



TYLER FLORENCE

AVAILABLE THROUGH DECEMBER

You probably know Chef Tyler Florence from “Tyler’s Ultimate,” or from one of his 15 seasons hosting “The Great Food Truck Race.” The James Beard Award nominee and 25-year Food Network veteran has also authored 16 cookbooks and owns and operates three San Francisco restaurants, including the award-winning Wayfare Tavern and Florence Fresh. His latest venture, Miller & Lux, is a classic steakhouse located in the Bay Area’s Chase Arena.

Now, Chef Tyler is bringing his mastery to Chicago, paying homage to the classic steakhouse experience while honoring his California roots and love of seasonal ingredients. His menu features farm-direct produce and prime dry-aged, grass-fed, impeccably flavored meats from the best ranches in America. He’s also bringing two of his newest wines—a Miller & Lux Chardonnay and Cabernet—exclusively for Esquire guests.

FEATURED WINE

MILLER & LUX
Chardonnay

Russian River Valley 2020
18 glass | 65 bottle

MILLER & LUX
Cabernet Sauvignon

Oakville, Napa Valley 2020
20 glass | 80 bottle

TYLER’S SELECTIONS

STARTERS & SALADS

CAVIAR DOUGHNUTS 70

crème fraîche custard, Kaluga caviar
– Suggested Flight Pairing: 02 –

STEAK TARTARE* *gfr* 25

Wagyu beef, capers, egg yolk, tarragon mayonnaise
– Suggested Flight Pairing: 03 –

M&L WALDORF SALAD *gfr* 18

Belgian endive, apples, walnuts, harvest grapes
– Suggested Flight Pairing: 01 –

LOUISIANA SHRIMP COCKTAIL *gfr* 26

Fresno chili cocktail sauce
– Suggested Flight Pairing: 01 –

ENTRÉES

46 OZ. TOMAHAWK RIBEYE* *gfr* 195

45-day dry-aged prime black Angus, bone-in
– Suggested Flight Pairing: 05 –

20 OZ. NY STRIP* *gfr* 95

45-day dry-aged prime black Angus, bone-in
– Suggested Flight Pairing: 05 –

10 OZ. FILET MIGNON* *gfr* 68

dry-aged prime black Angus, Bordelaise
– Suggested Flight Pairing: 04 –

WILD PACIFIC HALIBUT *gfr* 49

brown butter and caper sauce, cauliflower purée,
shaved cauliflower, herb oil, fines herbes
– Suggested Flight Pairing: 02 –

M&L BURGER* 29

dry-aged blend, triple-cream brie, bacon jam,
crispy onions, watercress, truffle fries
– Suggested Flight Pairing: 04 –

SIDES & SAUCES

**DOUBLE-CREAMED
KALE** 15

crispy shallots,
Parmesan, lemon zest

**YUKON GOLD
POTATO
PURÉE** *gfr* 15

grass-fed butter,
sea salt

**BLACK TRUFFLE
PARMESAN
FRIES** *gfr* 15

Dijon aioli

**WHIPPED
HORSERADISH
SAUCE** *gfr* 8

**GREEN
PEPPERCORN
BORDELAISE
SAUCE** *gfr* 8

**TARRAGON
BÉARNAISE
SAUCE** *gfr* 8

DESSERT

APPLE PAVLOVA 15

butter milk cider cake, caramel crèmeux, spiced Honeycrisp apples
– Suggested Wine Pairing: Cooper’s Hawk Lux Ice Wine –

COCKTAIL

SPICED RUM MANHATTAN 15

house-spiced rum, Calvados, sweet vermouth,
demerara, aromatic bitters