

MILLER & LUX

SAN FRANCISCO

Week of December 4th, 2023



RAW BAR

- WEST COAST KUSSHI OYSTER 29/58
Green Apple, Ginger, Yuzu
- POACHED SHRIMP COCKTAIL 32
Fresno Chili Cocktail Sauce
- BLUEFIN TUNA TARTARE..... 35
Asian Pear, Crispy Shiso, Chili Crunch
- CHILLED MAINE LOBSTER 44/88
Béarnaise Sauce, Frisée
- PLATEAU DE MER..... 170
Market Oysters, Chilled Maine Lobster,
Poached Shrimp Cocktail, Scallop Crudo
- CAVIAR, POTATO CHIPS, WHIPPED
CRÈME FRAÎCHE..... 98
30g Kaluga, Kennebec, Chive

HORS D'OEUVRES & SALADS

- FALL CANAPÉS 5 ea
Celeriac-Potato Rösti, California Grape Tartlet,
Smoked Salmon Tea Sandwich, Chickpea Panisse
- FRENCH ONION SOUP..... 26
Black Truffle, Caramelized Onion, Gruyere, Onion
Jam
- TRUFFLE DEVEILED EGGS 24
Crudité, Chive Crème Fraîche
- ROAST BARTLETT PEAR SALAD 28
Blue Chesse Mousse, Walnut Crumble, Date
Vinaigrette
- STEAK TARTARE..... 32
Hand-Cut Dry-Aged Beef, Capers, Egg Yolk,
Dijon Aioli
- MILLER & LUX CAESAR FOR TWO 38
Prepared Tableside. Hand-Harvested Lettuce
Spanish Anchovies, Sourdough Croutons, Meyer Lemon

STEAKS & PLATES

- 10 oz FILET MIGNON 78
Prime Black Angus, Bordelaise
- BRANDT RANCH 72 HOUR SHORT RIB 85
Brown Butter Celeriac Purée, Crispy Mushrooms,
Balsamic Borderlaise
- 20 oz NEW YORK STRIP 94
Prime Dry-Aged Black Angus Bone-in
- 6 oz WAGYU FILET MIGNON 145
Westholme Australian F-1 Wagyu
- 46 oz TOMAHAWK RIBEYE 190
Prime Dry-Aged Black Angus
- 52 oz WAGYU TOMAHAWK 350
Westholme Australian F-1 Wagyu

- M&L BURGER 28
Dry-Aged Blend, Mt. Tam Triple Cream, Bacon Jam,
Onion Rings, Watercress, Truffle Fries
- CHICKEN PICCATA..... 38
Lemon, Caper, Cauliflower, Arugula
- 8 oz SKIRT "STEAK AU POIVRE"..... 50
Prime Black Angus, Maitre D'Butter,
Green Peppercorn Sauce, Herbed French Fries
- CHESTNUT SCARPINOCC..... 55
Smoked Onion, White Truffle, Persimmon,
Chanterelle, Parmesan, Sage
- MAINE DIVER SCALLOP PROVENÇAL 60
P.E.I. Mussels, Jumbo Prawns, Pumpkin Rouille,
Crispy Arborio Rice, Saffron Sauce
- FRENCH DOVER SOLE 92
Capers, Meyer Lemon, Brown Butter,
Finished Tableside

SIDES 15

- BLACK TRUFFLE PARMESAN FRIES
Dijon Aioli
- YUKON GOLD POTATO PURÉE
Grass-Fed Butter, Sea Salt
- SONOMA HILLS CREAMED KALE
Crispy Shallots, Lemon Zest
- CHARRED BRASSICAS
Broccoli Pesto, Parmegiano-Reggiano
- MISO-GLAZED ROYAL TRUMPET MUSHROOMS
Roasted Mushroom Purée, Unagi Sauce, Sesame Seed

