

LEGENDARY STEAKS ★ SERVICE AND STYLE

THE PRIME RIB

SINCE 1965

EVENTS GUIDE



★ THE PRIME RIB®

THE EXPERIENCE

From the moment you step into the elegant dining room at The Prime Rib® at Live! Casino & Hotel, the difference is clear. The Baltimore region's Zagat-rated #1 steakhouse has a classic look, but the energy and lights that spill out from the casino floor just steps away set the stage for a dining experience unlike any other Prime Rib location.

After selecting tantalizing cuts of USDA prime meats and only the freshest seafood, our culinary team worked their culinary magic to create legendary dishes and exclusive seasonal favorites from The Prime Rib's® award-winning menu. Each carefully chosen filet mignon, ribeye, and lamb chop is prepared with farm-fresh herbs, spices and produce. And whether it is a classic prime rib, fresh seafood or one of our culinary team's innovative masterpieces, each item is transformed with a Live! twist into something new and contemporary.

★ THE PRIME RIB®

THE MARYLAND CLASSIC

BREAD SERVICE

APPETIZER

CHEF'S SOUP OF THE DAY, CAESAR SALAD, OR GREENBERG POTATO SKINS

ENTRÉE

SIGNATURE PRIME RIB, ROASTED JIDORI CHICKEN BREAST,
ICELANDIC SALMON

Served with Creamed Spinach & Baked Idaho Potato, family-style

DESSERT

CREME BRULEE, FLOURLESS CHOCOLATE CAKE, OR CHEESECAKE

Plated | \$100 per person

Please ask about our additional menu options. *Vegetarian option available upon request for all menus.
All menus are subject to Maryland sales and liquors tax and a 23% administrative fee.

THE PRIME RIB[®]

FARMER & THE FISHERMAN

BREAD SERVICE

AMUSE BOUCHE FROM CHEF

APPETIZER

JUMBO SHRIMP COCKTAIL

SALAD

CAESAR SALAD

Little Gem Lettuce, Olive Oil Croutons, Grana Padano, Anchovy Dressing

ENTRÉE

PRIME FILET MIGNON & JUMBO LUMP CRAB CAKE

Served with Roasted Asparagus & 5 Cheese Truffle Mac N' Cheese, family-style

DESSERT

CREME BRULEE, FLOURLESS CHOCOLATE CAKE, OR CHEESECAKE

Plated Duet | \$150 per person

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THE PRIME RIB[®]

THE MARYLAND PRIME

BREAD SERVICE

APPETIZER

JUMBO SHRIMP COCKTAIL OR OYSTER ROCKEFELLER

SALAD

HOUSE SALAD

Mixed Greens, House Vinaigrette, Heirloom Grape Tomatoes, Chopped Eggs, Cucumber, Pepperoncini

ENTRÉE

CHOICE OF SIGNATURE PRIME RIB, FILET MIGNON, CRAB CAKE, OR CHILEAN SEA BASS

Served with Roasted Asparagus, Scalloped Potato Pave & 5 Cheese Truffle Mac N' Cheese,

FAMILY-STYLE

DESSERT

CREME BRULEE, FLOURLESS CHOCOLATE CAKE, OR CHEESECAKE

Plated | \$165 per person

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★ THE PRIME RIB®

THE MARYLAND GOLD

BREAD SERVICE

AMUSE BOUCHE- STEAK TARTARE

APPETIZER

LOBSTER BISQUE, CRAB CAKE OR SESAME SEARED TUNA

Add Crab Cake \$20 per person

SALAD

PRIME WEDGE SALAD

Crispy Applewood Smoked Nueske Bacon, served Danish Bleu Cheese, Organic Grape Tomatoes

BUZZ'S SALAD

Romaine Lettuce, Tomato, Avocado, Chopped Egg, Pecorino Romano, White Balsamic Vinaigrette

ENTRÉE

PRIME RIBEYE, COLORADO LAMB CHOP, CHILEAN SEABASS, OR FILET MIGNON

Served with Roasted Asparagus, Trumpet Mushrooms, Classic Mashed Potatoes, and 5 Cheese

TRUFFLE MAC N' CHEESE, FAMILY-STYLE

DESSERT

CREME BRULEE, FLOURLESS CHOCOLATE CAKE, OR CHEESECAKE

Plated | \$175 per person

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★ THE PRIME RIB®

TABLESIDE OFFERINGS

CHARCUTERIE BOARD

*Chef's Selection of Imported Meats and Artisan Cheese, Truffle Honey, Marcona Almonds,
Fig Jam, Cornichons, Olives, Dried Fruits, Crostini*

\$20 per person

CAVIAR SERVICE

*Chef's Selection of Imported Caviar, served with Accouchements of Shallots, Chives,
Minced Eggs, Potato Pave, Herbed Crème Fraiche*

