



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>	24	<i>Lobster Bisque</i>	15
<i>Oysters on the Half Shell</i> (6) SEASONAL SELECTION	MP	<i>Jumbo Lump Crab Cake</i> OUR AWARD-WINNING RECIPE	26
<i>Jumbo Lump Crab Cocktail</i>	24	<i>Imperial Crab</i>	25
<i>Sliced Smoked Salmon</i> DUCKTRAP RIVER	20	<i>Clams Casino</i> (6)	18
<i>Petrossian Caviar</i> ROYAL SHASSETRA	MP	<i>Oysters Casino</i>	20
		<i>Oysters Rockefeller</i> (4)	20
		<i>Jumbo Fried Shrimp</i> (2)	20
		<i>Escargots</i>	22

Our Famous Greenberg Potato Skin Basket

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

POTATOES

THE PRIME RIB SALAD	16	<i>Classic Mashed</i>	12
<i>Our Signature Salad (House Salad)</i>		<i>Our Famous Greenberg Potato Skins</i>	10
BUZZ'S	17	<i>Baked Idaho</i>	10
<i>Romaine Lettuce, Tomato, Avocado, Chopped Egg, Pecorino Romano, White Balsamic Vinaigrette</i>		<i>Au Gratin</i>	15
		<i>Steak or Shoestring Fries</i>	10

VEGETABLES

CAESAR	18	<i>Grilled Artichoke Hearts</i>	15
<i>Little Gem Lettuce, Olive Oil Croutons, Grana Padano, Anchovy Dressing</i>		<i>Spinach (Creamed or Sautéed)</i>	12
ICEBERG WEDGE	17	<i>Sherry Roasted Mushrooms</i>	15
<i>Cherry Tomato, Applewood Smoked Bacon, Blue Cheese Dressing</i>		<i>Brussels Sprouts</i>	12
ARUGULA AND PEAR	19	<i>Asparagus (Grilled or Steamed)</i>	15
<i>Asian Pear, Candied Walnuts, Aged Vinaigrette, and Crumbled Goat Cheese</i>		<i>Broccolini</i>	15
		<i>Onion Rings</i>	10
		<i>Lobster Mac & Cheese</i>	20

ENTRÉES FROM THE LAND

TOPPINGS: *Béarnaise* — 5, *Hollandaise* — 4, OR *Gorgonzola Piccante* — 6

THE PRIME RIB STEAK *USDA Prime Bone In Ribeye 28 oz. — 84*

USDA PRIME
NY STRIP
12 oz. — 60 *Au Poivre* — 64

ROAST PRIME RIB
Signature Cut 14 oz. — 46
Full Cut (Bone In) 30 oz. — 82

USDA PRIME FILET MIGNON
8 oz. — 59

CHOPPED STEAK
*All natural Angus beef with
sautéed onions* — 35

DOUBLE CUT PORK CHOP
35

RACK OF LAMB
45

ROASTED LOCAL BONE-IN
CHICKEN BREAST WITH GIN-
GER-HERB JUS
35

VEAL CHOP
62

ENTRÉES FROM THE SEA

TOPPINGS: *Imperial Crab* — 18, *Grilled Shrimp* (4) — 22, *Cold Water Lobster* — MP

★
ASK
ABOUT
TODAY'S
FRESH
FISH
★

JUMBO LUMP CRAB CAKES
Our award-winning recipe — 50

STUFFED SHRIMP
Jumbo Lump Crabmeat (served over rice) — 48

CHILEAN SEA BASS
48

FILLET OF SALMON
42

COLD WATER LOBSTER TAIL
Includes 2 — 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.