THE CIVILIZED STEAKHOUSE

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

19 · 65

THE PRIME RIB®

The Civilized Steakhouse

DINNER MENU

PRIME MEATS ★ THICK CHOPS

FRESH SEAFOOD

19 65

APPETIZERS

COLD

Jumbo Shrimp Cocktail (4) — 28
COCKTAIL SAUCE

Oysters on the Half Shell (6) — MP
MIGNONETTE, COCKTAIL SAUCE

Jumbo Lump Crab Cocktail (4 oz.) — 30

Seafood Platter — 82
OYSTERS (6), SHRIMP (4),
JUMBO LUMP CRAB COCKTAIL

Petrossian Caviar — MP
ROYAL DAURENKI

Smoked Salmon — 29

HOT

Lobster Bisque — 19

Jumbo Lump Crab Cake — 32
OUR AWARD-WINNING RECIPE

Imperial Crab — 32

Clams Casino (6) — 25

Oysters Casino OR *Rockefeller* (4) — 28

Oysters Merritt (6) — 29

Oysters Chesapeake (2) — 25

Jumbo Fried Shrimp (2) — 15

Broiled Escargots — 28

Our Famous Greenberg Potato Skin Basket
ORIGINATED BY US IN 1965, SERVED WITH HORSERADISH SAUCE — 16

SALADS

HOUSE — 19
Our Signature Salad

BUZZ'S — 22
Romaine Lettuce, Tomato, Avocado, Chopped Egg, Pecorino Romano, White Balsamic Vinaigrette

CAESAR — 21
Baby Gem Lettuce, Olive Oil Croutons, Grana Padano, Anchovy Dressing
ADD SPANISH WHITE ANCHOVIES — 6

WEDGE — 20
Iceberg Lettuce, Cherry Tomato, Nueske's Applewood Smoked Bacon, Blue Cheese Dressing

SIDES

Classic Mashed — 15
Our Famous Greenberg Potato Skins — 16
Loaded Baked Idaho — 16
Potatoes Au Gratin — 16
Steak or Shoestring Fries — 13
Lobster Mac & Cheese — 30
Grilled Artichoke Hearts — 21
Creamed Spinach — 15
Sautéed Spinach with Garlic & Shallots — 16
Sherry Roasted Mushrooms — 16
Asparagus (Grilled or Steamed) — 16
Onion Rings — 18

ENTRÉES FROM THE LAND

TOPPINGS: *Béarnaise* — 8, *Gorgonzola Piccante* — 10, *Oscar Style* — 28, *Roquefort* — 8, *Marchand de Vin* — 8, OR *Chimichurri* — 7

THE PRIME RIB STEAK
USDA Prime Bone-In Ribeye 28 oz. — 130

USDA PRIME CENTER CUT NEW YORK STRIP
12 oz. — 86
Au Poivre — 92

USDA ROAST PRIME RIB
(Limited Availability)
Signature Cut 14 oz. — 78
Full Cut (Bone In) 30 oz. — 140

USDA PRIME FILET MIGNON
8 oz. — 82

CHOPPED STEAK
All-Natural Angus Beef, Sautéed Onions — 40

ROASTED ORGANIC BONE-IN CHICKEN BREAST
Ginger Herb Jus
40

RACK OF LAMB
Mint Jelly, Amarena Cherry Mustard
74

HERITAGE BONE-IN PORK CHOP
46

ENTRÉES FROM THE SEA

ASK ABOUT TODAY'S FRESH FISH

ADD: *Imperial Crab* — 28, *Jumbo Grilled Shrimp* (4) — 26, *Lobster Tail* — MP

JUMBO LUMP CRAB CAKES
Our award-winning recipe — 64

STUFFED SHRIMP
Jumbo Lump Crabmeat — 59

CHILEAN SEA BASS
62

FILLET OF SALMON
44

COLD-WATER LOBSTER TAIL
Includes 2 — MP

A gratuity of 20% before tax will be added to parties of 5 or more. . A split plate charge of $3.50 will be applied to all menu items. 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. We will not be responsible for steaks cooked medium well and above.