



## 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>	29
<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	27
<i>Petrossian Caviar</i> ROYAL DAURENKI ROYAL BELUGA	MP

### HOT

<i>Lobster Bisque</i>	18
<i>Jumbo Lump Crab Cake</i> OUR AWARD-WINNING RECIPE	31
<i>Imperial Crab</i>	30
<i>Clams Casino</i>	26
<i>Oysters Rockefeller</i>	27
<i>Broiled Escargots</i> GARLIC BUTTER	26

### Our Famous Potato Skin Basket

ORIGINATED BY US IN 1965, SERVED WITH HORSE RADISH SAUCE — 17

## SALADS

<b>THE PRIME RIB SALAD</b> <i>Our Signature Salad (House Salad)</i>	19
<b>BUZZ'S</b> <i>Romaine Lettuce, Tomato, Avocado, Chopped Egg, Pecorino Romano, White Balsamic Vinaigrette</i>	22
<b>LOCAL HEIRLOOM TOMATOES</b> <i>Villa Manodori Balsamic, Burrata, Fennel Pollen, Basil Vinaigrette</i>	25
<b>CAESAR</b> <i>Little Gem Lettuce, Olive Oil Croutons, Grana Padano, Anchovy Dressing</i> ADD WHITE ANCHOVIES	23 6
<b>ICEBERG WEDGE</b> <i>Cherry Tomato, Nueske's Bacon, Danish Blue Cheese Dressing, Chive</i>	22

## POTATOES

<i>Classic Mashed</i>	16
<i>Our Famous Potato Skins</i>	17
<i>Baked Idaho</i>	15
<i>Au Gratin</i>	18
<i>Housemade Fries</i>	13
<i>Mac and Cheese</i>	19
ADD LOBSTER	20

## VEGETABLES

<i>Grilled Artichoke Hearts</i>	20
<i>Spinach (Creamed or Sautéed)</i>	16
<i>Sherry Roasted Mushrooms, Cipollini Onions</i>	20
<i>Broccoli, Lemon</i>	16
<i>Asparagus (Grilled or Steamed)</i>	19
<i>French Beans, Brown Butter</i>	17
<i>Fresh Corn Off The Cob</i>	18

## ENTRÉES FROM THE LAND

TOPPINGS: *Béarnaise* — 8, *Oscar Style* — 25, OR *Gorgonzola Butter* — 10

\* SERVING CREEKSTONE FARMS PREMIUM BEEF \*

### ROAST PRIME RIB

*Signature Cut* — 80

*Full Cut* — MP

### USDA PRIME NY STRIP

12 oz. — 79    *Au Poivre* — 85

### USDA PRIME FILET MIGNON

8 oz. — 80

### USDA PRIME BONE-IN RIBEYE

21 oz. — 132

### CHOPPED STEAK

*Certified Angus Beef with*

*Sautéed Onions* — 48

### VEAL RIB CHOP

*House Rub* 14 oz. — 88

### 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*

47

## ENTRÉES FROM THE SEA

TOPPINGS: *Imperial Crab* — 26, *Jumbo Grilled Shrimp (3)* — 24

\*  
ASK  
ABOUT  
TODAY'S  
FRESH  
FISH  
\*

### JUMBO LUMP CRAB CAKES

*Our Award-Winning Recipe* — 62

### WILD CHILEAN SEA BASS

53

### WESTER ROSS SALMON

49

### LIVE MAINE LOBSTER

MP

### STUFFED SHRIMP

*Jumbo Lump Crab* — 62

***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.*