



## 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>Seafood Platter</i> OYSTERS (4), SHRIMP (2), KING CRAB, JUMBO LUMP CRAB COCKTAIL	88	<i>Clams Casino</i> (6)	24
<i>Petrossian Caviar</i> ROYAL DAURENKI, ROYAL BELUGA	MP	<i>Oysters Casino</i> OR <i>Rockefeller</i> (4)	27
		<i>Oysters Merrit</i> (6)	28
		<i>Oysters Chesapeake</i> (2)	25
		<i>Jumbo Fried Shrimp</i> (2)	14
		<i>Broiled Escargots</i>	26

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

## SALADS

<b>HOUSE</b> <i>Our Signature Salad</i>	17
<b>BUZZ'S</b> <i>Romaine Lettuce, Tomato, Avocado, Chopped Egg, Pecorino Romano, White Balsamic Vinaigrette</i>	19
<b>CAESAR</b> <i>Baby Gem Lettuce, Olive Oil Croutons, Grana Padano, Anchovy Dressing</i> ADD SPANISH WHITE ANCHOVIES	18 6

## 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>	16
<i>Steak or Shoestring Fries</i>	12
<i>Lobster Mac &amp; Cheese</i>	28
<i>Grilled Artichoke Hearts</i>	19
<i>Creamed Spinach</i>	14
<i>Sautéed Spinach with Garlic &amp; Shallots</i>	15
<i>Sherry Roasted Mushrooms</i>	16
<i>Asparagus (Grilled or Steamed)</i>	15
<i>Onion Rings</i>	18

## 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* — 38

ROASTED ORGANIC BONE-IN  
CHICKEN BREAST  
*Ginger Herb Jus*  
38

HERITAGE BONE-IN  
PORK CHOP  
44

RACK OF LAMB  
*Mint Jelly, Amarena Cherry Mustard*  
68

## 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.*