



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>	27
<i>Oysters on the Half Shell</i> DAILY SELECTION	MP
<i>Jumbo Lump Crab Cocktail</i>	28
<i>Seared Yellowfin Tuna</i> SERVED RARE	27
<i>Petrossian Caviar</i> ROYAL DAURENKI ROYAL BELUGA	MP

HOT

<i>Lobster Bisque</i>	17
<i>Jumbo Lump Crab Cake</i> OUR AWARD-WINNING RECIPE	28
<i>Imperial Crab</i>	28
<i>Clams Casino (6)</i>	24
<i>Oysters Rockefeller (4)</i>	27
<i>Broiled Escargots</i> GARLIC BUTTER	26

Our Famous Potato Skin Basket

ORIGINATED BY US IN 1965, SERVED WITH HORSE RADISH 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>	20
CAESAR <i>Little Gem Lettuce, Olive Oil Croutons, Grana Padano, Anchovy Dressing</i>	21
ADD WHITE ANCHOVIES	6
ICEBERG WEDGE <i>Cherry Tomato, Nueske's Bacon, Danish Blue Cheese Dressing, Chive</i>	20

POTATOES

<i>Classic Mashed</i>	14
<i>Our Famous Potato Skins</i>	16
<i>Baked Idaho</i>	12
<i>Au Gratin</i>	17
<i>Housemade Fries</i>	12

VEGETABLES

<i>Grilled Artichoke Hearts</i>	20
<i>Spinach (Creamed or Sautéed)</i>	15
<i>Sherry Roasted Trumpet Mushrooms</i>	18
<i>Broccoli, Lemon</i>	15
<i>Asparagus (Grilled or Steamed)</i>	17

ENTRÉES FROM THE LAND

TOPPINGS: *Béarnaise* — 8, *Oscar Style* — 24, OR *Gorgonzola Butter* — 10

* SERVING CREEKSTONE FARMS PREMIUM BEEF *

ROAST PRIME RIB

Signature Cut — 69

Full Cut — 130

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* — 42

BONE-IN HERITAGE PORK CHOP

Mission Fig, Cippolini Onion, Port Wine Sauce

46

GRASS-FED NEW ZEALAND LAMB CHOPS

Garlic Butter — 68

ORGANIC CHICKEN SCHNITZEL

Roasted Tomato, Caper Butter Sauce

45

ENTRÉES FROM THE SEA

TOPPINGS: *Imperial Crab* — 25, *Jumbo Grilled Shrimp (3)* — 18

★
ASK
ABOUT
TODAY'S
FRESH
FISH
★

JUMBO LUMP CRAB CAKES

Our Award-Winning Recipe — 56

WILD CHILEAN SEA BASS

52

WESTER ROSS SALMON

46

LIVE MAINE LOBSTER

MP

STUFFED SHRIMP

Jumbo Lump Crab — 59

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.