



Welcome to
The Prime Rib®,
I'm delighted that you've
chosen to dine at one
of our family's most
esteemed restaurants.
You'll soon see just how
much pride we take
in making The Prime
Rib® an unforgettable
steakhouse experience.

From my family to yours,
thank you for choosing
The Prime Rib®.

Sincerely,
David Cordish

David Cordish

**ZAGAT
RATED**
#1 STEAKHOUSE

SOUPS

MAINE LOBSTER BISQUE	14
CLASSIC FRENCH ONION	12
MARYLAND CRAB SOUP	12

SALADS

HOUSE SALAD <i>mixed baby greens, cucumber, egg, heirloom grape tomatoes, pepperoncini, creamy balsamic</i>	14
HEARTS OF LETTUCE SALAD <i>baby iceberg, tomato, applewood smoked bacon, blue cheese dressing</i>	14
BUZZ'S SALAD <i>romaine hearts, tomato, avocado, egg, pecorino romano, white balsamic vinaigrette</i>	14
HEIRLOOM TOMATO SALAD <i>vidalia onions, crumbled ricotta salata cheese, balsamic vinaigrette, extra virgin olive oil, sea salt</i>	14
CAESAR SALAD <i>romaine hearts, pecorino romano, traditional caesar dressing</i>	14

HOT APPETIZERS

SESAME SEARED TUNA	18
JUMBO LUMP CRAB CAKE	18
CLAMS CASINO	18
OYSTERS ROCKEFELLER	18
OYSTERS CHESAPEAKE	24
STEAMED CLAMS IN LOBSTER BROTH	22
GREENBERG POTATO SKINS	10
CALAMARI	16

COLD APPETIZERS

JUMBO SHRIMP COCKTAIL	18
OYSTERS ON THE HALF SHELL <i>6 or 12</i>	19/33
JUMBO LUMP CRAB COCKTAIL	18
ARTISAN CHEESE & CHARCUTERIE SELECTIONS	19
COLD SEASONAL SEAFOOD ASSORTMENT	54

POTATOES

CLASSIC MASHED	10
BAKED IDAHO	10
AU GRATIN	10
HAND-CUT DUCK FAT FRIES	10

CLASSIC SIDES

LOBSTER MACARONI & CHEESE	18
ROASTED ARTICHOKE HEARTS	12
SPINACH <i>creamed or sautéed</i>	10
SAUTÉED MUSHROOMS	12
ROASTED ASPARAGUS	10
ONION RINGS	10
SAUTÉED BRUSSELS SPROUTS, BACON	10

Please cut your steak
through the center.

RARE
cool red center

MEDIUM-RARE
warm red center

MEDIUM
pink throughout

MEDIUM-WELL
hint of pink inside

WELL
gray throughout

Please be aware that the consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

ENTRÉES

THE "PRIME" PRIME BURGER	24
TWIN DOUBLE LAMB CHOPS	42
SOUS VIDE CHICKEN	32
THE SMOKED PORK CHOP	37
CORNISH HEN <i>(fried or baked)</i>	36

STEAKS

ROAST PRIME RIB <i>signature cut or the full cut</i>	38/57
ANGUS FILET MIGNON <i>8 oz or 12 oz</i>	46/64
PRIME RIBEYE <i>18 oz</i>	56
PRIME DRY-AGED BONE-IN RIBEYE <i>24 oz</i>	75
PRIME DRY-AGED NY STRIP <i>16 oz</i>	61

STEAK ACCOMPANIMENTS

JUMBO LUMP CRAB CAKE	18
IMPERIAL CRAB	17
OSCAR STYLE	12
MAINE LOBSTER TAIL	24
KING CRAB LEGS <i>½ lb</i>	27
<i>available upon request: au poivre, veal demi glace, béarnaise, house-made steak sauce</i>	