



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 potato blinis
Please ask your server about our daily selections

PAUL'S ENDIVE SALAD	27
golden belgium endive, green apple, toasted walnuts, challerhocker, honey citron vinaigrette	
TRUFFLE CAESAR SALAD	30
heirloom tomato, butter lettuce, artisan romaine moliterno truffle pecorino, shaved garlic crouton, truffle caesar dressing	
LOBSTER SALAD	38
warm maine lobster, baby gem lettuce, avocado, heirloom cherry tomato, crispy quinoa, tomato vinaigrette	
STEAK TARTARE*	48
wagyu steak tartare "classic", grilled sourdough crostini, shaved truffle, charred leek aioli	
WOOD OVEN BAKED BRIE	30
french baguette, fermier brie, truffle honey, truffle butter, shaved truffle	
GRILLED OCTOPUS	32
chorizo spiced spanish octopus, roasted heirloom carrots, lime crème fraîche, black garlic mole	
A DOZEN OYSTERS*	48
horseradish, lemon, cocktail sauce, scallion ginger cucumber mingnionette	
WALLY BURGER*	35
half-pound blackhawk american wagyu, heirloom tomato, caramelized onions, butter lettuce, wally's sauce, house made ketchup, pomme frites	
NY PRIME STEAK FRITES*	68
10oz grassfed wanderer prime wagyu ny strip, béarnaise, pomme frites	
SPICY SALAMI PIZZA	24
calabrese style salami, house made tomato sauce, mozzarella, chili roasted red onion, honey	
BUFFALINA PIZZA	22
tomato sauce, buffalo mozzarella, sweet pickled chili, italian basil	
TRUFFLE PIZZA	30
porcini truffle purée, truffle oil, buffalo mozzarella, wild arugula, shaved truffle	
HUDSON VALLEY FOIE GRAS TORCHON	48
kumquat jam, pickled kumquats, fluer de sel sea salt, toasted country bread	
WALLY'S HERO	19
genoa, mortadella, capicola, prosciutto, provolone, tomatoes, greens, pepperoncini, mayo, mustard, olive oil, balsamic, ciabatta roll	
GRILLED TUNA MELT	19
albacore tuna salad, aged gruyère, brioche	
TURKEY CLUB	22
roasted turkey breast, bacon, avocado, heirloom tomatoes, gem lettuce, garlic aioli, brioche	
PASTRAMI RUEBEN	19
russian aioli, sauerkraut, gruyère, brioche	
MOROCCAN CAULIFLOWER	24
pan-roasted mixed cauliflower, ras al hanout, lemon date puree, almonds, sultanas	
TRUFFLE POMME FRITES	24
grated parmesan, truffle oil, shaved truffle	

CHARCUTERIE & CHEESE

3 FOR 33 | 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

CHORIZO IBERICO DE BELLOTA (ADD 5)
pork - garlic, smoked paprika,

PIO TOSINI PROSCIUTTO DI PARMA
pork - nutty, fruity, balanced

CHEESE

BRILLAT SAVARIN
France / cow - creamy, buttery, velvety

BOSCHETTO AL TARTUFFO (ADD 5)
Italy / cow & sheep - black truffles, mild, earthy

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

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

STILTON BLUE
England / raw cow - tangy, creamy, stone fruit

MEREDITH FETA
Australia / sheep & goat - tangy, herbaceous

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

BRABANDER
Holland / pasteurized goat - cheese candy

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

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

EPOISSES
Spain / goat - lemony, pungent, tangy

SHROPSHIRE BLUE
England / cow - smooth, fruity, tangy

1655 GRUYERE 12 MONTH

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.