



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

<i>Jumbo Shrimp Cocktail</i>	22
<i>Oysters on the Half Shell</i> DAILY SELECTION	MP
<i>Jumbo Lump Crab Cocktail</i>	24
<i>Seared Yellowfin Tuna</i> DUCKTRAP RIVER	19
<i>Petrossian Caviar</i> ROYAL SHASSETRA	MP

HOT

<i>Lobster Bisque</i>	12
<i>Jumbo Lump Crab Cake</i> OUR AWARD-WINNING RECIPE	25
<i>Imperial Crab</i>	25
<i>Clams Casino</i>	18
<i>Oysters Rockefeller</i>	18
<i>Jumbo Fried Shrimp</i>	16
<i>Broiled Escargots</i> GARLIC BUTTER	18

Our Famous Greenberg Potato Skin Basket

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

SALADS

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

POTATOES

<i>Classic Mashed</i>	10
<i>Our Famous Greenberg Potato Skins</i>	10
<i>Baked Idaho</i>	12
<i>Au Gratin</i>	15
<i>Steak or Shoestring Fries</i>	10
<i>Lobster Mac and Cheese</i>	15

VEGETABLES

<i>Grilled Artichoke Hearts</i>	15
<i>Spinach (Creamed or Sautéed)</i>	12
<i>Sherry Roasted Mushrooms, Cipollini Onions</i>	15
<i>Brussels Sprouts</i>	11
<i>Broccolini (Grilled or Steamed), Beurre Blanc</i>	15
<i>Asparagus (Grilled or Steamed)</i>	15
<i>Onion Rings</i>	10

ENTRÉES FROM THE LAND

TOPPINGS: *Béarnaise* — 4, *Oscar Prep* — 15, OR *Gorgonzola Butter* — 6

THE PRIME RIB STEAK

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

USDA PRIME
FILET MIGNON
8 oz. — 59

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

ROAST PRIME RIB
SIGNATURE CUT
14 oz. — 42

ROAST PRIME RIB
FULL CUT
30 oz. *Bone-In* — 75

CHOPPED STEAK

All natural Angus beef with sautéed onions — 32

RACK OF LAMB

46

DOUBLE CUT PORK CHOP
35

ROASTED LOCAL BONE-IN
CHICKEN BREAST
Ginger Herb Jus — 35

ENTRÉES FROM THE SEA

TOPPINGS: *Imperial Crab* — 18, *Grilled Shrimp* — 19, *Cold Water Lobster* — MP

★
ASK
ABOUT
TODAY'S
FRESH
FISH
★

JUMBO LUMP CRAB CAKES

Our award-winning recipe — 50

CHILEAN SEA BASS
45

FILLET OF SALMON
40

COLD WATER LOBSTER TAIL
Includes 2 — MP

STUFFED SHRIMP
Jumbo lump crabmeat, served over rice — 48

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.