



MILLER & LUX

HUALĀLAI

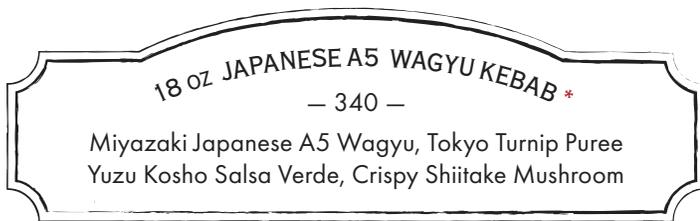
RAW BAR

ROYAL MIYAGI OYSTERS	36 72
Mignonette, Green Peppercorn Gelée, Tyler's Hot Sauce	
POACHED SHRIMP COCKTAIL	34
Fresno Chili Cocktail Sauce	
AHI TUNA TARTARE	36
Asian Pear, Blue Masa Tortilla, Shiso, Chili Crunch	
STEAK TARTARE	44
I'O Big Island Beef Tenderloin, Roasted Bone Marrow, Quail Egg Jam, Garlic Oil, Chip	
CRISPY LOBSTER LOUIE	62
Lobster, Heart of Palm, Louie Dressing	
PLATEAU DE MER	225
Royal Miyagi Oysters, Lomi Lomi Lobster, Shrimp Cocktail, Ahi Tuna Tartare, Taro Chip	

HORS D'OEUVRES & SALADS

TRUFFLE DEVILED EGGS	28
Crudité, Chive Crème Fraîche	
PUMPKIN BURRATA SALAD	38
Crispy Kabocha Squash, Burrata, Hazelnut, Pear, Autumn Chicories	
MAINE LOBSTER BISQUE	42
Calabrian Chili Crème Fraîche, Lobster Grilled Cheese	
MILLER & LUX CAESAR	27
Hand-Harvested Hirabara Lettuce, Spanish Anchovy, Gluten-Free Meyer Lemon Bread Crumb Prepared Tableside	
LUX SALAD	46
Chopped Greens, Soft Poached Egg, Avocado, Tomato, Beets, Artichoke, Smoked Cheddar, Crispy Chickpea, French Vinaigrette Add Chicken 18 or Shrimp 32	
CAVIAR & CRÈME FRAÎCHE	170
30g Kaluga, Kennebec Potato Chip, Chive	

STEAKS & PLATES



8 oz FILET MIGNON	76
Prime Black Angus, Bordelaise Beef Chicharrón	
20 oz NEW YORK STRIP	129
Demkota 28 Day Dry-Aged Prime Black Angus Bone-in	
12 oz NEW YORK STRIP	150
Westholme Sustainable Australian Wagyu Boneless	
24 oz COWBOY RIBEYE	235
Westholme Sustainable Australian Wagyu Bone-in	
46 oz TOMAHAWK RIBEYE	250
Demkota 45 Day Dry-Aged Prime Black Angus Bone-in	

M&L BURGER	39
Dry-Aged Blend, Mt. Tam Triple Cream, Bacon Jam, Onion Ring, Watercress, Parmesan Truffle Fries	
CRISPY CHICKEN FRICASSÉE	58
Wild Mushroom, Watercress, Maple-Pickled Mustard Seed	
BLACK TRUFFLE RISOTTO	52
Winter Truffles, Roasted Brassicas, Parmesan	
SEARED BIG GLORY BAY SALMON	67
Kale Pastina, Chanterelle Mushroom, Pistachio Gremolata, Crispy Pancetta	
VEAL CHOP	78
Fennel, Arugula, Cucumber Tomato Salad, Veal Jus, Parmesan	
FRENCH DOVER SOLE	120
Caper, Meyer Lemon, Brown Butter Finished Tableside	

SIDES

— 20 —

SAUTÉED HARICOT VERTS
Basil Pistou, Toasted Macadamia Nuts
ALI'I MUSHROOMS
Miso Glaze, Black Garlic
BLACK TRUFFLE MAC & CHEESE
Rigatoncini Pasta, Herbed Bread Crumb, Chive
BLACK TRUFFLE PARMESAN FRIES
Dijon Aioli
YUKON GOLD POTATO PURÉE
Grass-Fed Butter, Sea Salt
BAKED POTATO
Crème Fraîche Butter, Bacon, Chive, Aged Cheddar

SAUCES

— 10 —

· RED WINE BORDELAISE · CREAMED HORSE RADISH ·
· TARRAGON BÉARNAISE ·



MILLER & LUX SIGNATURE STEAK BOX
Our dry-aged steaks are now available to order.

