



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

LUNCH MENU

PRIME MEATS ★ THICK CHOPS

FRESH SEAFOOD

19



65

APPETIZERS

COLD		HOT	
<i>Jumbo Shrimp Cocktail</i>	27	<i>Lobster Bisque</i>	18
<i>Oysters on the Half Shell (6)</i>	MP	<i>Imperial Crab</i>	27
<i>Jumbo Lump Crab Cocktail</i>	27	<i>Jumbo Lump Crab Cake</i>	25
<i>Cherrystone Clams (6)</i>	21	<i>Sesame Seared Tuna</i>	27
<i>Petrossian Caviar</i>	MP	SASHIMI GRADE	
ROYAL DAURENKI		<i>Clams Casino (6)</i>	24
ROYAL BELUGA		<i>Oysters Rockefeller (4)</i>	27
<p><i>Our Famous Potato Skin Basket</i> ORIGINATED BY US IN 1965 SERVED WITH HORSERADISH SAUCE — 16</p>			

ADD

*Grilled Chicken - 15, Grilled Salmon - 18, Grilled Flank Steak - 21,
Jumbo Shrimp (3) - 20, OR Jumbo Lump Crab - 25*

SALADS

THE PRIME RIB SALAD	17	BUZZ'S	19
<i>Our Signature Salad (House Salad)</i>		<i>Romaine Lettuce, Tomato, Avocado, Chopped Egg, Pecorino Romano, White Balsamic Vinaigrette</i>	
CAESAR	19	ICEBERG WEDGE	20
<i>Little Gem Lettuce, Olive Oil Crou- tons, Grana Padano, Anchovy Dressing</i>		<i>Cherry Tomato, Nueske's Bacon, Blue Cheese Dressing</i>	
ADD WHITE ANCHOVIES	5		
BEET SALAD	18		
<i>Roasted Beets, Watercress, Hazelnut, Champagne Vinaigrette</i>			

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

ENTRÉES

Choice of Two Sides

LUNCHEON CUT ROAST PRIME RIB	CHOPPED SIRLOIN STEAK
42	<i>All natural Angus beef with sautéed onions</i> 34
CHICKEN MARSALA	CHILEAN SEA BASS
36	46
JUMBO LUMP CRAB CAKES	DOUBLE CUT PORK CHOP
55	42
FILET OF SALMON	LONDON BROIL
38	28

SIDES

*Grilled Asparagus — Sautéed or Creamed Spinach — Fresh Corn Off The Cob
Classic Mashed Potatoes — House made Coleslaw
Housemade Fries — Green Beans*

SANDWICHES & MORE

THE SANDWICH	32	
<i>Sliced Prime Rib Served on House Baked Bread</i>		
THE CHEESEBURGER	24	*WEDNESDAY SPECIAL*
<i>All Natural Angus Beef, Nueske's Bacon</i>		CORNED BEEF & CABBAGE
THE EXECUTIVE CLUB	22	<i>Boiled Potatoes</i>
<i>Nueske's Bacon, Chicken Breast</i>		*DINNER STEAKS*
THE REUBEN	22	USDA PRIME FILET MIGNON
<i>Corned Beef, Thousand Island, Souerkraut, Rye</i>		77
<i>Sandwiches served with House Made Fries and Coleslaw</i>		8 oz.
		USDA PRIME NY STRIP
		74
		12 oz.

DINNER MENU AVAILABLE