



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

<i>Jumbo Shrimp Cocktail</i>	28
<i>Oysters on the Half Shell</i> DAILY SELECTION	MP
<i>Jumbo Lump Crab Cocktail</i>	28
<i>Sliced Beechwood Smoked Salmon</i>	29
<i>Seared Yellowfin Tuna</i> SERVED RARE	25
<i>Petrossian Caviar</i> ROYAL DAURENKI ROYAL BELUGA	MP

HOT

<i>Lobster Bisque</i>	16
<i>Jumbo Lump Crab Cake</i> OUR AWARD-WINNING RECIPE	31
<i>Imperial Crab</i>	30
<i>Clams Casino</i>	24
<i>Oysters Rockefeller</i>	26
<i>Broiled Escargots</i> GARLIC BUTTER	25

Our Famous Potato Skin Basket

ORIGINATED BY US IN 1965, SERVED WITH HORSERADISH SAUCE — 16

SALADS

THE PRIME RIB SALAD <i>Our Signature Salad (House Salad)</i>	19
BUZZ'S <i>Romaine Lettuce, Tomato, Avocado, Chopped Egg, Pecorino Romano, White Balsamic Vinaigrette</i>	20
BEET SALAD <i>Roasted Baby Beets, Gorgonzola DOP, Watercress, Toasted Hazelnut, Champagne Vinaigrette</i>	23
CAESAR <i>Little Gem Lettuce, Olive Oil Croutons, Grana Padano, Anchovy Dressing</i> ADD WHITE ANCHOVIES	21 5
ICEBERG WEDGE <i>Cherry Tomato, Nueske's Bacon, Danish Blue Cheese Dressing, Chive</i>	21

POTATOES

<i>Classic Mashed</i>	12
<i>Our Famous Potato Skins</i>	16
<i>Baked Idaho</i>	12
<i>Au Gratin</i>	16
<i>Housemade Fries</i>	11
<i>Mac and Cheese</i>	17
ADD LOBSTER	18

VEGETABLES

<i>Grilled Artichoke Hearts</i>	18
<i>Spinach (Creamed or Sautéed)</i>	15
<i>Sherry Roasted Mushrooms, Cipollini Onions</i>	18
<i>Baby Tri Color Carrots, Miso Butter</i>	19
<i>Broccolini (Grilled or Steamed), Lemon</i>	15
<i>Asparagus (Grilled or Steamed)</i>	16
<i>French Beans, Brown Butter</i>	15
<i>Fresh Corn Off The Cob</i>	16

ENTRÉES FROM THE LAND

TOPPINGS: *Béarnaise* — 7, *Oscar Style* — 24, OR *Gorgonzola Butter* — 8

* SERVING CREEKSTONE FARMS PREMIUM BEEF *

ROAST PRIME RIB

Signature Cut — 68

Full Cut — 98

USDA PRIME NY STRIP

12 oz. — 82 *Au Poivre* — 88

USDA PRIME FILET MIGNON

8 oz. — 85

USDA PRIME BONE-IN RIBEYE

21 oz. — 128

CHOPPED STEAK

Certified Angus Beef with

Sautéed Onions — 44

VEAL RIB CHOP

House Rub 14 oz. — 90

GRASS-FED NEW ZEALAND LAMB CHOPS

Garlic Butter — 70

BONE-IN HERITAGE PORK CHOP

Mission Fig, Cipollini Onion, Port Wine Sauce

48

ORGANIC CHICKEN SCHNITZEL

Roasted Tomato, Caper Butter Sauce

44

ENTRÉES FROM THE SEA

TOPPINGS: *Imperial Crab* — 24, *Grilled Shrimp* — 24

*
ASK
ABOUT
TODAY'S
FRESH
FISH
*

JUMBO LUMP CRAB CAKES

Our Award-Winning Recipe — 62

WILD CHILEAN SEA BASS

52

WESTER ROSS SALMON

48

LIVE MAINE LOBSTER

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.