



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>	28	<i>Lobster Bisque</i>	18
<i>Oysters on the Half Shell</i> DAILY SELECTION	MP	<i>Jumbo Lump Crab Cake</i> OUR AWARD-WINNING RECIPE	30
<i>Jumbo Lump Crab Cocktail</i>	29	<i>Imperial Crab</i>	29
<i>Seared Yellowfin Tuna</i> SERVED RARE	27	<i>Clams Casino (6)</i>	24
<i>Petrossian Caviar</i> ROYAL DAURENKI	MP	<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

THE PRIME RIB SALAD <i>Our Signature Salad (House Salad)</i>	19
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> ADD WHITE ANCHOVIES	21 6
ICEBERG WEDGE <i>Cherry Tomato, Nueske's Bacon, Danish Blue Cheese Dressing, Chive</i>	20
BEET SALAD <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 — 74

Full Cut — 137

USDA PRIME
NY STRIP *28 day aged*
12 oz. — 74 *Au Poivre* — 80

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
46

ORGANIC CHICKEN
SCHNITZEL
Roasted Tomato, Capers Butter Sauce
44

GRASS-FED NEW ZEALAND LAMB CHOPS

Garlic Butter — 72

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 — 60

WILD CHILEAN SEA BASS
59

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.