



LAS VEGAS

**TRUFFLES** we are proud to feature french black truffles

**TRUFFLE GNOCCHI**

parmesan ricotta gnocchi, morel mushroom, grated truffle

38

**TRUFFLE PIZZA**

porcini truffle purée, truffle oil, buffalo mozzarella, wild arugula, shaved truffle

28

**WOOD OVEN BAKED BRIE**



french baguette, fermier brie, truffle honey, truffle butter, shaved truffle

28

**TRUFFLE BOLOGNESE**

veal truffle ragu bianco, cavatappi pasta, aged parmesan, shaved truffle

40

**FOR THE TABLE**

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| <b>STEAK TARTARE*</b>                  | wagyu steak tartare "classic", grilled sour dough crostini, shaved truffle, charred leek aioli                               | 48 |
| <b>IMPORTED BURRATA</b>                | warm cherries, arugula, toasted pisatchios, lemon verbena, honey, white balsamic vinaigrette                                 | 32 |
| <b>LOBSTER SALAD</b>                   | warm maine lobster, baby gem lettuce, avocado, heirloom cherry tomato, crispy quinoa, tomato vinaigrette                     | 38 |
| <b>PAUL'S ENDIVE SALAD</b>             | golden belgium endive, green apple, toasted walnuts, emmenthal, honey citron vinaigrette                                     | 27 |
| <b>TRUFFLE CAESAR SALAD</b>            | heirloom tomato, butter lettuce, artisan romaine, moliterno truffle pecorino, shaved garlic crouton, truffle caesar dressing | 30 |
| <b>HUDSON VALLEY FOIE GRAS TORCHON</b> | kumquat jam, pickled kumquats, fleur de sel sea salt, toasted country bread  | 48 |
| <b>A DOZEN OYSTERS*</b>                | horseradish, lemon, cocktail sauce, scallion ginger cucumber mingionette   | 48 |
| <b>GRILLED OCTOPUS</b>                 | chorizo spiced spanish octopus, roasted heirloom carrots, lime crème fraîche, black garlic molé                              | 32 |
| <b>SMOKED TOMATO BISQUE</b>            | mesquite smoked tomatoes, crab, avocado crema  | 28 |
| <b>ROASTED RED PEPPER HUMMUS</b>       | sweet red onion, sweet chili, tajin, crispy chickpea, wood oven roasted pita   | 24 |
| <b>SPICY SALAMI PIZZA</b>              | calabrese style salami, house made tomato sauce, mozzarella, chili roasted red onion, honey                                  | 24 |
| <b>WHITE PIZZA</b>                     | pear, roquefort blue cheese, bacon, champagne vinegar gastrique  | 26 |
| <b>BUFFALINA PIZZA</b>                 | tomato sauce, buffalo mozzarella, sweet pickled chili, Italian basil   | 22 |
| <b>WHITE ASPARAGUS</b>                 | wood-fired, romesco sauce, marcona   | 26 |
| <b>MOROCCAN CAULIFLOWER</b>            | pan-roasted mixed cauliflower, ras al hanout, lemon date puree, almonds, sultanas  | 24 |
| <b>MARKET VEGETABLES</b>               | pan roasted white and green asparagus, fresh peas, rainbow swiss chard, squash, rainbow carrots                              | 20 |
| <b>TRUFFLE FRIES</b>                   | grated parmesan, truffle oil, shaved truffle   | 24 |

**MAIN COURSES AND DISHES FOR TWO OR MORE**

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| <b>WHOLE ROASTED HERITAGE CHICKEN</b> | whole roasted bone in chicken, smashed fingerling potatoes, broccolini, truffle albufera sauce | 100 |
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| <b>WALLY BURGER*</b>           | half-pound blackhawk american wagyu, artikaas smoked gouda, heirloom tomato, caramelized onions, butter lettuce, wally's sauce, house made ketchup, pomme frites | 35 |
| <b>NY PRIME STEAK FRITES*</b>  | 10oz grassfed wanderer prime ny strip, bearnaise sauce, pomme frites   | 68 |
| <b>BOUILLABAISSE</b>           | saffron, clams, mussels, shrimp, lobster, scallops, rock fish, saffron rouille, toasted baguette   | 72 |
| <b>DUROC PORK CHOP*</b>        | 12oz heritage duroc pork chop, lemon, mint, blistered cherry tomatoes, couscous, sun dried tomatoes  | 52 |
| <b>PAN SEARED SCALLOPS*</b>    | creamed leeks, lobster coral sauce   | 52 |
| <b>PAN SEARED KING SALMON*</b> | tomato, capers, lemon juice, fresh herbs, brown butter, broccolini   | 48 |
| <b>NEW ZEALAND LAMB CHOPS*</b> | glazed with sherry vinegar reduction, panisse, pistachio rosemary mint crust, lamb jus   | 72 |
| <b>GRILLED FILET MIGNON*</b>   | 8oz petite filet, uni compound butter, garlic confit rosemary potato galette, port wine sauce, king trumpet mushrooms  | 89 |
| <b>WAGYU TOMAHAWK*</b>         | 48oz dry aged iowa prime tomahawk, charred broccolini, truffle potato, bone marrow brulée  | MP |
| <b>FRENCH SEA BASS</b>         | wood oven roasted french style sea bass, blistered cherry tomatoes, market vegetables, charred lemon   | MP |

**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.