



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>	25	<i>Lobster Bisque</i>	15
<i>Oysters on the Half Shell</i> (6)	MP	<i>Imperial Crab</i>	30
<i>Jumbo Lump Crab Cocktail</i>	28	<i>Clams Casino</i> (6)	22
<i>Sliced Beechwood Smoked Salmon</i>	23	<i>Oysters Rockefeller</i> (4)	24
<i>Petrossian Caviar</i>	MP	<i>Seared Yellowfin Tuna</i>	24
ROYAL SHASSETRA		SERVED RARE	
<p><i>Our Famous Potato Skin Basket</i> ORIGINATED BY US IN 1965 SERVED WITH HORSERADISH SAUCE — 12</p>			

ENTRÉE SALAD

Add Protein to any of our Salads

GRILLED CHICKEN (12) OR BLACKENED SHRIMP (19)

SALADS

THE PRIME RIB SALAD	14	BUZZ'S	14
<i>Our Signature Salad (House Salad)</i>		<i>Romaine Lettuce, Tomato, Avocado, Sliced Egg, Pecorino Romano, White Balsamic Vinaigrette</i>	
CAESAR	15	AUTUMN RED ENDIVE SALAD	17
<i>Little Gem Lettuce, Olive Oil Croutons, Grana Padano, Anchovy Dressing</i>		<i>Hosui Pear, French Blue Cheese, Caramelized Walnuts, Banyuls Vinaigrette</i>	
ADD WHITE ANCHOVIES	5		
ICEBERG WEDGE	15		
<i>Cherry Tomato, Nueske's Bacon, Blue Danish Cheese Dressing, Chive</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

<p>ROAST PRIME RIB LUNCHEON CUT 40</p>	
<p>BONE IN HERITAGE PORK CHOP 42</p>	<p>CHILEAN SEA BASS 42</p>
<p>CHOPPED SIRLOIN STEAK <i>Certified Angus beef with sautéed onions</i> 34</p>	<p>ALASKAN WILD SALMON MP</p>
<p>JUMBO LUMP CRAB CAKES <i>Our award-winning recipe — 60</i></p>	
<p>ENTRÉE SERVED WITH TWO SIDES</p>	
<p><i>Classic Mashed Potatoes — Shoestring Fries Grilled Asparagus Sautéed or Creamed Spinach — Green Beans — Broccoli</i></p>	
<h2>SANDWICHES & MORE</h2>	
<p>THE SANDWICH</p>	32
<i>Our Sliced Prime Rib Served on House Baked Bread Add Caramelized Onions and Provolone</i>	6
<p>THE CHEESEBURGER</p>	22
<i>All Natural Angus Beef, Nueske's Bacon</i>	
<p>THE EXECUTIVE CLUB</p>	22
<i>Nueske's Bacon, Chicken Breast</i>	
<p>USDA PRIME FILET MIGNON</p>	59
<i>8 oz.</i>	
<p>PRIME NY STRIP</p>	68
<i>12 oz.</i>	
<p>ASK ABOUT TODAY'S FRESH FISH MP</p>	

REGULAR DINNER MENU AVAILABLE UPON REQUEST