



BRUNCH

BREAKFAST

SALMON AVOCADO TOAST*	34	WALLY'S BREAKFAST SANDWICH*	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	
CHEF'S SEASONAL QUICHE	22	OPEN FACE OMELETTE*	24
served with a side of mixed greens, heirloom cherry tomatoes, cucumber, white balsamic dressing		chino farm eggs, iberico paleta, baby spinach, grilled avocado	
STEAK AND EGGS*	65	THREE EGGS, ANY STYLE*	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	
YOGURT PARFAIT	20	CROQUETTE BENEDICT*	28
honey almonds, toasted granola, mixed berries		serrano ham, mixed green salad	
		WOOD OVEN FRENCH TOAST	26
		oven roasted brioche bread pudding, lemon whipped ricotta, caramelized peaches, almond crumble	

LUNCH

A DOZEN OYSTERS*	48 / 30 HALF	SALAD NIÇOISE*	38
horseradish, lemon, cocktail sauce, scallion-ginger-cucumber mingionette		rare seared bluefin tuna, haricot vert, fennel, tomato, fingerling potato, artichoke, pickled onion, olives, hardboiled egg, solanova, lemon, basil vinaigrette	
CHOPPED CHICKEN SALAD <i>W</i>	32	PAUL'S ENDIVE SALAD <i>W</i>	27
artisan romaine, avocado, pumpkin seed, goat cheese, roasted squash, cilantro lime vinaigrette		golden belgian endive, green apple, toasted walnuts, emmenthal, honey citron vinaigrette	
LOBSTER SALAD	38	PROSCIUTTO CAPRESE SANDWICH	22
warm maine lobster, baby gem lettuce, avocado, heirloom cherry tomato, crispy quinoa, tomato vinaigrette		heirloom tomato, basil pesto, fresh buffalo mozzarella, arugula, balsami beet ciabatta	
CAESAR SALAD	19	PASTRAMI REUBEN	21
white anchovie, heirloom cherry tomatoes, shaved raddish, aged parmesan, shaved garlic crouton		russian aioli, sauerkraut, gruyere, ciabatta	
add-ons		TURKEY CLUB	22
GRILLED CHICKEN 15	WOOD FIRED U4 PRAWN 22	roasted turkey breast, bacon, avocado, heirloom tomatoes, gem lettuce, garlic aioli, brioche	
6oz GRILLED FILET* 55	PAN SEARED SALMON* 25		
WALLY'S HERO <i>W</i>	19	AVOCADO GAZPACHO	28
genoa, mortadella, capicola, prosciutto, provolone, tomatoes, greens, pepperoncini, mayo, mustard, olive oil, balsamic, ciabatta roll. add spicy aioli		U-4 Prawn, cucumber, red bell pepper, chipotle oil, crispy quinoa, brioche croutons	
GRILLED CHEESE	16	ARTICHOKE HUMMUS	24
aged gruyère, gouda, shallot chutney, country bread. add turkey or French ham \$8, add bacon \$9		herb artichoke hummus, crispy baby artichokes + peas falafel, garlic confit, pumpkin seed, wood oven roasted pita, lemon herb oil	
		WALLY BURGER* <i>W</i>	35
		half-pound black hawk american wagyu, artikaas smoked gouda, heirloom tomato, caramelized onions, butter lettuce, wally's sauce	
STEAK TARTARE* <i>W</i>	48	WOOD OVEN BAKED BRIE <i>W</i>	24
wagyu steak tartare "classic," shaved truffle, charred leek aioli, grilled sourdough crostini		french baguette, fermier brie, truffle honey, truffle butter, shaved truffle	
SPICY SALAMI PIZZA	24	OVEN ROASTED EGGPLANT	24
calabrese style salami, housemade tomato sauce, smoked mozzarella, chili roasted red onion, honey		oven roasted thai eggplant, roasted red pepper coulis, meredith feta, pine nut, lemon, herb	
TRUFFLE PIZZA	30	GRILLED OCTOPUS	34
porcini truffle purée, truffle oil, buffalo mozzarella, wild arugula, shaved truffle		chorizo spiced spanish octopus, romesco sauce, leek purée, marcona almond, rosemary, lemon zest	
BUFFALINA PIZZA	24	TRUFFLE GNOCCHI	38
tomato sauce, buffalo mozzarella, sweet pickled chili, Italian basil		parmesan, ricotta gnocchi, mushroom medley, black truffle	
NY PRIME STEAK FRITES*	68	PAN SEARED KING SALMON*	48
10oz wanderer grass fed ny steak, glazed cipollini onion, bearnaise sauce, house cut fries		tomato, capers, lemon juice, fresh herbs, brown butter, broccolini	

SIDES

THICK CUT BACON	16	APPLE CHICKEN SAUSAGE	9	TRUFFLE POMME FRITES	24
THIN CRISPY BACON	9	TOASTED BRIOCHE	8	AVOCADO	6
		SEASONAL CUT FRUIT PLATE	15		



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