

LEGENDARY STEAKS ★ SERVICE AND STYLE

THE PRIME RIB

SINCE 1965

EVENTS GUIDE



THE PRIME RIB®

THE MARYLAND CLASSIC

APPETIZER

(choice of two)

CAESAR SALAD

gem lettuce, croutons, grana padano house made anchovy dressing, white anchovies by request

GREENBERG POTATO SKINS

giant crispy potato skins served with sour cream, creamy horseradish sauce

CLASSIC FRENCH ONION

caramelized onions with a hint of sherry under a toasted baguette melted gruyere & parmesan

ENTRÉE

(choice of two)

BROILED SALMON

sustainable and humanely raised, served with blood orange gastrique & herb-frisée

FREE RANGE CHICKEN

double breasted, pan roasted with crisp skin, served with blood orange jus

FILET 70Z

the most tender cut of corn-fed midwestern beef

SHARED FOR THE TABLE

classic mashed potatoes, roasted broccolini

DESSERT

CREME BRULEE

vanilla custard, fresh berries

Plated | \$100 per person

THE PRIME RIB

FARMER & THE FISHERMAN

BREAD SERVICE

SALAD

(choice of one)

CAESAR SALAD

gem lettuce, croutons, grana padano house made anchovy dressing, white anchovies by request

WEDGE

baby iceberg lettuce, crumbled blue cheese heirloom grape tomatoes, crispy applewood smoked bacon

APPETIZER

(choice of two family style)

COLOSSAL SHRIMP COCKTAIL

hand selected, served with house made mustard sauce

BEEF CARPACCIO

pignoli, black truffle emulsion, aceto balsamico

CALAMARI

lightly fried & tender, with hot & sweet peppers

TUNA POKE

sesame, brewed soy, wakame, sriracha aioli, and crisp wantons

ENTRÉE

(choice of two)

MACADAMIA CRUSTED CHILEAN SEA BASS

lemon pepper seasoned, pan roasted, served with sweet lemon butter sauce

JUMBO LUMP CRAB CAKES

twin blue crab cakes, old bay seasoning, whole grain mustard oven baked, served with grilled lemon and tartar sauce

NEW YORK STRIP 16 OZ

full bodied, slightly firmer than a ribeye

FILET 7OZ

the most tender cut of corn-fed midwestern beef

FREE RANGE CHICKEN

double breasted, pan roasted with crisp skin, served with blood orange jus

SHARED FOR THE TABLE

5 cheese truffle mac n cheese, creamed corn, grilled asparagus

DESSERT

(choice of one)

FLOURLESS CHOCOLATE CAKE

raspberry sauce, ganache, mousse

CREME BRULEE

vanilla custard, fresh berries

Plated | \$140 per person

THE PRIME RIB

THE MARYLAND PRIME

BREAD SERVICE

SALAD

(choice of one)

HOUSE SALAD

mixed greens, house vinaigrette, heirloom grape tomatoes, chopped eggs, cucumber, pepperoncini

BUZZ'S

romaine lettuce, tomato, avocado, chopped egg, pecorino romano, white balsamic vinaigrette

APPETIZER

(choice of two)

CLASSIC FRENCH ONION

caramelized onions with a hint of sherry under a toasted baguette melted gruyere & parmesan

OYSTERS ROCKEFELLER

oven roasted with minced shallots and spinach with a hint of pernod

COLOSSAL SHRIMP COCKTAIL

hand selected, served with house made mustard sauce

JUMBO LUMP CRAB CAKE

single blue crab cake, old bay seasoning, whole grain mustard, oven baked, served with grilled

BEEF CARPACCIO

pignoli, black truffle emulsion, aceto balsamico

ENTRÉE

(choice of two)

FILET 18OZ

the most tender cut of corn-fed midwestern beef

MACADAMIA CRUSTED CHILEAN SEA BASS

lemon pepper seasoned, pan roasted, served with sweet lemon butter sauce

RIBEYE 16OZ

beautifully marbled and tender

LAMB CHOPS

two double chops cut extra thick

BROILED SALMON

sustainable and humanely raised, served with blood orange gastrique and herb-frisée

SHARED FOR THE TABLE

5 cheese truffle mac n cheese, creamed corn, grilled asparagus

DESSERT

(choice of one)

SEASONAL COBBLER

cinnamon streusel, vanilla ice cream

FLOURLESS CHOCOLATE CAKE

raspberry sauce, ganache, mousse

CHEESECAKE

lemon curd, seasonal fruits, whipped cream

Plated | \$170 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 25% administrative fee.

THE PRIME RIB

THE MARYLAND GOLD

BREAD SERVICE

AMUSE BOUCHE- STEAK TARTARE

SALAD

(choice of two)

HOUSE SALAD

mixed greens, house vinaigrette, heirloom grape tomatoes, chopped eggs, cucumber, pepperoncini

CAESAR SALAD

gem lettuce, croutons, grana padano house made anchovy dressing, white anchovies by request

BUZZ'S

romaine lettuce, tomato, avocado, chopped egg, pecorino romano, white balsamic vinaigrette

WEDGE

baby iceberg lettuce, crumbled blue cheese heirloom grape tomatoes, crispy applewood smoked bacon

APPETIZER

(choice of three)

LOBSTER BISQUE

classic bisque, served with a generous amount of fresh maine lobster

COLOSSAL SHRIMP COCKTAIL

hand selected, served with house made mustard sauce

JUMBO LUMP CRAB CAKE

single blue crab cake, old bay seasoning, whole grain mustard, oven baked, served with grilled

