



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>	26
<i>Oysters on the Half Shell</i> (6) SEASONAL SELECTION	MP
<i>Jumbo Lump Crab Cocktail</i>	28
<i>Sliced Smoked Salmon</i> DUCKTRAP RIVER	29
<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	29
<i>Imperial Crab</i>	29
<i>Clams Casino</i> (6)	24
<i>Oysters Casino</i>	26
<i>Oysters Rockefeller</i> (4)	25
<i>Jumbo Fried Shrimp</i> (2)	18
<i>Broiled Escargots</i>	26

Our Famous Greenberg 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>	18
BUZZ'S <i>Romaine Lettuce, Tomato, Avocado, Chopped Egg, Pecorino Romano, White Balsamic Vinaigrette</i>	21
CAESAR <i>Little Gem Lettuce, Olive Oil Croutons, Grana Padano, Anchovy Dressing</i> ADD SPANISH WHITE ANCHOVIES	22 6
ICEBERG WEDGE <i>Cherry Tomato, Applewood Smoked Bacon, Blue Cheese Dressing</i>	19

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 & Cheese</i>	28

VEGETABLES

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

ENTRÉES FROM THE LAND

TOPPINGS: *Béarnaise* — 8, *Hollandaise* — 7, *Gorgonzola Piccante* — 10, OR *Oscar Style* — 24

THE PRIME RIB STEAK

Prime Bone-In Ribeye 28 oz. — 125

USDA PRIME CENTER CUT NEW YORK STRIP

12 oz. — 70

Au Poivre — 76

ROAST PRIME RIB

Signature Cut 14 oz. — 70

Full Cut (Bone In) 30 oz. — 130

CHOPPED STEAK

*All-natural Angus beef with
sautéed onions* — 42

USDA PRIME GREEKSTONE FARMS FILET MIGNON

8 oz. — 72

ROASTED ORGANIC BONE-IN CHICKEN BREAST

Ginger Herb Jus

40

RACK OF LAMB

Mint Jelly, Amarena Cherry Mustard

68

HERITAGE BONE-IN PORK CHOP

43

VEAL RIB CHOP

Choice of House or Mustard Rub

84

ENTRÉES FROM THE SEA

ADD: *Imperial Crab* — 24, *Jumbo Grilled Shrimp* (4) — 26, *Lobster Tail* — MP

★
ASK
ABOUT
TODAY'S
FRESH
FISH
★

JUMBO LUMP CRAB CAKES

Our award-winning recipe — 58

STUFFED SHRIMP

Jumbo Lump Crabmeat (served over rice) — 55

CHILEAN SEA BASS

49

FILLET OF SALMON

44

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.