



LAS VEGAS

TRUFFLES* we are proud to feature French black truffles / Italian alba white truffles (add \$120)

TRUFFLE GNOCCHI	TRUFFLE PIZZA	WOOD OVEN BAKED BRIE	TRUFFLE BOLOGNESE
parmesan ricotta gnocchi, braised wild mushrooms, grated truffle	porcini truffle purée, truffle oil, buffalo mozzarella, wild arugula, shaved truffle	<i>W</i> french baguette, fermier brie, truffle honey, truffle butter, shaved truffle	veal truffle ragu bianco, vesuviotti pasta, aged parmesan, shaved truffle
38	30	30	40

FOR THE TABLE

STEAK TARTARE* <i>W</i>	wagyu steak tartare "classic", grilled sour dough crostini, shaved truffle, charred leek aioli	48
BURRATA SALAD	arugula, frisée, warmed delicata squash, winter squash, butternut squash, pomegranate seeds	32
BUTTERNUT SQUASH SOUP	cardamom crème fraîche	25
PAUL'S ENDIVE SALAD <i>W</i>	golden belgium endive, green apple, toasted walnuts, challerhocker, honey citron vinaigrette	27
TRUFFLE CAESAR SALAD	heirloom tomato, butter lettuce, artisan romaine, moliterno truffle pecorino, shaved garlic crouton, truffle caesar dressing	30
GRILLED OCTOPUS	chorizo spiced Spanish octopus, roasted heirloom carrots, lime crème fraîche, black garlic mole	32
ROASTED RED PEPPER HUMMUS	herb & chickpea hummus, pickled red onion, wood oven roasted pita bread	24
DUCK CONFIT	butternut squash puree, pomegranate	30
SPICY SALAMI PIZZA	calabrese style salami, house made tomato sauce, mozzarella, chili roasted red onion, honey	24
WHITE PIZZA	pear, bacon, champagne vinegar gastrique, and roquefort	28
BUFFALINA PIZZA	tomato sauce, buffalo mozzarella, sweet pickled chili, Italian basil	23
GRILLED ASPARAGUS	jumbo grilled asparagus, Serrano ham, hazelnut truffle vinaigrette	26
MOROCCAN CAULIFLOWER	pan-roasted mixed cauliflower, ras al hanout, lemon date puree, almonds, sultanas	24
MARKET VEGETABLES	pan roasted tri-colored cauliflower, heirloom carrots, haricot and shaved vegetables	20
TRUFFLE FRIES <i>W</i>	grated parmesan, truffle oil, shaved truffle	24

MAIN COURSES AND DISHES FOR TWO OR MORE

HUNDRED DOLLAR CHICKEN	<i>W</i> whole roasted bone in chicken, smashed fingerling potatoes, broccolini truffle chicken jus, shaved truffle	100
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WALLY BURGER* <i>W</i>	wagyu beef, smoked gouda, heirloom tomato, caramelized onions, butter lettuce, wally's sauce, house made ketchup, pomme frites	35
WAGYU NY STEAK FRITES*	american wagyu 19oz NY strip, glazed cipollini onion, bearnaise sauce, pomme frites	98
SAFFRON LOBSTER RISOTTO	mascarpone and parmesan cheese	45
BERKSHIRE PORK CHOP*	12oz grilled berkshire pork chop, swiss chard, spiced apples and apple brandy glaze	52
PAN SEARED SCALLOPS	creamed leeks, lobster coral sauce	52
PAN SEARED KING SALMON*	tomato, capers, lemon juice, fresh herbs, brown butter and broccolini	48
NEW ZEALAND LAMB CHOPS	glazed with sherry vinegar reduction, panisse, pistachio, rosemary crust, lamb jus	72
GRILLED FILET MIGNON*	potato gratin, king trumpet mushrooms, and port wine sauce	89
WAGYU TOMAHAWK*	rosewood 42oz bone in tomahawk rib eye, charred broccolini, potato gratin, bone marrow brulée	MP
FRENCH SEA BASS	wood oven roasted French style sea bass, blistered cherry tomatoes, market vegetables, charred lemon	MP

W WALLY'S ORIGINAL
EXECUTIVE CHEF: SHAWN WALLACE
GENERAL MANAGER: JOHN PEISER

*Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness, especially if you have certain health conditions.