



## 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>	28
<i>Oysters on the Half Shell</i> DAILY SELECTION	MP
<i>Jumbo Lump Crab Cocktail</i>	29
<i>Seared Yellowfin Tuna</i> SERVED RARE	27
<i>Petrossian Caviar</i> ROYAL DAURENKI	MP

### HOT

<i>Lobster Bisque</i>	18
<i>Jumbo Lump Crab Cake</i> OUR AWARD-WINNING RECIPE	29
<i>Imperial Crab</i>	29
<i>Clams Casino (6)</i>	24
<i>Oysters Rockefeller (4)</i>	27
<i>Broiled Escargots</i> GARLIC BUTTER	27

### Our Famous Potato Skin Basket

ORIGINATED BY US IN 1965, SERVED WITH HORSE RADISH SAUCE — 16

## SALADS

<b>THE PRIME RIB SALAD</b> <i>Our Signature Salad (House Salad)</i>	19
<b>BUZZ'S</b> <i>Romaine Lettuce, Tomato, Avocado, Chopped Egg, Pecorino Romano, White Balsamic Vinaigrette</i>	20
<b>CAESAR</b> <i>Little Gem Lettuce, Olive Oil Croutons, Grana Padano, Anchovy Dressing</i> ADD WHITE ANCHOVIES	21 6
<b>ICEBERG WEDGE</b> <i>Cherry Tomato, Nueske's Bacon, Danish Blue Cheese Dressing, Chive</i>	20
<b>BEET SALAD</b> <i>Roasted Beets, Watercress, Hazelnut, Champagne Vinaigrette</i>	19

## 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
<i>Fresh Corn Cut Off the Cobb</i>	14
<i>French Beans (Brown Butter)</i>	15

## ENTREES FROM THE LAND

TOPPINGS: *Béarnaise* — 8, *Oscar Style* — 28, OR *Gorgonzola Butter* — 10

\* SERVING CREEKSTONE FARMS PREMIUM BEEF \*

### ROAST PRIME RIB

*Signature Cut* — 72

*Full Cut* — 134

USDA PRIME  
NY STRIP *28 day aged*  
12 oz. — 73     *Au Poivre* — 79

USDA PRIME  
BONE-IN RIBEYE  
21 oz. — 129

USDA PRIME  
FILET MIGNON  
8 oz. — 77

CHOPPED STEAK  
*Certified Angus Beef with  
Sautéed Onions* — 42

BONE-IN HERITAGE  
PORK CHOP  
*Mission Fig, Cippolini Onion, Port Wine Sauce*  
43

GRASS-FED NEW ZEALAND  
LAMB CHOPS  
*Garlic Butter* — 69

ORGANIC CHICKEN  
SCHNITZEL  
*Roasted Tomato, Caper Butter Sauce*  
44

## ENTRÉES FROM THE SEA

TOPPINGS: *Imperial Crab* — 26, *Jumbo Grilled Shrimp (3)* — 21

\*  
ASK  
ABOUT  
TODAY'S  
FRESH  
FISH  
\*

### JUMBO LUMP CRAB CAKES

*Our Award-Winning Recipe* — 58

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.*