SAUCES 8

- GREEN PEPPERCORN BORDELAISE • CREAMED HORSERADISH
FRESH TARRAGON BÉARNAISE



BURGUNDIAN BLACK TRUFFLES

Half Ounce,
Shaved Tableside
55

MILLER & LUX AT HOME

Our dry-aged steaks are
now available to go.
Ask your server for details

* 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 26

Knob Creek M&L Single Barrel Bourbon

or

Knob Creek M&L Single Barrel Rye

LUX'S MARTINI

26

Farmer's Botanical Organic Gin Vermouth

or

Absolut Elyx Vodka Served Dry

COCKTAILS 20

WARRIOR WAY

Blanco Tequila, Cointreau, Lime Juice, Pineapple Syrup, Blue Curacao

HEADLESS HORSEMAN

Whiskey, Housemade Pumpkin Spice, Falernum, Lime

PEAR-FECTION

Vodka, Housemade Pear Brandy, Dry Curacao, Orange, Lemon

THE FALL BACK

Gin, Cardamaro, Grapefruit, Egg White, Nutmeg

HIBISCUS TEQUILA SOUR

Reposado Tequila, Elderflower, Apricot, Egg White

SMOKE AND MIRRORS

Volcan Blanco Smoke, Aperol, Lime, Marashino Liqueur, Honey Ginger Syrup

MOCKTAILS 10

SPICED APPLE CIDER

N.A. Aperitif, Spiced Apple Syrup, Lemon, Soda

GOLDEN SUNRISE

Dhos Sweet Bitter Aperitif, Rhubarb Syrup, Lime, Soda

CORAVIN OFFERINGS

Chardonnay, Vincent Girardin, Meursault *Les Clous*, Burgundy, FR 2017 55 / 225

Bordeaux Blend, Château Phélan-Ségur, Saint-Estéphe. Bordeaux, FR 2015 (Magnum) 55 / 465

Amarone della Valpolicella, Bertani, Veneto, IT 2010 65 / 285

Cabernet Sauvignon, "Overture" by Opus One. Napa Valley, CA NV 75 / 315

Cabernet Sauvignon Blend, Joseph Phelps, "Insignia" Napa Valley, CA 2019 165 / 825

SPARKLING

i Clivi, "RBL" Brut Nature, Fiuli Venezia Glulia, IT NV 19 / 75

Ruinart, Rosé Brut, Champagne, FR NV.....52 / 210

Pierre Peters, Blanc de Blancs Grand Cru “Cuvée de Reserve”, Champagne, FR NV.....52 / 210

Louis Roederer, “Cristal”, Champagne, FR 2012..... 165 / 660

WHITE

Carricante, Benanti, Etna Bianco DOC, Sicily, IT 2021 18 / 76

Riesling, Dönhoff, Nahe, GER 2022 18 / 76

Sauvignon Blanc, Massican, Napa Valley, CA 2022 18 / 76

Chenin Blanc, Love & Terroir, Jurassic Park Vineyard, Santa Ynez Valley, CA 2022 24 / 96

Chardonnay, Cordier Père et Fils, Viré Clessé, Burgundy, FR 2021..... 24 / 96

Chardonnay, Miller & Lux, Russian River Valley, Sonoma, CA 2020 25 / 100

ROSE

Grenache Blend, Sacha Lichine, Vin de Pays du Var, FR 2021 16 / 65

REDS

Red Blend, Alvaro Palacios, Camins del Priorat, SP 2021..... 22 / 88

Cabernet Sauvignon Blend, Chappellet, "Mountain Cuvée", CA 2021 22 / 88

Grenache Blend, Newfound, “Gravels”, Napa, CA 2020 23 / 95

Pinot Noir, Hartford Court, Russian River Valley, CA 2021 25 / 100

Sangiovese, Caparsa, Chianti Classico DOCG, Tuscany, IT 2019..... 28 / 110

Bordeaux Blend, Château Larruau, Margaux, Bordeaux, FR 2017 30 / 120

Cabernet Sauvignon, Miller & Lux. Oakville, Napa Valley, CA 202035 / 140

BEER

DRAFT 10

PILSNER-TRUMER, BERKELEY, CA 4.9%

PALE ALE, FLOW-ALMANAC BEER CO, ALAMEDA, CA 5.5%

IPA, ANIMAL-FORT POINT, SAN FRANCISCO,CA 7.5%

HAZY IPA, LOVE-ALMANAC BEER CO, ALAMEDA, CA 6.1%

HEFEWEIZEN-DRAKE'S BREWING CO, SAN FRANCISCO,CA 4.5%

16OZ CAN 10

CIDER-GODEN STATE, SONOMA, CA

LARGE FORMAT BOTTLES

TRIPLE ALE-TRIPLE KARMELIET 40

BUGGENHOUT, BELGIUM 8.4% 750 ML

DARK ALE-CHIMAY, GRANDE RESERVE "Blue" 44

WALLONIA, BELGIUM 9% 750 ML

NON ALCOHOLIC

Pepsi 6

Diet Pepsi 6

Sprite 6

Acqua Panna - Tuscany, IT 1L 12

San Pellegrino - Bergamo, IT 750 ML 12

Lemonade 6

Pineapple Juice 6

Cranberry Juice 6

Root Beer, Abita, Louisiana 6

700 Terry A Francois Blvd, San Francisco, CA 94158

M&L SEASON 3 ON SPOTIFY