

## APPETIZERS

### SEAFOOD TOWER\* 145

Maine Lobster, Jumbo Mexican Shrimp, Red Crab,  
Oysters on the Half Shell, Salt Spring Mussels,  
Peruvian Scallops, Bigeye Tuna Tartare  
*Served Chilled with Traditional Accoutrement*

### COLOSSAL KING CRAB *MP*

1 lb. Crab Leg, Chilled or Steamed, Drawn Butter

### 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 Applewood-Smoked Bacon

### BEEF CARPACCIO\* 19

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

## CAVIAR BUMP

Embellish any appetizer with the luxurious taste of Petrossian Caviar  
**ADD 10 GRAMS OF PETROSSIAN ROYAL DAURENKI CAVIAR 30**

## ENTRÉES

### WHOLE MAINE LOBSTER\* *MP*

Lightly Broiled, Lemon, Drawn Butter

### JUMBO SHRIMP SCAMPI\* 45

Gulf Prawns, Garlic, Lemon, White Wine, Butter

### SEA SCALLOPS\* 54

Potato Purée, Chive & Trout Roe Butter

### PEPPER-CRUSTED TUNA 45

Bigeye Tuna, Seared Rare, Green Peppercorn Sauce

### NORWEGIAN SALMON\* 42

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

## 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

### BUTTERMILK

### FRIED CHICKEN 38

Mary's Organic Chicken, Homestyle Sage Gravy

### TRUFFLE RISOTTO 38

Arborio Rice, Black Truffle, Parmigiano-Reggiano  
Maine Lobster Add 12

### 630 PARK BURGER\* 30

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

Sunny-Side-Up Egg Add 3

Steakhouse Bacon Add 7

# 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.

### BISON LONG BONE\* 75

Durham Ranch – 26 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

### PRIME NEW YORK\* 68

Creekstone Farms – 16 oz.

### PRIME BONE-IN RIBEYE\* 72

Creekstone Farms – 20 oz.

## CHOPS

### DUROC PORK CHOP\* 49

Red Cabbage Kraut, Caramelized Carrot Butter,  
Maple Mustard Glaze, Spice-Roasted Apple

### ALBA WHITE AUSTRALIAN 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.

## SAUCES

### BÉARNAISE 5

### PEPPERCORN 5

### RED WINE DEMI-GLACE 5

Complimentary 630 Steak Sauce  
available upon request

## ENHANCEMENTS

## 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 & ONIONS 10

### BARBEQUE BONE MARROW 16

### 1 OZ. A5 WAGYU SKEWER 30

## 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

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