



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>	26	<i>Lobster Bisque</i>	16
<i>Oysters on the Half Shell</i> (6) SEASONAL SELECTION	MP	<i>Jumbo Lump Crab Cake</i> OUR AWARD-WINNING RECIPE	27
<i>Jumbo Lump Crab Cocktail</i>	27	<i>Imperial Crab</i>	27
<i>Sliced Smoked Salmon</i> DUCKTRAP RIVER	22	<i>Clams Casino</i> (6)	18
<i>Petrossian Caviar</i> ROYAL DAURENKI	MP	<i>Oysters Casino</i>	24
		<i>Oysters Rockefeller</i> (4)	24
		<i>Jumbo Fried Shrimp</i> (2)	20
		<i>Escargots</i>	25

Our Famous Greenberg Potato Skin Basket
ORIGINATED BY US IN 1965, SERVED WITH HORSERADISH SAUCE — 14

SALADS

THE PRIME RIB SALAD <i>Our Signature Salad (House Salad)</i>	18
BUZZ'S <i>Romaine Lettuce, Tomato, Avocado, Chopped Egg, Pecorino Romano, White Balsamic Vinaigrette</i>	18
CAESAR <i>Little Gem Lettuce, Olive Oil Croutons, Grana Padano, Anchovy Dressing</i> ADD SPANISH WHITE ANCHOVIES	18 5
ICEBERG WEDGE <i>Cherry Tomato, Applewood Smoked Bacon, Blue Cheese Dressing</i>	19

POTATOES

<i>Classic Mashed</i>	13
<i>Our Famous Greenberg Potato Skins</i>	14
<i>Baked Idaho</i>	12
<i>Au Gratin</i>	17
<i>Steak or Shoestring Fries</i>	12
<i>Lobster Mac & Cheese</i>	26

VEGETABLES

<i>Grilled Artichoke Hearts</i>	17
<i>Spinach (Creamed or Sautéed)</i>	14
<i>Sherry Roasted Mushrooms</i>	16
<i>Brussels Sprouts</i>	14
<i>Asparagus (Grilled or Steamed)</i>	16
<i>Broccolini</i>	16
<i>Onion Rings</i>	15
<i>Fresh Corn Off The Cob</i>	16

ENTRÉES FROM THE LAND

TOPPINGS: *Béarnaise* — 6, *Hollandaise* — 5, *Gorgonzola Piccante* — 8, OR *Oscar Style* — 24

SERVING CREEKSTONE FARMS PREMIUM BEEF

THE PRIME RIB STEAK
USDA Prime Bone In Ribeye 28 oz. — 98

USDA PRIME NY STRIP
12 oz. — 72
Au Poivre — 78

ROAST PRIME RIB
Signature Cut 14 oz. — 60
Full Cut (Bone In) 30 oz. — 98

CHOPPED STEAK
*All natural Angus beef with
sautéed onions* — 38

USDA PRIME FILET MIGNON
8 oz. — 70

ROASTED ORGANIC BONE-IN
CHICKEN BREAST
Ginger Herb Jus
38

GRASS-FED NEW ZEALAND
LAMB CHOPS
Mint Chutney, Amarena Cherry Mustard
59

HERITAGE BONE-IN
PORK CHOP
42

VEAL RIB CHOP
House Rub
76

ENTRÉES FROM THE SEA

TOPPINGS: *Imperial Crab* — 20, *Grilled Shrimp* — 24, *Cold Water Lobster Tail* — MP

★
ASK
ABOUT
TODAY'S
FRESH
FISH
★

JUMBO LUMP CRAB CAKES
Our award-winning recipe — 52

STUFFED SHRIMP
Jumbo Lump Crabmeat (served over rice) — 50

CHILEAN SEA BASS
48

FILLET OF SALMON
43

COLD WATER LOBSTER TAIL
Includes 2 — MP

A gratuity of 20% before tax will be added to parties of 5 or more. A split plate charge of \$3.50 will be applied to all menu items. 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.