

MILLER & LUX

HUALĀLAI

RAW BAR

HAWAIIAN KUMAMOTO OYSTERS.....	29 / 58
Green Apple, Ginger, Yuzu	
BIGEYE TUNA TACOS.....	35
Miso Mayo, Asian Pear Chili Crisp, Shiso	
KAUAI SHRIMP COCKTAIL.....	32
Fresno Chili Cocktail Sauce	
CRISPY LOBSTER LOUIE.....	39
Kona Lobster, Hearts of Palm, Louie Dressing	
OYSTERS ROCKEFELLER.....	33 / 66
Creamed Hirabara Kale, Herbed Breadcrumb	

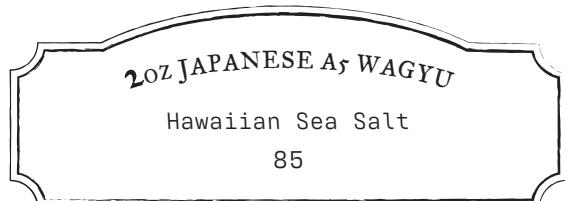
HORS D'OEUVRES & SALADS

TRUFFLE DEVILED EGGS.....	24
Crudité, Chive Crème Fraîche	
STEAKHOUSE WEDGE.....	28
Smoked Bacon Lardon, Kamuela Tomato, Pickled Red Onion, Blue Cheese, Fine Herbs	
STEAK TARTARE.....	32
Dry-Aged Hawaiian Beef, Caper, Egg Yolk, Tarragon Aioli, Potato Chips	
MILLER & LUX CAESAR FOR TWO.....	54
Prepared Tableside. Hand-Harvested Lettuce, Spanish Anchovy, Sourdough Crouton, Meyer Lemon	
CAVIAR, POTATO CHIPS, WHIPPED CRÈME FRAÎCHE.....	98
30g Kaluga, Kennebec, Chive	



STEAKS & PLATES

8 oz WAGYU SKIRT "STEAK AU POIVRE".....	47
Prime Black Angus, Maitre D'Butter, Green Peppercorn Sauce, Truffle French Fries	
8 oz FILET OF BEEF.....	68
Bordelaise, Onion Jam, Beef Chicharrón	
20 oz BONE-IN NEW YORK STRIP.....	94
Prime Dry-Aged Black Angus	
46 oz TOMAHAWK STEAK.....	190
Prime Dry-Aged Black Angus	
52 oz WAGYU TOMAHAWK.....	365
Prime Australian Sustainable Wagyu	



SIDES 15

YUKON GOLD POTATO PURÉE	
Grass-Fed Butter, Chive	
CREAMED HIRABARA KALE	
Crispy Shallot, Parmesan	
GRILLED ASPARAGUS	
Poached Egg, Black Sesame Vinaigrette, Crispy Shallot, Shiso	
ALI'I MUSHROOMS	
Miso Glaze, Black Garlic	
BLACK TRUFFLE PARMESAN FRIES	
Garlic Aioli, Truffle Popcorn, Chive, Parmesan	

SAUCES 8

GREEN PEPPERCORN BORDELAISE	
CREAMED HORSERADISH	
FRESH TARRAGON BÉARNAISE	

