



## 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>	MP	<i>Imperial Crab</i>	25
<i>Jumbo Lump Crab Cocktail</i>	25	<i>Clams Casino (6)</i>	21
<i>Sliced Norwegian Smoked Salmon</i>	23	<i>Oysters Rockefeller (4)</i>	23
<i>Cherrystone Clams (6)</i>	19	<i>Seared Yellowfin Tuna</i>	22
<i>Petrossian Caviar</i>	MP		

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

### ENTRÉE SALAD

Add Protein to any of our Salads

GRILLED CHICKEN (12) OR BLACKENED SHRIMP (15)

## SALADS

<b>THE PRIME RIB SALAD</b>	12	<b>BUZZ'S</b>	14
<i>Our Signature Salad (House Salad)</i>		<i>Romaine Lettuce, Tomato, Avocado, Chopped Egg, Pecorino Romano, White Balsamic Vinaigrette</i>	
<b>CAESAR</b>	15	<b>LOCAL HEIRLOOM TOMATOES</b>	17
<i>Little Gem Lettuce, Olive Oil Croutons, Grana Padano, Anchovy Dressing</i>		<i>Villa Manodori Aged Balsamic, Burrata, Fennel Pollen, Basil Vinaigrette</i>	
<b>ADD WHITE ANCHOVIES</b>	5		
<b>ICEBERG WEDGE</b>	15		
<i>Cherry Tomato, Nueske's Bacon, Blue Cheese 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

Served with 2 Sides

### JUMBO LUMP CRAB CAKES

Our award-winning recipe — 50

**ROAST PRIME RIB  
LUNCHEON CUT**  
32

**CHOPPED SIRLOIN STEAK**  
*Certified Angus beef with sautéed onions*  
29

**DOUBLE CUT  
PORK CHOP**  
32

**CHICKEN MARSALA**  
29

**CHILEAN SEA BASS**  
39

**ORA KING SALMON**  
MP

### SIDES

*Classic Mashed Potatoes — Housemade Fries*  
*Grilled Zucchini — Grilled Asparagus*  
*Sautéed or Creamed Spinach — Green Beans — Broccolini*

## SANDWICHES & MORE

<b>THE SANDWICH</b>	29	<b>USDA PRIME FILET MIGNON</b>	59
<i>Our Sliced Prime Rib Served on House Baked Bread</i>		<i>8 oz.</i>	
<b>THE CHEESEBURGER</b>	22	<b>PRIME NY STRIP</b>	59
<i>All Natural Angus Beef, Nueske's Bacon</i>		<i>12 oz.</i>	
<b>THE EXECUTIVE CLUB</b>	22		
<i>Nueske's Bacon, Chicken Breast</i>			

ASK ABOUT TODAY'S  
FRESH FISH  
MP

REGULAR DINNER MENU AVAILABLE UPON REQUEST