



BEVERLY HILLS

LUNCH • OCTOBER 2018

AVAILABLE FROM 12PM-3PM

CAVIAR

WE PROUDLY SERVE CALVISIUS CAVIAR • AVAILABLE IN 28G, 50G, AND 125G PORTIONS SERVED WITH FRESH ACCOUTREMENTS, CREME FRAICHE AND POTATO BLINI

OSCIETRA IMPERIAL

Exclusive to Wally's

large black beads with umami flavors of pine nuts, pecans and seafoam brine

220 • 360 • 840

SEVRUGA

small black to light gray beads, soft eggs reminiscent of anchovies

190 • 305 • 700

OSCIETRA ROYAL

large golden amber beads with rich, creamy, bright notes

175 • 280 • 640

SIBERIAN ROYAL

small light gray beads with succulent, savory flavors of cured meat and dried fruit

120 • 180 • 395

AVOCADO TOAST

Lone Daughter Ranch Hass avocado, grilled country bread, pickled chili soft boiled egg

19

PURPLE AND BLUE SALAD

roasted beets, blueberries, grapes, pickled cucumber, red cabbage, buffalo milk blue cheese, pistachios, balsamic & olive oil

19

POLENTA & EGG

creamy polenta, forest mushroom sauce, poached egg, truffled bloom mustard seeds

19

GRILLED CHICKEN SALAD DE LA MANCHA

escarole, chorizo, raisins, piquillo, almonds, olives, shaved manchego, quince, toasted garlic dressing

23

LOBSTER SALAD

poached Maine lobster, butter lettuce, avocado, quinoa, tomato vinaigrette

27

TUNA SALAD NIÇOISE

green beans, artichoke heart, fennel, tomatoes, radishes, baby greens, egg, anchovy lemon vinaigrette, cucumber, olives

26

BURRATA AND BROCCOLI

broccoli and kale, roasted tomato sourdough croutons, chilli vinaigrette

19

ALASKAN HALIBUT

a la plancha, gremolata, lemon olive oil, 7oz

24

STEAK SANDWICH

Wagyu eye round, caramelized chili onion, tomato, toasted sunflower seed, parsley, avocado

22

STEAK SALAD

escarole, mache, grilled radicchio, truffle caesar dressing, crispy potato, crispy shallots, chives

28

HOUSE MADE SPAGHETTI

garlic cacio e pepe, green tomato jam, watercress

27

THE WALLY BURGER

Wagyu beef, aged gouda, watercress, heirloom tomato, caramelized onions, Wally's sauce, pickle, ketchup, pommes frites, brioche bun

28

GRASS FED PRIME RIBEYE

cipollini onions, béarnaise sauce, pomme frites

45

GRILLED CHEESE - brioche aged gruyère, emmental

10

GRILLED TRUFFLE CHEESE - brioche Italian truffle cheese

12

GRILLED HAM & CHEESE - brioche Jambon de Paris, aged gruyère, emmental, dijon

11

WOOD OVEN BAKE BRIE - "Fermier" baguette sandwich cut, truffle butter and honey

18

GRILLED TUNA MELT - brioche Albacore tuna salad, aged gruyère

12

TUNA SALAD - ciabatta roll Albacore tuna salad, greens, mayo

11

THE KING - ciabatta roll Manuka smoked King Salmon, yuzu mayo, cucumber, green onions

15

CAPRESE - ciabatta roll mozzarella, roasted tomatoes, pesto, basil, oil, vinegar

12

WALLY'S HERO - ciabatta roll Genoa, capicola, mortadella, prosciutto, provolone, roasted tomatoes, greens, pepperoncini, mayo, mustard, oil and vinegar

13

TASTE OF PARMA - ciabatta roll Prosciutto di Parma, aged gruyère, European-style butter, greens

12

AMERICAN HERO - ciabatta roll turkey breast, provolone, roasted tomatoes, greens, pepperoncini, mayo, mustard, oil, vinegar

13

SIDES TO COMPLEMENT YOUR SANDWICH

BABY GREENS Scarborough farm mixed greens, cherry tomatoes, house dressing

6/12

OVEN ROASTED BROCCOLINI toasted garlic, burnt lemon

10

POMMES FRITES sea salt, Wally's ketchup

9

TRUFFLE POMMES FRITES grated parmesan, shaved burgundy truffles

22

BREAD & BUTTER Rodolphe Le Meunier unsalted butter, Clark Street country loaf, gray sea salt

5

POTATO CHIPS pink sea salt

3

Executive Chef: David Féau
Wine Director: Matthew Turner
Restaurant Director: Thibaud Duccini