

WEEKEND MENU • APRIL 2019

**FOR THE TABLE**

- BURRATA** 24  
imported buffalo milk burrata, heirloom cherry tomato, artichoke pesto, multigrain crouton
- WAGYU STEAK TARTARE** 24  
wagyu, truffle tarragon aioli, wild mushroom, shaved bone marrow, toasted baguette
- AVOCADO TOAST** 23  
dungeness crab "louie", oro blanco grapefruit, shaved radish, frisee

**SALADS**

- PURPLE & BLUE SALAD** 19  
roasted beets, blueberries, grapes, red cabbage, pickled cucumber, buffalo milk blue cheese, pistachio, aged balsamic, olive oil
- AVOCADO & CITRUS** 25  
hass avocado, cara cara orange, satsuma tangerine, oro blanco, clementine, roasted gold beets, citrus miso dressing
- LOBSTER SALAD** 27  
poached Maine lobster, butter lettuce, avocado, quinoa, tomato vinaigrette
- STEAK SALAD** 28  
marinated flat iron, truffle caesar, baby romaine, crispy shallot and garlic, potato crouton
- TUNA SALAD NIÇOISE** 26  
green beans, artichoke heart, fennel, tomatoes, radishes, egg, cucumber, olives, baby greens, anchovy lemon vinaigrette

**SANDWICHES**

- WALLY'S HERO** 14  
genoa, capicola, mortadella, prosciutto, provolone, tomatoes, greens, pepperoncini, mayo, mustard, oil, vinegar, ciabatta roll
- GRILLED TRUFFLE CHEESE** 13  
Italian truffle cheese, brioche
- THE WILSHIRE** 15  
turkey breast, aged gruyère, bacon, avocado, tomato chutney, brioche
- GRILLED TUNA MELT** 13  
albacore tuna salad, aged gruyère, brioche
- BLT** 14  
bacon, avocado, heirloom tomatoes, gem lettuce, brioche
- CAPRESE** 13  
mozzarella, heirloom tomatoes, pesto, basil, oil, balsamic vinegar, ciabatta roll
- GRILLED CHEESE** 11  
aged gruyère, cheddar, brioche
- AMERICAN HERO** 14  
turkey breast, provolone, tomatoes, greens, pepperoncini, mayo, mustard, oil, vinegar, ciabatta roll
- GRILLED HAM & CHEESE** 12  
jambon, aged gruyère, dijon, brioche

- WOOD OVEN BAKED BRIE** 19  
French baguette, fermier brie, truffle honey, truffle butter, shaved truffle
- GRILLED OCTOPUS** 25  
black garlic mole, roasted sweet potato, pea tendrils, lime crème fraîche
- MOROCCAN CAULIFLOWER** 21  
pan-roasted mixed cauliflower, ras el hanout, preserved lemon purée, almonds, sultanas

**WALLY'S CLASSICS**

- KING SALMON** 26  
pan-roasted king salmon, olive oil, burnt lemon
- WALLY BURGER** 28  
wagyu beef, Old Amsterdam gouda, heirloom tomato, caramelized onions, Wally's sauce, organic greens, pommes frites
- GRASS FED PRIME RIB EYE** 45  
cipollini onion, béarnaise sauce, pommes frites

**PIZZETTA & PASTA**

- WALLY'S BREAD** 14  
wood oven pizza dough, garlic, rosemary, red chili
- PIZZETTA BUFALINA** 18  
tomato sauce, buffalo mozzarella, sweet pickled chili, basil
- PIZZETTA TRUFFLE** 19  
porcini truffle purée, truffle oil, buffalo mozzarella, wild arugula
- PIZZETTA PROSCIUTTO** 18  
prosciutto di parma, smoked mozzarella, wild arugula
- PIZZETTA AU FROMAGE** 18  
mozzarella, tomato sauce
- SPAGHETTI** 27  
housemade spaghetti, toasted garlic cacio e pepe, green tomato jam

**SIDE DISHES**

- TRUFFLE POMMES FRITES** 22  
grated parmesan, shaved burgundy truffle
- POMMES FRITES** 9  
Wally's ketchup
- TWICE-FRIED SMASHED FINGERLING POTATOES** 14  
truffle salt
- SPRING PEAS** 13  
sugar snap and English peas, fava beans, garlic
- POTATO CHIPS** 3  
pink sea salt