



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>	30
<i>Oysters on the Half Shell</i> DAILY SELECTION	MP
<i>Jumbo Lump Crab Cocktail</i>	29
<i>Petrossian Caviar</i> ROYAL DAURENKI ROYAL BELUGA	MP

HOT

<i>Jumbo Lump Crab Cake</i> OUR AWARD-WINNING RECIPE	31
<i>Imperial Crab</i>	29
<i>Oysters Rockefeller (4)</i>	28
<i>Seared Yellowfin Tuna</i> SERVED RARE	28
<i>Coldwater Maine Lobster Bisque</i>	19

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>	20
BUZZ'S <i>Romaine Lettuce, Tomato, Avocado, Chopped Egg, Pecorino Romano, White Balsamic Vinaigrette</i>	22
CAESAR <i>Romaine Lettuce, Olive Oil Croutons, Grana Padano, Anchovy Dressing</i>	21
ICEBERG WEDGE <i>Cherry Tomato, Nueske's Bacon, Danish Blue Cheese Dressing, Chives</i>	21

POTATOES

<i>Classic Mashed</i>	14
<i>Our Famous Potato Skins</i>	16
<i>Baked Idaho</i>	12
<i>Loaded Baked Idaho</i>	18
<i>Au Gratin</i>	17
<i>French Fries</i>	12

VEGETABLES

<i>Grilled Artichoke Hearts</i>	20
<i>Spinach (Creamed or Sautéed)</i>	15
<i>Sherry Roasted Mushrooms</i>	19
<i>Asparagus (Grilled or Steamed)</i>	18
<i>Fresh Corn Cut Off the Cobb</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 — 76

Full Cut — 142

USDA PRIME
NY STRIP *28 day aged*
12 oz. — 77 *Au Poivre* — 83

CHOPPED STEAK

Certified Angus Beef with

Sautéed Onions — 44

USDA PRIME FILET MIGNON

8 oz. — 78

GRASS-FED NEW ZEALAND LAMB CHOPS

Garlic Butter — 76

BONE-IN HERITAGE PORK CHOP

Mission Fig, Cipolini Onion, Port Wine Sauce — 46

VEAL CHOP

Limited Availability — 115

ENTRÉES FROM THE SEA

TOPPINGS: *Imperial Crab* — 26, *Jumbo Grilled Shrimp (3)* — 24

*
ASK
ABOUT
TODAY'S
FRESH
FISH
*

JUMBO LUMP CRAB CAKES

Our Award-Winning Recipe — 61

WILD CHILEAN SEA BASS

59

STUFFED SHRIMP

Jumbo Lump Crab — 59

LIVE MAINE LOBSTER

MP

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.