



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

LUNCH MENU

PRIME MEATS ★ THICK CHOPS

FRESH SEAFOOD

19



65

APPETIZERS

COLD		HOT	
<i>Jumbo Shrimp Cocktail</i>	23	<i>Lobster Bisque</i>	15
<i>Oysters on the Half Shell (6)</i>	22	<i>Imperial Crab</i>	24
<i>Jumbo Lump Crab Cocktail</i>	23	<i>Jumbo Lump Crab Cake</i>	24
<i>Sliced Norwegian Smoked Salmon</i>	23	<i>Sesame Seared Tuna</i>	22
<i>Cherrystone Clams (6)</i>	18	<small>SASHIMI GRADE</small>	
<i>Petrossian Caviar</i>	MP	<i>Clams Casino (6)</i>	21
		<i>Oysters Rockefeller (4)</i>	23
		<i>Our Famous Potato Skin Basket</i> <small>ORIGINATED BY US IN 1965</small> <small>SERVED WITH HORSERADISH SAUCE — 10</small>	

ENTRÉE SALAD

Grilled Chicken on Caesar or The Prime Rib Salad

25

SALADS

THE PRIME RIB SALAD	12	BUZZ'S	14
<i>Our Signature Salad (House Salad)</i>		<i>Romaine Lettuce, Tomato, Avocado,</i>	
CAESAR	15	<i>Chopped Egg, Pecorino Romano, White</i>	
<i>Little Gem Lettuce, Olive Oil Croutons,</i>		<i>Balsamic Vinaigrette</i>	
<i>Grana Padano, Anchovy Dressing</i>		ICEBERG WEDGE	15
SPRING BUTTER LETTUCE	15	<i>Cherry Tomato, Nueske's Bacon,</i>	
<i>Watermelon Radish, Shaved Asparagus,</i>		<i>Blue Cheese Dressing</i>	
<i>Marcona Almond, Ricotta Salata</i>			
<i>Green Goddess Dressing</i>			

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.

ENTRÉES

Choice of Two Sides

LUNCHEON CUT
ROAST PRIME RIB
32

CHOPPED SIRLOIN STEAK
All natural Angus beef with sautéed onions
29

CHICKEN MARSALA
29

CHILEAN SEA BASS
39

JUMBO LUMP
CRAB CAKES
46

DOUBLE CUT
PORK CHOP
30

FILLET OF SALMON
MP

SIDES

Grilled Asparagus — Sautéed or Creamed Spinach — Fresh Corn Off The Cob
Shaved Brussels Sprouts — Classic Mashed Potatoes
Housemade Fries — Green Beans

SANDWICHES & MORE

THE SANDWICH 29
Sliced Prime Rib Served on
House Baked Bread

THE CHEESEBURGER 22
All Natural Angus Beef, Nueske's Bacon

THE EXECUTIVE CLUB 22
Nueske's Bacon, Chicken Breast

USDA PRIME FILET MIGNON 59
8 oz.

USDA PRIME NY STRIP 59
12 oz.

DINNER MENU AVAILABLE