



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.