



LAS VEGAS  
ALL DAY MENU

CAVIAR

WE PROUDLY SERVE CALVISIUS 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** 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
- SHRIMP & AVOCADO** 38  
chilled prawn 'cocktail', hass avocado, heirloom cherry tomato, charred grapefruit vinaigrette
- WOOD OVEN BAKED BRIE** 28  
French baguette, fermier brie, ruffle honey, truffle butter, shaved truffle
- GRILLED OCTOPUS** 30  
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 PIZZETTA** 24  
calabrese style salami, housemade tomato sauce, smoked mozzarella, chili roasted red onion, honey
- BUFALINA PIZZETTA** 23  
tomato sauce, buffalo mozzarella, sweet pickled chili, basil
- TRUFFLE PIZZETTA** 27  
porcini truffle puree, truffle oil, buffalo mozzarella, arugula
- PROSCIUTTO PIZZETTA** 27  
prosciutto di parma, tomato sauce, buffalo mozzarella, basil, wild arugula, chili oil
- WALLY'S HERO** 14  
genoa, capicola, mortadella, prosciutto, provolone, tomato, greens, pepperoncini, mayo, mustard, olive oil, ciabatta roll
- GRILLED TUNA MELT** 15  
albacore tuna salad, aged gruyère, toasted brioche
- TURKEY CLUB** 16  
roasted turkey breast, bacon, heirloom tomato, avocado, dijon aioli, toasted brioche
- PROSCIUTTO CAPRESE** 17  
prosciutto di parma, heirloom tomato, buffalo mozzarella, wild arugula, basil pesto, ciabatta roll
- MORROCCAN CAULIFLOWER** 22  
pan-roasted mixed cauliflower, ras al hanout, preserved lemon date puree, almonds, sultanas
- TRUFFLE POMME FRITES** 22  
grated parmesan, truffle oil, shaved truffle

CHARCUTERIE & CHEESE

3 FOR 28 | 5 FOR 44

MEAT

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

**BROOKLYN SALAMI**  
pork - whiskey, orange zest, sweet spices

**SAUCISSON SEC**  
pork - garlic, sea salt, peppercorns

**PORK PISTACHIO PATE (ADD 5)**  
pork - country style pate, rich, fatty

**SMOKED DUCK BREAST**  
duck- tender, sweet, gently smoked

**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 GOUDA (ADD 5)**  
Holland / cow - black truffles, opulent

**BREBIS OSSAU IRATY**  
France/ sheep - buttery, nutty, smooth

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

**ROQUEFORT**  
France / raw sheep - bold, strong, farmy

**MEREDITH FETA**  
Australia / sheep & goat - tangy, herbaceous

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

**OG KRISTAL**  
Belgium/ raw cow - cheese candy

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

**HOOKS 5YR CHEDDAR (ADD 10)**  
Wisconsin / cow - intense, rich, tangy

**SOFIA CAPRIOLE**  
Indiana / goat - bright, tangy, floral

**SHROPSHIRE BLUE**  
England / cow - smooth, fruity, tangy

**HORNBACHER**  
Switzerland / raw cow - brothy, nutty

\*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.