



DINNER

COLD

STEAK TARTARE* <i>W</i>	48	YELLOWTAIL CRUDO*	32
wagyu steak tartare "classic", shaved truffle, charred leek aioli, grilled sourdough crostini		yellowtail crudo, taro chips, pomegranate chutney, smoked trout roe, pomegranate seeds	
IMPORTED BURRATA SALAD	28	PAUL'S ENDIVE SALAD <i>W</i>	27
imported burrata, spiced carrots and beets, harissa vinaigrette, arugala, almonds, toasted country bread		golden belgian endive, green apple, toasted walnuts, emmenthal, honey citron vinaigrette	
ARTICHOKE HUMMUS	24	BUTTERNUT SQUASH SOUP	20
herb-artichoke hummus, crispy baby artichokes + pea falafel, garlic confit, wood oven roasted pita, lemon herb oil		butternut squash, cardamom crème fraîche	
OYSTER IN HALF SHELL*	1/2 dozen \$30 1 dozen \$48	CAESAR SALAD*	19
horseradish, lemon, cocktail sauce, scallion-ginger-cucumber mignonette		white anchovies, heirloom cherry tomatoes, shaved radish, aged parmesan, shaved garlic crouton	
LOBSTER SALAD*	38	add-ons	
warm maine lobster, baby gem lettuce, avocado, heirloom cherry tomato, crispy quinoa, tomato vinaigrette		GRILLED CHICKEN	15
		PAN SEARED SALMON*	25
		6OZ GRILLED FILET*	55
		WOOD-FIRED U4 PRAWN	22

HOT

TRUFFLE GNOCCHI	38	WOOD OVEN BAKED BRIE <i>W</i>	24
parmesan, ricotta gnocchi, mushroom medley, black truffle		french baguette, fermier brie, truffle honey, truffle butter, shaved truffle	
TRUFFLE PIZZA	30	GRILLED OCTOPUS	34
porcini truffle purée, truffle oil, buffalo mozzarella, wild arugula, shaved truffle		chorizo spiced spanish octopus, romesco sauce, lemon, leek, rosemary oil	
MORTADELLA PESTO PIZZA	26	SMOKED CARROTS	24
mortadella, creamy pesto, pistachios, parmesan, stracciatella		smoked heirloom carrots, honey thyme glaze, mint yogurt, toasted pumpkin seeds	
BUFFALINA PIZZA	24	MOROCCAN CAULIFLOWER <i>W</i>	20
tomato sauce, buffalo mozzarella, sweet pickled chili, Italian basil		pan-roasted mixed cauliflower, ras el hanout, date purée, almonds, sultanas	
SPICY SALAMI PIZZA	24	TRUFFLE LENTILS <i>W</i>	38
calabrese style salami, housemade tomato sauce, mozzarella, chili roasted red onion, honey		green lentils de puy en velay 'ragouttées', sweet peas truffle butter, shaved fresh truffle	

MAIN

PAN SEARED KING SALMON*	48	WALLY BURGER* <i>W</i>	35
pan seared king salmon, cranberry beans, tasso ham, prosciutto wrapped endive		half-pound black hawk american wagyu, artikaas smoked gouda, heirloom tomato, caramelized onions, butter lettuce, wally's sauce	
TRUFFLE BOLOGNESE	40	NY PRIME STEAK FRITES*	68
veal truffle ragu bianco, cavatappi pasta, aged parmesan, shaved truffle		10oz wanderer grass fed ny steak, glazed cipollini onion, bearnaise sauce, house cut fries	
DUROC PORK BELLY	52	NEW ZEALAND LAMB CHOPS*	72
crispy pork belly, caramelized parsnip puree, roasted beets, pomegranite glaze		sherry vinegar reduction, panisse, pistachio + rosemary mint crust, lamb jus	
PAN SEARED SCALLOPS*	52	FILET MIGNON*	90
pan seared sea scallops, creamed leeks, lobster coral sauce, wally's caviar		grilled 8oz filet mignon, duck fat potato, grilled asparagus, beurre rouge, roasted garlic thyme compound butter	
GRILLED HALIBUT	48		
grilled halibut, baby bok chow, lemongrass saffron beurre blanc sauce, smoked pickled mustard seeds, chili oil			

for two

WHOLE ROASTED HERITAGE CHICKEN <i>W</i>	109
whole roasted bone-in heritage chicken, smashed fingerling potatoes, broccolini, sauce albuféra, shaved truffle	
FRENCH SEA BASS	MP
wood oven roasted french-style sea bass, blistered cherry tomatoes, market vegetables, charred	

THE STEAKS

25oz DELMONICO*	160	wally's steaks are served with mashed potatoes, sautéed broccolini, seasonal mushrooms, roasted bone marrow and bordelaise sauce
a richly marbled, thick-cut ribeye steak		
28oz PORTERHOUSE*	195	
a classic cut featuring both the tenderloin and strip		
16oz NEW ZEALAND WAGYU RIBEYE*	280	
a premium victoria island ribeye steak with exceptional marbling		
48oz DRY-AGED BONE-IN TOMAHAWK*	300	
the steak you came to vegas for. dry-aged in house, prime		

SIDES

MARKET VEGETABLES	20	TRUFFLE FRITES	24
celery root, parsnip, butternut squash, delicata squash, haricot vert		grated parmesan, truffle oil, shaved truffle	

W WALLY'S ORIGINAL

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.