

APPETIZERS

SEAFOOD JACKPOT TOWER*

Serves 1-3 | 145

Maine Lobster, Jumbo Mexican White Shrimp,
Oysters on the Half Shell, Dungeness Crab, King Crab
Served Chilled with Traditional Accoutrement

SHRIMP COCKTAIL 19

Mexican White Shrimp, Cocktail Sauce

FRESH-SHUCKED OYSTERS* 22

Half Dozen, Chef's Daily Selection

BIGEYE TUNA TARTARE* 22

Avocado, Radish, Ginger Soy Marinade

COCONUT SHRIMP 18

Fresno Peppers, Cilantro, Sweet Chili Sauce

CRAB CAKES 25

Blue Crab, Cajun Remoulade, Baby Frisée

STEAKHOUSE BACON 19

Braised & Glazed Nueske's Thick-Cut
Applewood-Smoked Bacon

BEEF CARPACCIO* 19

Angus Filet, Mustard Aioli, Cornichon, Fried Capers,
Shaved Parmigiano-Reggiano

SOUPS

FRENCH ONION 11

Sweet Onions, Gruyère, Parmigiano-Reggiano

LOBSTER CHOWDER 14

Maine Lobster, Bacon, Yukon Gold Potatoes, Corn

SALADS

SONOMA GREENS 14

Butter Lettuce, Chicories, Local Greens,
Fines Herbes, Mustard Seed Vinaigrette

CHOPPED CAESAR* 16

Romaine, Garlic Bread Crumbs,
Classic Caesar Dressing, Parmigiano-Reggiano

ICEBERG WEDGE 16

Bacon, Tomatoes, Red Onions, Chives,
Butter Croutons, Maytag Blue Cheese Dressing

BLUE TOMATO 18

Beefsteak Tomatoes, Red Onions, Watercress,
Point Reyes Blue Cheese, Banyuls Vinaigrette

GOLDEN BEETS 18

Goat Cheese Mousse, Pistachio Granola, Baby Frisée,
Apricots, Golden Balsamic Vinaigrette

ENTRÉES

WHOLE MAINE LOBSTER* MP

Lemon, Drawn Butter

JUMBO SHRIMP SCAMPI* 45

Gulf Prawns, Garlic, Lemon, White Wine, Butter

SEA SCALLOPS* 48

Toybox Squash, Chili Tomato Butter, Basil

NORWEGIAN SALMON* 42

Herb Pesto, Shaved Vegetable Salad,
Agumato Extra Virgin Lemon Olive Oil

BUTTERMILK

FRIED CHICKEN 38

Mary's Organic Chicken, Homestyle Sage Gravy

TRUFFLE & ARTICHOKE

RISOTTO 38

Arborio Rice, Black Truffle, Parmigiano-Reggiano

630 PARK BURGER* 32

Creekstone Farms – Angus Beef
Steakhouse Bacon, New School American Cheese,
Griddled Onions, Dijonnaise, Sesame Bun, Fries

Sunny-Side-Up Egg Add 3

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially in cases of certain medical conditions.

STEAKS & CHOPS

All steaks are finished with Beef Tallow Butter & 630 Park Steak Seasoning

WET-AGED

A5 JAPANESE WAGYU* 35/oz.

Kuroge Beef, Rotating Cut – Minimum 6 oz.

NEW YORK STRIP STEAK* 95

Snake River Farms Gold, American Wagyu – 10 oz.

AKAUSHI FLAT IRON STEAK* 45

Certified Akaushi Beef, American Wagyu – 10 oz.

ANGUS FILET MIGNON* 58

Creekstone Farms – 10 oz.

630 PARK SIGNATURE PRIME RIB* 55

Whipped Potatoes, Horseradish Cream, Au Jus
Served Nightly with Limited Availability

DRY-AGED

Aged 28 to 45 Days

USDA PRIME NEW YORK* 64

Creekstone Farms – 16 oz.

USDA PRIME BONE-IN RIBEYE* 72

Creekstone Farms – 20 oz.

BISON LONG BONE 75

Durham Ranch – 26 oz.

CHOPS

DUROC PORK CHOP* 49

Sweet Corn Purée, Goldbud Peaches, Chili Glaze,
Jimmy Nardello Peppers

ALBA WHITE LAMB CHOPS* 62

Red Wine Demi-Glace, Chimichurri

STEAKS FOR TWO

Dry-Aged for 28 Days

PRIME TOMAHAWK* 155

Creekstone Farms – 36 oz.

PRIME PORTERHOUSE* 140

Creekstone Farms – 32 oz.

ENHANCEMENTS

SAUCES

BÉARNAISE 5

PEPPERCORN 5

RED WINE DEMI-GLACE 5

Complimentary 630 Steak Sauce
available upon request

SURF YOUR TURF

SCAMPI SHRIMP 32

Garlic, Lemon, White Wine Butter

OSCAR DELUXE 50

King Crab, Asparagus, Truffle Béarnaise

AUSTRALIAN LOBSTER TAIL 75

Butter-Poached

TOPPINGS

THREE-PEPPERCORN CRUST 5

BLUE CHEESE & CRISPY ONIONS 10

BARBEQUE BONE MARROW 16

SIDES

BAKED POTATO 12

Butter, Sour Cream, Chives, Hobbs' Bacon

POTATO GRATIN 12

Yukon Gold Potatoes, Gruyère, Chives

WHIPPED POTATOES 12

Classic or Roasted Garlic

MAC & CHEESE 12

Tillamook Aged White Cheddar

TRUFFLE & LOBSTER MAC 22

Maine Lobster, Black Truffle, White Cheddar

CHARRED CHILI PEPPERS 12

Blistered Jalapeños & Fresno Peppers

BABY SPINACH 12

Sautéed with Garlic or Creamed

SAUTÉED BROCCOLINI 12

Garlic, Lemon, Olive Oil

TATER TOTS 12

Crispy Potatoes, House Ketchup

TRUFFLE FRIES 14

Black Truffle, Parmigiano-Reggiano

SWEET POTATO BRÛLÉE 12

Ancho Chile, Cinnamon, Brown Sugar

CREAMED CORN 12

Sweet White Corn, Roasted Jalapeños

GLAZED MUSHROOMS 14

Shallots, White Wine Butter, Herbs

ASPARAGUS ALMONDINE 14

Brown Butter, Toasted Almonds

JASMINE RICE 10

Simply Steamed