Market Price

SEAFOOD TOWER

Market Price

BANANAS FOSTER FAMILY STYLE

Banana Foster Tartine, Banana Pastry Cream, Caramelized Bananas, Flambe Tableside

\$18 per person

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THE PRIME RIB[®]

PASSED HORS D'OEUVRES

GREENBERG POTATO SKINS

served with creamy horseradish

OYSTERS ROCKEFELLER

served with creamed spinach and gruyere

BEEF TENDERLOIN TARTARE

served on crostini

PETITE CRAB CAKES

served with tartar sauce

JUMBO SHRIMP COCKTAIL

served with cocktail sauce

SESAME SEARED TUNA

served with roasted garlic aioli

\$35 price per person ++ for up to 1 hour

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THE PRIME RIB[®]

BEVERAGE OPTION ONE

CLASSIC LIQUOR COCKTAILS

WINES BY THE STEM

Sauvignon Blanc

Chardonnay

Malbec

Cabernet Sauvignon

BEER

Amstel Light

Yuengling Lager

Stella Artois

Yards Philly Pale Ale

ASSORTED SOFT DRINKS

JUICES

BOTTLED WATER

Still and Sparkling

*2.5 hours | \$50 per person
30 minute extention | \$15 per person*

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BEVERAGE OPTION TWO

CLASSIC & SPECIALTY LIQUOR COCKTAILS

WINES BY THE STEM

Full selection from our current by-the-glass list

BEER

Full selection from our current beer list

ASSORTED SOFT DRINKS

JUICES

BOTTLED WATER

Still and Sparkling

*2.5 hours | \$65 per person
30 minute extention | \$20 per person*

BEVERAGE ENHANCEMENTS

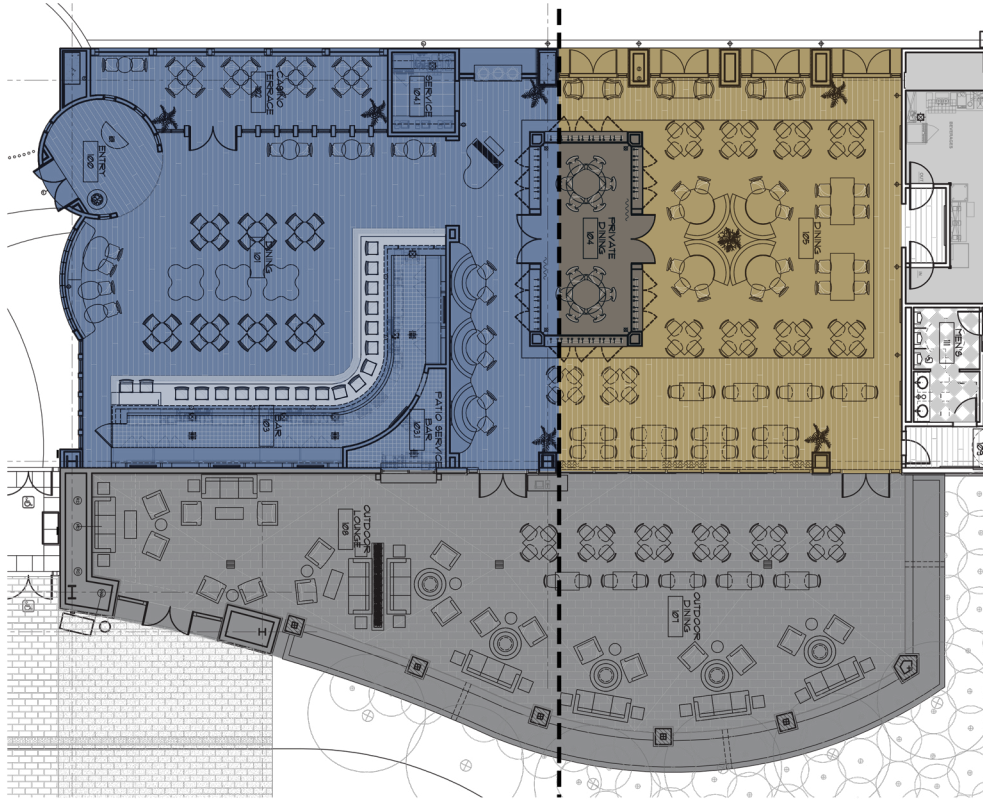
SCOTCH TASTING

WINE PAIRING

CHAMPAGNE FLIGHT

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RESTAURANT MAP



CAPACITY

LOCATION	TOTAL CAPACITY
THE PRIME RIB PATIO	1,500 SQUARE FEET: 64 SEATS / 100 STANDING

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CONTACT US

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Live!

CASINO • HOTEL

MARYLAND