



OUR STORY

The Prime Rib was founded by brothers Buzz and Nick BeLer in Baltimore in 1965 — and we're proud to still be a family-owned business. The restaurant was born from their love of 1940s Hollywood style, legendary food, devoted service, and timeless sophistication — things we believe are meaningful, valuable, and transcendent.

That's why everything about the design, food, service, music, and experience of The Prime Rib is a celebration — of people, of the ordinary and extraordinary moments in life, and of the relationships we're grateful to build and nurture.

FOUNDERS

BeLer Brothers

A CUT ABOVE



THE PRIME RIB®

The Civilized Steakhouse

BAR MENU

PRIME MEATS ★ THICK CHOPS

FRESH SEAFOOD

19



65

APPETIZERS

OYSTERS CASINO
Casino Butter, Applewood Smoked Bacon
18

JUMBO SHRIMP COCKTAIL
22

DEVILED EGGS
5

SMOKED SALMON
Toast Points, Crème Fraiche
18

Our Famous Potato Skin Basket

ORIGINATED BY US IN 1965
SERVED WITH HORSE RADISH SAUCE — 10

ADD

Chicken - 8, Steak - 12, Jumbo Shrimp - 18, OR Jumbo Lump Crab - 22

SALADS

THE PRIME RIB SALAD 14
Our Signature Salad (House Salad)

CAESAR 16
Little Gem Lettuce, Olive Oil Croutons,
Grana Padano, Anchovy Dressing

ADD SPANISH WHITE ANCHOVIES 3

ICEBERG WEDGE 15
Cherry Tomato, Applewood Smoked Bacon,
Blue Cheese Dressing

BUZZ'S 15
Romaine Lettuce, Tomato, Avocado,
Chopped Egg, Pecorino Romano, White
Balsamic Vinaigrette

MEDITERRANEAN 15
Hearts of Palm, Capers, Tomato, Feta,
White Balsamic Vinegar

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

LARGE PLATES

Served with Shoestring Fries, Steak Fries OR Onion Rings

SOFT SHELL CRAB
Seasonal
MP

BABY BACK RIBS
House-made BBQ Sauce
18

JUMBO LUMP CRAB CAKE
(1)
Our award-winning recipe — 22

IMPERIAL CRAB
Sherry Cream Sauce
22

SIDES

*Grilled Asparagus — Sautéed or Creamed Spinach — Fresh Corn off the Cob
Brussels Sprouts — Classic Mashed Potatoes — Loaded Baked Idaho — Potato Au Gratin
Sherry Roasted Mushrooms — Sautéed Green Beans — Broccolini*

SANDWICHES & MORE

THE PR SANDWICH 24
Slow-roasted Prime Rib, Gruyère, Baguette,
Sides of Au Jus and Horseradish Cream Sauce

TERIYAKI BBQ CHICKEN 16
8 oz. Grilled Chicken Breast, Applewood
Smoked Bacon, Toasted Brioche Bun

THE PR CHEESEBURGER 18
USDA Prime Beef, Caramelized Onions,
Applewood Smoked Bacon, Cheddar,
Toasted Brioche Bun

SLICED STEAK SANDWICH 24
Filet Mignon, Caramelized Onions, Baguette,
Sides of Au Jus and Horseradish Cream Sauce

MUSHROOM BURGER 18
USDA Prime Beef, Sautéed Mushrooms,
Gruyère, Toasted Brioche Bun



REGULAR DINNER MENU ALWAYS AVAILABLE