



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> | 25 | <i>Lobster Bisque</i> | 15 |
| <i>Oysters on the Half Shell</i> (6) SEASONAL SELECTION | MP | <i>Sesame Seared Tuna</i> SASHIMI GRADE | 24 |
| <i>Jumbo Lump Crab Cocktail</i> | 25 | <i>Jumbo Lump Crab Cake</i> OUR AWARD-WINNING RECIPE | 27 |
| <i>Sliced Norwegian Smoked Salmon</i> | 23 | <i>Imperial Crab</i> | 27 |
| <i>Cherrystone Clams</i> (6) | 18 | <i>Clams Casino</i> (6) | 22 |
| <i>Petrossian Caviar</i> ROYAL SHASSETRA | MP | <i>Oysters Rockefeller</i> (4) | 24 |
| | | <i>Escargots</i> | 24 |

Our Famous Greenberg Potato Skin Basket

ORIGINATED BY US IN 1965, SERVED WITH HORSERADISH SAUCE — 10

SALADS

| | |
|--|----|
| THE PRIME RIB SALAD | 14 |
| <i>Our Signature Salad (House Salad)</i> | |
| BUZZ'S | 15 |
| <i>Romaine Lettuce, Tomato, Avocado, Chopped Egg, Pecorino Romano, White Balsamic Vinaigrette</i> | |
| CAESAR | 16 |
| <i>Little Gem Lettuce, Olive Oil Croutons, Grana Padano, Anchovy Dressing</i> | |
| ADD WHITE ANCHOVIES | 5 |
| ICEBERG WEDGE | 15 |
| <i>Cherry Tomato, Nueske's Bacon, Blue Cheese Dressing</i> | |
| SPRING BUTTER LETTUCE | 15 |
| <i>Watermelon Radish, Shaved Asparagus, Marcona Almond, Ricotta Salata, Green Goddess Dressing</i> | |

POTATOES

| | |
|--------------------------------|----|
| <i>Classic Mashed</i> | 10 |
| <i>Our Famous Potato Skins</i> | 10 |
| <i>Baked Idaho</i> | 12 |
| <i>Au Gratin</i> | 15 |
| <i>Housemade Fries</i> | 10 |
| <i>Mac and Cheese</i> | 15 |
| ADD LOBSTER | 9 |

VEGETABLES

| | |
|---|----|
| <i>Grilled Artichoke Hearts</i> | 15 |
| <i>Spinach (Creamed or Sautéed)</i> | 12 |
| <i>Sherry Roasted Mushrooms, Cipollini Onions</i> | 15 |
| <i>Shaved Brussels Sprouts, Capers, White Wine</i> | 12 |
| <i>Asparagus (Grilled or Steamed)</i> | 15 |
| <i>Brocolini (Grilled or Steamed), Beurre Blanc</i> | 15 |
| <i>French Beans, Brown Butter</i> | 11 |
| <i>Fresh Corn Off The Cobb</i> | 12 |

ENTRÉES FROM THE LAND

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

USDA PRIME FILET MIGNON

8 oz. — 59

USDA PRIME NY STRIP

12 oz. — 59 *Au Poivre* — 65

USDA PRIME BONE-IN RIBEYE

21 oz. — 74

SERVING USDA PRIME CREEKSTONE FARMS BEEF

ROAST PRIME RIB SIGNATURE CUT

49

ROAST PRIME RIB FULL CUT

84

CHOPPED STEAK

All natural Angus beef with sautéed onions — 34

VEAL RIB CHOP

16 oz. — 68

RACK OF LAMB

49

DOUBLE CUT PORK CHOP

39

CHICKEN MARSALA

36

ENTRÉES FROM THE SEA

TOPPINGS: *Imperial Crab* — 20, *Grilled Shrimp* — 19

★
ASK
ABOUT
TODAY'S
FRESH
FISH
★

JUMBO LUMP CRAB CAKES

Our Award-Winning Recipe — 52

CHILEAN SEA BASS

49

ORA KING SALMON

MP

LIVE MAINE LOBSTER

Stuffed with Imperial Crab — 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.