



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
 25

SMOKED SALMON
Toast Points, Crème Fraiche
 29

DEVILED EGGS
 10

JUMBO SHRIMP COCKTAIL
 27

JUMBO FRIED SHRIMP
 20

PETROSSIAN CAVIAR
Royal Daurenki, Royal Beluga
 MP

Our Famous Potato Skin Basket

ORIGINATED BY US IN 1965
 SERVED WITH HORSERADISH SAUCE — 16

ADD

Chicken - 15, Steak - 24, Jumbo Shrimp - 25, OR Jumbo Lump Crab - 28

SALADS

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

CAESAR 19
*Little Gem Lettuce, Olive Oil Croutons,
 Grana Padano, Anchovy Dressing*

ADD SPANISH WHITE ANCHOVIES 6

BUZZ'S 20
*Romaine Lettuce, Tomato, Avocado,
 Chopped Egg, Pecorino Romano, White
 Balsamic Vinaigrette*

ICEBERG WEDGE 20
*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

JUMBO LUMP CRAB CAKE
Our award-winning recipe — 30

IMPERIAL CRAB
Sherry Cream Sauce
 30

BARBECUE RIBS
Half Rack — 24

SUBSTITUTE SIDES (ADD \$8)

*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

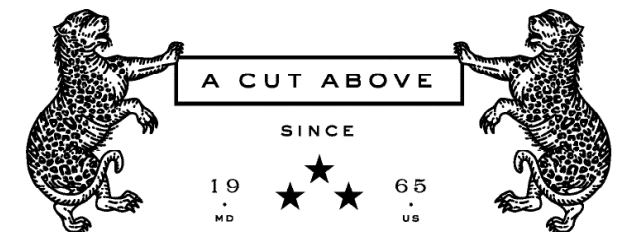
FRENCH DIP 30
*Thinly Sliced Prime Rib, Gruyère, Baguette,
 Sides of Au Jus & Horseradish Cream Sauce*

THE PR CHEESEBURGER 29
*USDA Prime Beef, Caramelized Onions,
 Applewood Smoked Bacon, Cheddar,
 Toasted Brioche Bun*

MUSHROOM BURGER 26
*USDA Prime Beef, Sautéed Mushrooms,
 Gruyère, Toasted Brioche Bun*

CRAB CAKE BLT 36
Toasted Brioche Bun

SLICED STEAK SANDWICH 36
*Filet Mignon, Caramelized Onions, Baguette,
 Sides of Au Jus & Horseradish Cream Sauce*



REGULAR DINNER MENU ALWAYS AVAILABLE