



## 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><br>DAILY SELECTION        | MP |
| <i>Jumbo Lump Crab Cocktail</i>                            | 28 |
| <i>Sliced Beechwood Smoked Salmon</i>                      | 29 |
| <i>Seared Yellowfin Tuna</i><br>SERVED RARE                | 27 |
| <i>Petrossian Caviar</i><br>ROYAL DAURENKI<br>ROYAL BELUGA | MP |

### HOT

|   |    |
|---|----|
| <i>Lobster Bisque</i>                                   | 18 |
| <i>Jumbo Lump Crab Cake</i><br>OUR AWARD-WINNING RECIPE | 29 |
| <i>Imperial Crab</i>                                    | 30 |
| <i>Clams Casino</i>                                     | 26 |
| <i>Oysters Rockefeller</i>                              | 27 |
| <i>Broiled Escargots</i><br>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><br><i>Our Signature Salad (House Salad)</i>  | 19      |
| <b>BUZZ'S</b><br><i>Romaine Lettuce, Tomato, Avocado, Chopped Egg,<br/>Pecorino Romano, White Balsamic Vinaigrette</i>    | 20      |
| <b>CAESAR</b><br><i>Little Gem Lettuce, Olive Oil Croutons,<br/>Grana Padano, Anchovy Dressing</i><br>ADD WHITE ANCHOVIES | 22<br>6 |
| <b>ICEBERG WEDGE</b><br><i>Cherry Tomato, Nueske's Bacon, Danish<br/>Blue Cheese Dressing, Chive</i>                      | 21      |

## POTATOES

|                                |    |
|--------------------------------|----|
| <i>Classic Mashed</i>          | 14 |
| <i>Our Famous Potato Skins</i> | 17 |
| <i>Baked Idaho</i>             | 14 |
| <i>Au Gratin</i>               | 18 |
| <i>Housemade Fries</i>         | 13 |
| <i>Mac and Cheese</i>          | 18 |
| ADD LOBSTER                    | 20 |

## VEGETABLES

|   |    |
|---|----|
| <i>Grilled Artichoke Hearts</i>         | 20 |
| <i>Spinach (Creamed or Sautéed)</i>     | 16 |
| <i>Sherry Roasted Trumpet Mushrooms</i> | 19 |
| <i>Broccoli, Lemon</i>                  | 16 |
| <i>Asparagus (Grilled or Steamed)</i>   | 18 |
| <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* — 72

*Full Cut* — MP

### USDA PRIME NY STRIP

12 oz. — 72    *Au Poivre* — 78

### USDA PRIME FILET MIGNON

8 oz. — 75

### USDA PRIME BONE-IN RIBEYE

21 oz. — 129

### CHOPPED STEAK

*Certified Angus Beef with*

*Sautéed Onions* — 44

### VEAL RIB CHOP

*House Rub* 14 oz. — 88

### GRASS-FED NEW ZEALAND LAMB CHOPS

*Garlic Butter* — 68

### BONE-IN HERITAGE PORK CHOP

*Mission Fig, Cipolini Onion, Port Wine Sauce*

46

### ORGANIC CHICKEN SCHNITZEL

*Roasted Tomato, Caper Butter Sauce*

45

## 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* — 58

### WILD CHILEAN SEA BASS

52

### WESTER ROSS SALMON

48

### LIVE MAINE LOBSTER

MP

### STUFFED SHRIMP

*Jumbo Lump Crab* — 60

***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.*