



## 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>	27	<i>Lobster Bisque</i>	17
<i>Oysters on the Half Shell</i> (6) SEASONAL SELECTION	MP	<i>Jumbo Lump Crab Cake</i> OUR AWARD-WINNING RECIPE	32
<i>Jumbo Lump Crab Cocktail</i>	28	<i>Imperial Crab</i>	30
<i>Sliced Smoked Salmon</i> DUCKTRAP RIVER	29	<i>Clams Casino</i> (6)	25
<i>Petrossian Caviar</i> ROYAL DAURENKI ROYAL BELUGA	MP	<i>Oysters Casino</i>	25
		<i>Oysters Rockefeller</i> (4)	26
		<i>Jumbo Fried Shrimp</i> (2)	20
		<i>Broiled Escargots</i>	26

*Our Famous Greenberg Potato Skin Basket*  
ORIGINATED BY US IN 1965, SERVED WITH HORSERADISH SAUCE — 16

## SALADS

<b>THE PRIME RIB SALAD</b> <i>Our Signature Salad (House Salad)</i>	20
<b>BUZZ'S</b> <i>Romaine Lettuce, Tomato, Avocado, Chopped Egg, Pecorino Romano, White Balsamic Vinaigrette</i>	22
<b>CAESAR</b> <i>Little Gem Lettuce, Olive Oil Croutons, Grana Padano, Anchovy Dressing</i> ADD SPANISH WHITE ANCHOVIES	22 6
<b>ICEBERG WEDGE</b> <i>Cherry Tomato, Applewood Smoked Bacon, Blue Cheese Dressing</i>	21

## POTATOES

<i>Classic Mashed</i>	13
<i>Our Famous Greenberg Potato Skins</i>	16
<i>Baked Idaho</i>	12
<i>Au Gratin</i>	17
<i>Steak or Shoestring Fries</i>	12
<i>Lobster Mac &amp; Cheese</i>	30

## VEGETABLES

<i>Grilled Artichoke Hearts</i>	20
<i>Spinach (Creamed or Sautéed)</i>	16
<i>Sherry Roasted Mushrooms</i>	18
<i>Brussels Sprouts</i>	15
<i>Asparagus (Grilled or Steamed)</i>	16
<i>Broccolini</i>	16
<i>Housemade Onion Rings</i>	18
<i>Fresh Corn Off The Cob</i>	17

## ENTRÉES FROM THE LAND

TOPPINGS: *Béarnaise* — 8, *Hollandaise* — 7, *Gorgonzola Piccante* — 10, OR *Oscar Style* — 25

### THE PRIME RIB STEAK

*Prime Bone-In Ribeye* 28 oz. — 140

### USDA PRIME GREEKSTONE FARMS NY STRIP

12 oz. — 73

*Au Poivre* — 79

### ROAST PRIME RIB

*Signature Cut* 14 oz. — 69

*Full Cut (Bone In)* 30 oz. — 142

### CHOPPED STEAK

*All-natural Angus beef with*

*sautéed onions* — 42

### USDA PRIME FILET MIGNON

8 oz. — 80

### ROASTED ORGANIC BONE-IN CHICKEN BREAST

*Ginger Herb Jus*

41

### RACK OF LAMB

*Mint Jelly, Amarena Cherry Mustard*

70

### HERITAGE BONE-IN PORK CHOP

45

### VEAL RIB CHOP

*House Rub*

45

## ENTRÉES FROM THE SEA

ADD: *Imperial Crab* — 24, *Jumbo Grilled Shrimp* (4) — 28, *Lobster Tail* — MP

★  
ASK  
ABOUT  
TODAY'S  
FRESH  
FISH  
★

### JUMBO LUMP CRAB CAKES

*Our award-winning recipe* — 64

### STUFFED SHRIMP

*Jumbo Lump Crabmeat (served over rice)* — 58

### CHILEAN SEA BASS

50

### FILLET OF SALMON

46

### 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.*