Follow the QR code for details

ALLEN BROTHERS
THE GREAT STEAKHOUSE STEAKS®



11-21-2025

GOLD FOR BEST HAWAII ISLAND RESTAURANT - HALE 'AINA AWARDS 2025 | BEST NEIGHBOR ISLAND RESTAURANT - 'ILIMA AWARDS 2025

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions



MILLER'S MANHATTAN

— 34 —

(SERVED AS A DOUBLE)

Angel's Envy Bourbon,
Sweet Vermouth Bitters

or

Elijah Craig Rye,
Sweet Vermouth, Bitters

LUX'S MARTINI

— 34 —

(SERVED AS A DOUBLE)

Bombay Sapphire

or

Ketel One, Served Dry

COCKTAILS

LILIKO'I MAITAI 32

Kuleana Hualālai White & Aged Rums,
Dry Curaçao, Orgeat

PAIN KILLER 24

Kuleana Hualālai Aged Rum,
Spiced Rum, Macadamia Nut Liqueur,
Coconut Cream, Lime, Nutmeg

HUALĀLAI MARGARITA 28

Blanco Tequila, Calamansi, Hibiscus,
Ling Hing Mui Rim

KONA COFFEE NEGRONI 28

Gin, Coffee Infused Sweet Vermouth,
Campari

ISLAND OLD FASHIONED 28

Añejo Tequila, Crème de Banane,
Orange & Chocolate Bitters

LICENSE TO CHILL 42

Don Julio 1942 Añejo &
Rosado Tequila, Ancho Reyes,
B&B Liqueur

SPARKLING

Raventós i Blanc, Cava, "de Nit", Conca del Riu Anoia, SP 202120 / 90

Roland Champion, Blanc de Blancs, Brut, Champagne, FR NV42 / 180

Robert Moncuit, "Les Grand Blancs", Extra Brut, Mesnil-sur-Oger, Champagne, FR NV55 / 220

Billecart-Salmon, "Le Rosé", Extra Brut, Champagne, FR NV70 / 290

WHITES & ROSÉ

Sauvignon Blanc, Duckhorn, North Coast, CA 2024.....18 / 90

Pinot Grigio, Livio Felluga, Friuli, IT 202122 / 100

Chardonnay, Domaine Chanson, Viré-Clessé, Maconnais, FR 2022.....25 / 115

Chardonnay, Miller & Lux, Russian River Valley, Sonoma, CA 202032 / 155

Rosé of Pinot Noir, von Winning, Pfalz, GER 2023.....18 / 90

RED

Pinot Noir, Flowers Vineyards & Winery, Sonoma Coast, CA 202230 / 140

Pinot Noir, Paul Hobbs, Russian River Valley, CA 2022.....46 / 220

Nebbiolo, Vietti, "Perbacco", Langhe, IT 202124 / 100

Zinfandel, Bedrock Wine Co., Katusha's Vineyard, Lodi, CA 202222 / 100

Cabernet Sauvignon Blend, Château Picque Caillou, Bordeaux, FR 2021.....26 / 120

Cabernet Sauvignon, Miller & Lux, Oakville, Napa Valley, CA 202043 / 215

Corvina Blend, Masi, "Costasera", Amarone della Valpolicella Classico, Veneto, IT 2017....55 / 220

BEER

LONGBOARD LAGER, Kona Brewing Co., HI..... 10

GRAHAM'S PILSNER, Big Island Brewhaus, HI 10

BIKINI BLONDE, Maui Brewing Co., HI..... 10

GOLDEN SABBATH, Big Island Brewhaus, HI..... 10

WHITE MOUNTAIN PORTER, Big Island Brewhaus, HI 10

MODELO ESPECIAL, Mexico 9

MICHELOB ULTRA, Missouri 9

NON-ALCOHOLIC

LILIKO'I SPRITZ Passion Fruit, Mint..... 14

STRAWBERRY SMASH Strawberries,
Passion Fruit Purée, Li Hing Mui Powder,
Lime, Club Soda 10

ITALIAN SODAS Sparkling Water, Dash of
Cream with Dash of Seasonal Flavors 10



M&L Season 5 on Apple

CORKAGE POLICY: 750ML \$65

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions