

*For Event Inquiries, email  
events@primeribphilly.com*



*Scan to see our menu*

*Located at LIVE! Casino and Hotel*

*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

A CUT ABOVE

## COLD APPETIZERS

COLOSSAL SHRIMP COCKTAIL .....	22
CRAB COCKTAIL .....	24
<i>jumbo lump crab</i>	
SESAME SEARED TUNA .....	24
<i>roasted garlic aioli</i>	
1/2 DOZEN OYSTERS .....	22
BEEF TENDERLOIN TARTARE .....	28
<i>prime filet, garlic crostini</i>	
CHEF'S SELECTION OF CAVIAR .....	150
SEAFOOD TOWER FOR 2 OR 4 ....	125 - 250

## HOT APPETIZERS

GREENBERG POTATO SKINS .....	13
<i>served with sour cream, creamy horseradish &amp; anchovy sauce</i>	
SIGNATURE CRAB CAKE .....	29
<i>jumbo lump crab, old bay seasoning, whole grain mustard, oven baked, served with grilled lemon &amp; tartar sauce</i>	
OYSTERS ROCKEFELLER .....	22
SEARED SCALLOPS .....	32
<i>crispy prosciutto, potato pavé, beurre blanc</i>	
CALAMARI .....	23
<i>confit cherry tomato, pepperoncini, cajun remoulade</i>	

## SIDES

SPINACH .....	14
<i>creamed or sautéed</i>	
TRUMPET MUSHROOMS .....	18
<i>mushroom medley, cipollini onions</i>	
ASPARAGUS .....	12
<i>grilled or steamed, hollandaise sauce</i>	
SEASONAL CHEF'S SELECTION .....	27
<i>grilled organic vegetable plate</i>	
GRILLED CAULIFLOWER STEAK .....	18
<i>toasted pine nuts, gremolata, crispy capers</i>	

## SOUP

LOBSTER BISQUE .....	18
SEASONAL SOUP OF THE DAY .....	15

## SALADS

HOUSE SALAD .....	14
<i>mixed greens, house vinaigrette, heirloom grape tomatoes, chopped eggs, cucumber, pepperoncini</i>	
BUZZ'S SALAD .....	16
<i>romaine lettuce, tomato, avocado, chopped egg, pecorino romano, white balsamic vinaigrette</i>	
CAESAR SALAD .....	15
<i>butter gem lettuce, olive oil crouton bread crumbs, grana padano, anchovy dressing white anchovies by request</i>	
PRIME WEDGE SALAD .....	18
<i>baby iceberg lettuce, crumbled blue cheese, heirloom grape tomatoes, crispy applewood smoked Nueske bacon</i>	
ROASTED BEET SALAD .....	18
<i>burrata, aged balsamic, baby arugula, walnut oil</i>	

CLASSIC MASHED .....	12
BAKED IDAHO .....	12
HAND CUT FRENCH FRIES .....	10
SWEET POTATO FRIES .....	10
<i>maple bourbon glaze</i>	
SCALLOPED POTATO PAVE .....	16
5 CHEESE TRUFFLE MAC N' CHEESE .....	16

## ENTREES

PRIME RIB SIGNATURE CUT .....	55
PRIME RIB FULL CUT .....	75
FILET 8 OZ .....	65
NY STRIP 14 OZ .....	67
RIBEYE 16 OZ .....	65
BONE-IN RIBEYE 24 OZ .....	85
GRILLED RACK OF LAMB .....	69
<i>roasted fingerling potato, grilled artichoke, aged balsamic glaze</i>	
ORGANIC FREE-RANGE CHICKEN BREAST .....	38
<i>blood orange &amp; sherry vinaigrette</i>	
MACADAMIA-CRUSTED CHILEAN SEA BASS .....	57
<i>honey lemon butter</i>	
ALASKAN KING CRAB LEGS .....	MKT
BROILED SALMON .....	40
<i>blood orange &amp; sherry vinaigrette, herb salad</i>	
MARKET SEASONAL FRESH FISH .....	MKT
<i>chef specialty prepared catch</i>	
PRIME BURGER .....	32
<i>truffle aioli, lettuce, tomato, pickled red onion, brioche bun, hand cut french fries</i>	
2 LOBSTER TAILS AS ENTREE .....	100
SIGNATURE CRAB CAKES .....	58
<i>jumbo lump crab, old bay seasoning, whole grain mustard, oven baked, served with grilled lemon &amp; tartar sauce</i>	

**ZAGAT  
RATED**  
#1 STEAKHOUSE

Please be aware that the consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. A facility fee of up to 3% will be added to the total of each check. This fee is not a tip or service charge.

## CHAIRMANS SELECTION

34 DAY DRY AGED KANSAS CITY 18 OZ .....	85
<i>bone in angus sirloin</i>	
TOMAHAWK RIBEYE 34 OZ .....	170
AUSTRALIAN WESTHOLME WAGYU 12 OZ .....	150
<i>ribeye</i>	

RARE  
*cool red center*

MEDIUM-RARE  
*warm red center*

MEDIUM  
*pink throughout*

MEDIUM-WELL  
*hint of pink inside*

WELL  
*no pink*

## TOPPERS

OSCAR STYLE .....	22
LOBSTER TAIL .....	50
POINT REYES CRUMBLLED BLUE CHEESE .....	7
TRUFFLE AND SAUTEED MUSHROOM .....	12
ALASKAN KING CRAB .....	MKT
GRILLED SHRIMP .....	16
SEARED SCALLOPS .....	28