



## 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*

## BAR MENU

PRIME MEATS ★ THICK CHOPS

FRESH SEAFOOD

19



65

## APPETIZERS

**OYSTERS CASINO**  
*Casino Butter, Applewood Smoked Bacon*  
 24

**SMOKED SALMON**  
*Toast Points, Crème Fraiche*  
 22

**DEVILED EGGS**  
 9

**JUMBO SHRIMP COCKTAIL**  
 26

**JUMBO FRIED SHRIMP**  
 20

**PETROSSIAN CAVIAR**  
*Royal Daurenki*  
 MP

### *Our Famous Potato Skin Basket*

ORIGINATED BY US IN 1965  
 SERVED WITH HORSERADISH SAUCE — 14

### ADD

*Chicken - 14, Steak - 22, Jumbo Shrimp - 24, OR Jumbo Lump Crab - 27*

## SALADS

**THE PRIME RIB SALAD** 18  
*Our Signature Salad (House Salad)*

**CAESAR** 18  
*Little Gem Lettuce, Olive Oil Croutons,  
 Grana Padano, Anchovy Dressing*

ADD SPANISH WHITE ANCHOVIES 5

**BUZZ'S** 17  
*Romaine Lettuce, Tomato, Avocado,  
 Chopped Egg, Pecorino Romano, White  
 Balsamic Vinaigrette*

**ICEBERG WEDGE** 19  
*Cherry Tomato, Applewood Smoked Bacon,  
 Blue Cheese Dressing*

*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.*

## LARGE PLATES

*Served with Shoestring Fries, Steak Fries OR Onion Rings*

**SOFT SHELL CRAB**  
*Seasonal*  
 MP

**IMPERIAL CRAB**  
*Sherry Cream Sauce*  
 30

**JUMBO LUMP CRAB CAKE**  
*Our award-winning recipe — 30*

SUBSTITUTE SIDES (ADD \$6)

*Grilled Asparagus — Sautéed or Creamed Spinach — Fresh Corn off the Cob  
 Brussels Sprouts — Classic Mashed Potatoes — Loaded Baked Idaho — Potatoes Au Gratin  
 Sherry Roasted Mushrooms — Broccolini*

## SANDWICHES & MORE

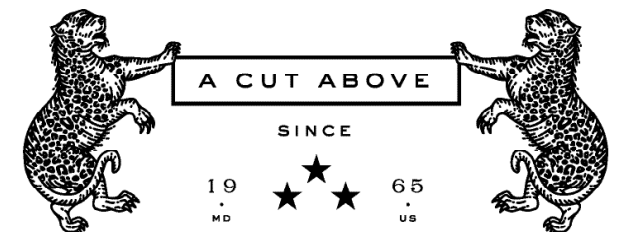
**FRENCH DIP** 28  
*Thinly Sliced Prime Rib, Gruyère, Baguette,  
 Sides of Au Jus & Horseradish Cream Sauce*

**THE PR CHEESEBURGER** 26  
*USDA Prime Beef, Caramelized Onions,  
 Applewood Smoked Bacon, Cheddar,  
 Toasted Brioche Bun*

**MUSHROOM BURGER** 24  
*USDA Prime Beef, Sautéed Mushrooms,  
 Gruyère, Toasted Brioche Bun*

**CRAB CAKE BLT** 30  
*Toasted Brioche Bun*

**SLICED STEAK SANDWICH** 29  
*Filet Mignon, Caramelized Onions, Baguette,  
 Sides of Au Jus & Horseradish Cream Sauce*



REGULAR DINNER MENU ALWAYS AVAILABLE