



LAS VEGAS

## EGGS

### LOBSTER BENEDICT\*

crispy lobster cake, provencal tomato, squash blossom poached egg, brioche, harissa sauce piquant

38

### STEAK & EGGS\*

grilled prime 8oz filet mignon, sunny side up eggs, blue corn tortilla, blistered tomato, red chimichurri sauce

52

### WOOD OVEN FRENCH TOAST

vanilla custard baked French toast, mixed berries, vanilla mousse, almond crumble, muscavado brulee

32

### THREE EGGS ANY STYLE\*

choice of thick cut bacon or chicken apple sausage, boulangere style potatoes, grilled baguette

24

## SALADS AND SANDWICHES

**BURRATA** compressed watermelon, heirloom tomato, aged balsamic, basil oil, grilled country bread 30

**CHOPPED CHICKEN SALAD** artisan romaine, avocado, pumpkin seed, goat cheese, roasted squash, cilantro lime vinaigrette 32

**TRUFFLE CAESAR SALAD** heirloom tomato, butter lettuce, artisan romaine moliterno truffle pecorino, shaved truffle, crouton, truffle caesar dressing 30

**PAUL'S ENDIVE SALAD** golden belgium endive, green apple, toasted walnuts, emmenthal cheese, honey citron vinaigrette 27

**NICOISE SALAD** grilled rare ahi tuna, white anchovy, artichoke, nicoise olive, hard-boiled egg, cherry tomato, haricot vert, mustard vinaigrette 32

**TURKEY CLUB** roasted turkey breast, bacon, avocado, heirloom tomatoes, gem lettuce, dijon aioli, brioche 18

**WALLY'S HERO** genoa, mortadella, capicola, prosciutto, provolone, tomatoes, greens, pepperoncini, mayo, mustard, olive oil, balsamic, ciabatta roll 15

**TUNA MELT** albacore tuna salad, aged gruyère, brioche 15

**GRILLED CHEESE** aged gruyère, gouda, shallot chutney, country bread. add turkey or french ham \$4, add bacon \$3 13

**PROSCIUTTO CAPRESE** prosciutto di parma, buffalo mozzarella, heirloom tomato, basil pesto, wild arugula, ciabatta roll 18

## FOR THE TABLE & ENTREES

**GRILLED OCTOPUS** chorizo spiced Spanish octopus, roasted heirloom carrots, lime creme fraiche, black garlic mole 30

**SHRIMP & AVOCADO** chilled prawn 'cocktail', hass avocado, heirloom cherry tomato, charred grapefruit vinaigrette 38

**WOOD OVEN BAKED BRIE** French baguette, fermier brie, truffle honey, truffle butter, shaved burgundy truffle 28

**TRUFFLE PIZZETTA** porcini truffle purée, truffle oil, buffalo mozzarella, arugula 26

**PROSCIUTTO PIZZETTA** Prosciutto di Parma, housemade tomato sauce, buffalo mozzarella, basil, wild arugula 26

**SPICY SALAMI PIZZA** calabrese style salami, housemade tomato sauce, smoked mozzarella, chili roasted red onion, honey 24

**STEAK TARTARE\*** prime tenderloin tartare "classic", grilled sour dough crostini, shaved truffle, charred leek aioli 48

**MOROCCAN CAULIFLOWER** pan-roasted mixed cauliflower, ras al hanout, preserved lemon puree, almonds, sultanas 24

**SUMMER SQUASH** wood oven roasted summer market squash, fresh plums, tarragon, plum verjus gastrique 22

**TRUFFLE FRIES** grated parmesan, truffle oil, shaved truffle 24

**MARKET FRUIT** seasonal market fresh fruit, wild flower honey 20

**KING SALMON\*** heirloom baby carrots, vadouvan curry butter, sesame tuile, keffir lime, thai coconut emulsion 44

**RED SNAPPER\*** little neck clam and merguez sausage ragout, new zealand spinach, summer baby corn, harissa nage 46

**WALLY'S BURGER\*** wagyu beef, old amsterdam, heirloom tomato, caramelized onions, butter lettuce, wally's sauce, housemade ketchup, pomme frites 35

**WAGYU NY STEAK FRITES\*** American wagyu 19oz NY strip, glazed cipollini onion, bearnaise sauce, pomme frites 98

**TRUFFLE BOLOGNESE** veal truffle ragu bianco, cavatappi pasta, aged parmesan, shaved truffle 38

**Executive Chef: Eric Lhuillier**  
**General Manager: Susy Vitolo**  
**Wine Director: Christopher Janz**

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