



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> (4) COCKTAIL SAUCE	26	<i>Lobster Bisque</i>	16
<i>Oysters on the Half Shell</i> (6) MIGNONETTE, COCKTAIL SAUCE	MP	<i>Jumbo Lump Crab Cake</i> OUR AWARD-WINNING RECIPE	30
<i>Jumbo Lump Crab Cocktail</i> (4 oz.)	28	<i>Imperial Crab</i>	29
<i>Sliced Smoked Salmon</i> DUCKTRAP RIVER	29	<i>Clams Casino</i> (6)	24
<i>Seafood Platter</i> OYSTERS (4), SHRIMP (2), KING CRAB, JUMBO LUMP CRAB COCKTAIL	88	<i>Oysters Casino</i> OR <i>Rockefeller</i> (4)	27
<i>Petrossian Caviar</i> ROYAL DAURENKI, ROYAL BELUGA	MP	<i>Oysters Merrit</i> (6)	28
		<i>Oysters Chesapeake</i> (2)	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 HORSE RADISH SAUCE — 16

SALADS

HOUSE <i>Our Signature Salad</i>	18
BUZZ'S <i>Romaine Lettuce, Tomato, Avocado, Chopped Egg, Pecorino Romano, White Balsamic Vinaigrette</i>	21
CAESAR <i>Baby 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

SIDES

<i>Classic Mashed</i>	14
<i>Our Famous Greenberg Potato Skins</i>	16
<i>Loaded Baked Idaho</i>	14
<i>Potatoes Au Gratin</i>	17
<i>Steak or Shoestring Fries</i>	12
<i>Lobster Mac & Cheese</i>	28
<i>Grilled Artichoke Hearts</i>	20
<i>Creamed Spinach</i>	14
<i>Sautéed Spinach with Garlic & Shallots</i>	15
<i>Sherry Roasted Mushrooms</i>	17
<i>Broccoli</i>	14
<i>Brussels Sprouts</i>	15
<i>Asparagus (Grilled or Steamed)</i>	15
<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, *Oscar Style* — 24,
Roquefort — 8, *Marchand de Vin* — 6, OR *Chimichurri* — 5

THE PRIME RIB STEAK

USDA Prime Bone-In Ribeye 28 oz. — 125

**USDA PRIME CENTER CUT
NEW YORK STRIP**
12 oz. — 70
Au Poivre — 76

USDA ROAST PRIME RIB
Signature Cut 14 oz. — 70
Full Cut (Bone In) 30 oz. — 130

USDA PRIME FILET MIGNON
8 oz. — 72

CHOPPED STEAK
*All-Natural Angus Beef,
Sautéed Onions* — 42

**ROASTED ORGANIC BONE-IN
CHICKEN BREAST**
Ginger Herb Jus
40

RACK OF LAMB
Mint Jelly, Amarena Cherry Mustard
68

**HERITAGE BONE-IN
PORK CHOP**
44

VEAL RIB CHOP
Choice of House Seasoning or Mustard Rub
82

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 — 60

STUFFED SHRIMP
Jumbo Lump Crabmeat — 55

CHILEAN SEA BASS
54

FILLET OF SALMON
44

GOLD-WATER LOBSTER TAIL
Includes 2 — MP

KING CRAB
68

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. We will not be responsible for steaks cooked medium well and above.