



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

LUNCH 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 (6)</i>	MP	<i>Imperial Crab</i>	30
<i>Jumbo Lump Crab Cocktail</i>	28	<i>Clams Casino (6)</i>	24
<i>Sliced Beechwood Smoked Salmon</i>	27	<i>Oysters Rockefeller (4)</i>	25
<i>Seared Yellowfin Tuna</i>	24		
<small>SERVED RARE</small>			
<i>Petrossian Caviar</i>	MP		
<small>ROYAL DAURENKI</small>			

ENTRÉE SALAD

Add Protein to any of our Salads

GRILLED CHICKEN (13) OR BLACKENED SHRIMP (20)

SALADS

THE PRIME RIB SALAD	18	BUZZ'S	18
<i>Our Signature Salad (House Salad)</i>		<i>Romaine Lettuce, Tomato, Avocado, Sliced Egg, Pecorino Romano, White Balsamic Vinaigrette</i>	
CAESAR	19	ICEBERG WEDGE	19
<i>Little Gem Lettuce, Olive Oil Croutons, Grana Padano, Anchovy Dressing</i>		<i>Cherry Tomato, Nueske's Bacon, Danish Blue Cheese Dressing, Chive</i>	
ADD WHITE ANCHOVIES	6		

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.

ENTRÉES

**ROAST PRIME RIB
LUNCHEON CUT**
49

**BONE-IN HERITAGE
PORK CHOP**
Mission Fig, Cippolini Onion, Port Wine Sauce
44

WILD CHILEAN SEA BASS
48

CHOPPED SIRLOIN STEAK
Certified Angus beef with sautéed onions
36

WESTER ROSS SALMON
44

JUMBO LUMP CRAB CAKES
Our award-winning recipe — 60

ENTRÉE SERVED WITH TWO SIDES

*Classic Mashed Potatoes — Shoestring Fries
Grilled Asparagus
Sautéed or Creamed Spinach — Green Beans — Broccoli*

SANDWICHES & MORE

THE SANDWICH	35	USDA PRIME FILET MIGNON	85
<i>Our Sliced Prime Rib Served on House Baked Bread Add Caramelized Onion and Provolone</i>	7	<i>8 oz.</i>	
THE CHEESEBURGER	25	USDA PRIME NY STRIP	88
<i>All Natural Angus Beef, Nueske's Bacon</i>		<i>12 oz.</i>	
THE EXECUTIVE CLUB	24		
<i>Nueske's Bacon, Chicken Breast</i>			

**ASK ABOUT TODAY'S
FRESH FISH**
MP

REGULAR DINNER MENU AVAILABLE UPON REQUEST