BEEF CARPACCIO

pignoli, black truffle emulsion, aceto balsamico

SEARED SCALLOPS (2 PIECES)

crispy prosciutto, potato pavé, beurre blanc

CALAMARI

lightly fried and tender, with hot & sweet peppers

ENTRÉE

(choice of three)

RIBEYE 16 OZ

beautifully marbled and tender incredibly flavorful bone-in cut, aged perfectly

MACADAMIA CRUSTED CHILEAN SEA BASS

lemon pepper seasoned, pan roasted, served with sweet lemon butter sauce

LOBSTER IMPERIAL

stuffed with jumbo crab & broiled to perfection

JUMBO LUMP CRAB CAKES

twin blue crab cakes, old bay seasoning, whole grain mustard oven baked, served with grilled lemon and tartar sauce

BEEF WELLINGTON

prime center-cut beef tenderloin, wrapped in wild mushroom duxelles prosciutto, baked in golden puff pastry, demi glaze

NEW YORK STRIP 16 OZ

full bodied, slightly firmer than a ribeye

SHARED FOR THE TABLE

lobster risotto, 5 cheese truffle mac n cheese, sautéed mushroom medley, brussel sprouts & bacon

DESSERT

(choice of two)

BAKED ALASKA

FLOURLESS CHOCOLATE CAKE

raspberry sauce, ganache, mousse

CHEESECAKE

lemon curd, seasonal fruits, whipped cream

Plated | \$185 per person

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THE PRIME RIB

TABLESIDE OFFERINGS

CHARCUTERIE BOARD

chef's selection of imported meats & artisan cheese, truffle honey, marcona almonds, fig jam, cornichons, olives, dried fruits, crostini

\$40 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

\$22 per person

PASSED HORS D'OEUVRES

OYSTERS ROCKEFELLER

served with creamed spinach & gruyere

\$72 per dozen

GREENBERG POTATO SKINS

served with creamy horseradish

\$84 per dozen

JUMBO SHRIMP COCKTAIL

served with cocktail sauce

\$108 per dozen

SESAME SEARED TUNA

served with roasted garlic aioli

\$108 per dozen

BEEF TENDERLOIN TARTARE

served on crostini

\$120 per dozen

PETITE CRAB CAKES

served with tartar sauce

\$120 per dozen

THE PRIME RIB

BEVERAGE OPTION ONE

CLASSIC LIQUOR COCKTAILS

WINES BY THE STEM

sauvignon blanc
chardonnay
malbec
cabernet sauvignon

BEER

Budweiser Light
Stella
Heineken
Sam Adams Boston Lager

ASSORTED SOFT DRINKS

JUICES

BOTTLED WATER

still & sparkling

2.5 hours | \$50 per person
30 minute extension | \$15 per person

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

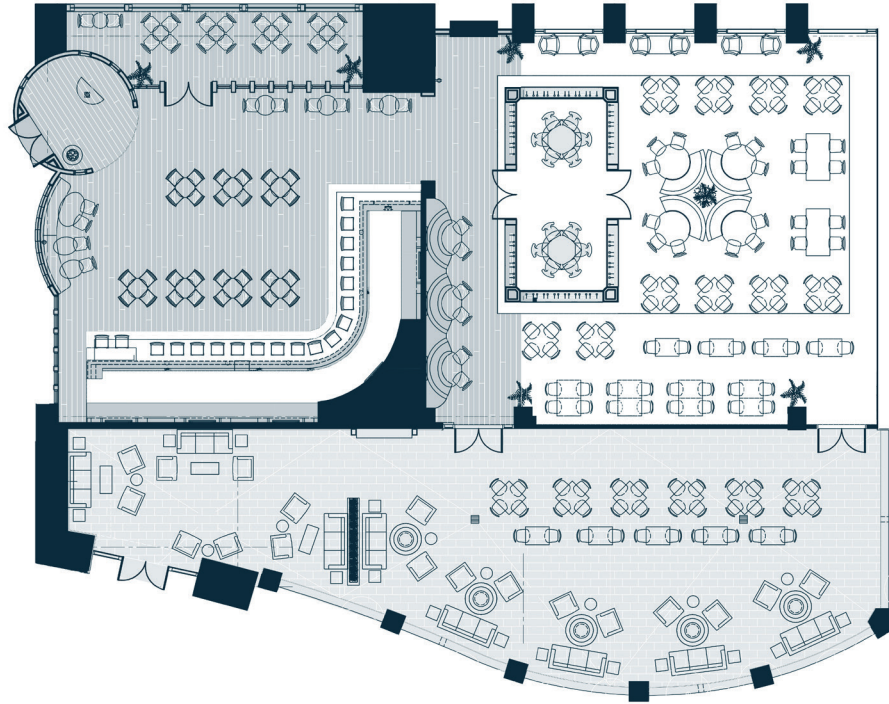
BOTTLED WATER

still & sparkling

2.5 hours | \$65 per person
30-minute extension | \$20 per person

THE PRIME RIB

RESTAURANT MAP



CAPACITY

LOCATION	TOTAL CAPACITY
Bar	200 standing
Dining Room	100 seated
Wine Room	16 seated
Patio	100 seated / 120 standing

THE PRIME RIB[®]

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MARYLAND