
grated parmesan, truffle oil, shaved truffle

EXECUTIVE CHEF: SHAWN WALLACE · GENERAL MANAGER: JOHN PEISER

W WALLY'S ORIGINAL

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 food-borne illnesses, more so if you have specific health ailments.