



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*

## DINNER MENU

PRIME MEATS ★ THICK CHOPS

FRESH SEAFOOD

19



65

## APPETIZERS

COLD		HOT	
<i>Jumbo Shrimp Cocktail</i>	22	<i>Lobster Bisque</i>	12
<i>Oysters on the Half Shell</i> (6) SEASONAL SELECTION	MP	<i>Roasted Tomato Soup</i>	10
<i>Jumbo Lump Crab Cocktail</i>	21	<i>Jumbo Lump Crab Cake</i> OUR AWARD-WINNING RECIPE	21
<i>Sliced Smoked Salmon</i> DUCKTRAP RIVER	19	<i>Imperial Crab</i>	21
<i>Sesame Seared Tuna</i> SASHIMI GRADE	20	<i>Clams Casino</i> (6)	18
<i>Petrossian Caviar</i> ROYAL SHASSETRA	MP	<i>Oysters Rockefeller</i> (4)	18
		<i>Jumbo Fried Shrimp</i> (2)	16
		<i>Escargots</i>	18

*Our Famous Greenberg Potato Skin Basket*  
ORIGINATED BY US IN 1965, SERVED WITH HORSERADISH SAUCE — 10

## SALADS

<b>THE PRIME RIB SALAD</b> <i>Our Signature Salad (House Salad)</i>	14
<b>BUZZ'S</b> <i>Romaine Lettuce, Tomato, Avocado, Chopped Egg, Pecorino Romano, White Balsamic Vinaigrette</i>	15
<b>HEARTS OF PALM</b> <i>Brazilian Palm Hearts, Deviled Eggs</i>	15
<b>CAESAR</b> <i>Little Gem Lettuce, Olive Oil Croutons, Grana Padano, Anchovy Dressing</i> ADD SPANISH WHITE ANCHOVIES	16 3
<b>ICEBERG WEDGE</b> <i>Cherry Tomato, Applewood Smoked Bacon, Blue Cheese Dressing</i>	15

## POTATOES

<i>Classic Mashed</i>	10
<i>Our Famous Greenberg Potato Skins</i>	10
<i>Baked Idaho</i>	10
<i>Au Gratin</i>	15
<i>Steak or Shoestring Fries</i>	10

## VEGETABLES

<i>Grilled Artichoke Hearts</i>	15
<i>Spinach (Creamed or Sautéed)</i>	12
<i>Sherry Roasted Mushrooms</i>	15
<i>Brussels Sprouts</i>	11
<i>Asparagus (Grilled or Steamed)</i>	15
<i>Fresh Corn off the Cob</i>	11
<i>Broccolini</i>	15
<i>Sautéed Green Beans</i>	11
<i>Onion Rings</i>	10
<i>Lobster Mac &amp; Cheese</i>	18

## ENTRÉES FROM THE LAND

TOPPINGS: *Béarnaise* — 4, *Hollandaise* — 4, *Gorgonzola Piccante* — 6 OR *Oscar Style* — 11

### THE PRIME RIB STEAK

*USDA Prime Bone In Ribeye 28 oz. — 75*

**USDA PRIME  
NY STRIP**  
12 oz. — 56     *Au Poivre* — 62

**ROAST PRIME RIB**  
*Signature Cut 14 oz. — 42*  
*Full Cut (Bone In) 30 oz. — 78*

**USDA PRIME FILET MIGNON**  
8 oz. — 59

**CHOPPED STEAK**  
*All natural Angus beef with sautéed onions — 32*

**VEAL RIB CHOP**  
16 oz. — 65

**GRILLED TERIYAKI  
BREAST OF CHICKEN**  
32

**DOUBLE CUT PORK CHOP**  
35

**RACK OF LAMB**  
45

## ENTRÉES FROM THE SEA

TOPPINGS: *Imperial Crab* — 12, *Grilled Shrimp* (4) — 19, *Cold Water Lobster* — MP

★  
ASK  
ABOUT  
TODAY'S  
FRESH  
FISH  
★

**JUMBO LUMP CRAB CAKES**  
*Our award-winning recipe — 42*

**STUFFED SHRIMP**  
*Jumbo Lump Crabmeat (served over rice) — 42*

**CHILEAN SEA BASS**  
45

**FILLET OF SALMON**  
40

**ATLANTIC HALIBUT**  
42

**COLD WATER LOBSTER TAIL**  
*Includes 2 — MP*

*A gratuity of 20% before tax will be added to parties of 5 or more. 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.*