



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, mixed mushrooms	
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

OYSTER IN HALF SHELL*	1/2 dozen \$30	NIÇOISE SALAD*	38
horseradish, lemon, cocktail sauce, scallion-ginger-cucumber mignonette	1 dozen \$48	rare seared bluefin tuna, haricot vert, fennel, tomato, fingerling potato, artichoke, pickled onion, olives, hardboiled egg, solanova, lemon, basil vinaigrette	
IMPORTED BURRATA SALAD	28	PAUL'S ENDIVE SALAD <i>W</i>	27
imported burrata, spiced carrots and beets, harissa vinaigrette, arugula, almonds, toasted country bread		golden belgian endive, green apple, toasted walnuts, emmenthal, honey citron vinaigrette	
CHOPPED CHICKEN <i>W</i>	32	PROSCIUTTO CAPRESE SANDWICH	22
artisan romaine, avocado, pumpkin seed, goat cheese, roasted squash, cilantro lime vinaigrette		prosciutto, heirloom tomato, basil pesto, fresh buffalo mozzarella, arugula, balsamic, beet ciabatta	
LOBSTER SALAD	38	PASTRAMI REUBEN	21
warm maine lobster, baby gem lettuce, avocado, heirloom cherry tomato, crispy quinoa, tomato vinaigrette		russian aioli, sauerkraut, gruyere, ciabatta	
CAESAR SALAD*	19	TURKEY CLUB	22
white anchovies, heirloom cherry tomatoes, shaved radish, aged parmesan, shaved garlic crouton		roasted turkey breast, bacon, avocado, heirloom tomatoes, gem lettuce, garlic aioli, brioche	
add-ons		BUTTERNUT SQUASH SOUP	20
GRILLED CHICKEN 15	WOOD FIRED U4 PRAWN 22	butternut squash, cardamom crème fraîche	
6oz GRILLED FILET 55	PAN SEARED SALMON 25	ARTICHOKE HUMMUS	24
WALLY'S HERO <i>W</i>	19	herb artichoke hummus, crispy baby artichokes + peas falafel, garlic confit, wood oven roasted pita, lemon herb oil	
genoa, mortadella, capicola, prosciutto, provolone, tomatoes, greens, pepperoncini, mayo, mustard, olive oil, balsamic, ciabatta roll. add spicy aioli		WALLY BURGER* <i>W</i>	35
GRILLED CHEESE	16	half-pound black hawk american wagyu, artikaas smoked gouda, heirloom tomato, caramelized onions, butter lettuce, wally's sauce	
aged gruyère, gouda, shallot chutney, country bread. add turkey or french ham \$8, add bacon \$9		WOOD OVEN BAKED BRIE <i>W</i>	24
STEAK TARTARE* <i>W</i>	48	french baguette, fermier brie, truffle honey, truffle butter, shaved truffle	
wagyu steak tartare "classic", shaved truffle, charred leek aioli, grilled sourdough crostini		SMOKED CARROTS	24
SPICY SALAMI PIZZA	24	smoked heirloom carrots, honey thyme glaze, mint yogurt, toasted pumpkin seeds	
calabrese style salami, housemade tomato sauce, mozzarella, chili roasted red onion, honey		GRILLED OCTOPUS	34
TRUFFLE PIZZA	30	chorizo spiced spanish octopus, romesco sauce, lemon, leeks, rosemary oil	
porcini truffle purée, truffle oil, buffalo mozzarella, wild arugula, shaved truffle		TRUFFLE GNOCCHI	38
BUFFALINA PIZZA	24	parmesan, ricotta gnocchi, mushroom medley, black truffle	
tomato sauce, buffalo mozzarella, sweet pickled chili, italian basil		PAN SEARED KING SALMON*	48
NY PRIME STEAK FRITES*	68	pan seared king salmon, cranberry beans, tasso ham, prosciutto wrapped endive	
10oz wanderer grass fed ny steak, glazed cipollini onion, bearnaise sauce, house cut fries			

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 BOWL	17		



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