



## 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>	25
<i>Oysters on the Half Shell</i> DAILY SELECTION	MP
<i>Jumbo Lump Crab Cocktail</i>	28
<i>Sliced Beechwood Smoked Salmon</i>	23
<i>Seared Yellowfin Tuna</i> SERVED RARE	24
<i>Petrossian Caviar</i> ROYAL SHASSETRA	MP

### HOT

<i>Lobster Bisque</i>	15
<i>Jumbo Lump Crab Cake</i> OUR AWARD-WINNING RECIPE	30
<i>Imperial Crab</i>	30
<i>Clams Casino</i>	22
<i>Oysters Rockefeller</i>	24
<i>Broiled Escargots</i> GARLIC BUTTER	24

### Our Famous 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
LOCAL HEIRLOOM TOMATOES <i>Villa Manodori Aged Balsamic, Burrata, Fennel Pollen, Basil Vinaigrette</i>	17
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

## 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>Grilled Zucchini, Basil</i>	12
<i>Broccolini (Grilled or Steamed), Beurre Blanc</i>	15
<i>Asparagus (Grilled or Steamed)</i>	15
<i>French Beans, Brown Butter</i>	11
<i>Fresh Corn Off The Cobb</i>	12

## ENTRÉES FROM THE LAND

TOPPINGS: *Béarnaise* — 4, *Oscar Style* — 22, OR *Gorgonzola Butter* — 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

### ROAST PRIME RIB SIGNATURE CUT

49

### ROAST PRIME RIB FULL CUT

84

### CHOPPED STEAK

*Certified Angus beef with sautéed onions* — 34

### VEAL RIB CHOP

16 oz. — 68

### RACK OF LAMB

49

### DOUBLE CUT PORK CHOP

42

### CHICKEN MARSALA

36

## ENTRÉES FROM THE SEA

TOPPINGS: *Imperial Crab* — 22, *Grilled Shrimp* — 19

★  
ASK  
ABOUT  
TODAY'S  
FRESH  
FISH  
★

### JUMBO LUMP CRAB CAKES

*Our award-winning recipe* — 60

### CHILEAN SEA BASS

49

### ORA KING SALMON

49

### LIVE MAINE LOBSTER

MP

### ROASTED WHOLE DOVER SOLE

*Sauce Meunière* — 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.*