



<u>https://menulist.menu</u> 900 Packer Ave, Philadelphia, United States Of America (+1)2676827500 - http://www.primeribphilly.com/

The place from Philadelphia offers **136** different menus and drinks on the menu at an average \$21.1. What <u>User</u> likes about The Prime Rib At Philadelphia Live!:

5 stars all around. The food, the drinks, the service, and all around atmosphere were top notch. We will be here before every Eagles night game from here on out. <u>read more</u>. What <u>User</u> doesn't like about The Prime Rib At Philadelphia Live!:

a beautiful atmosphere and beautiful piano music. my man ordered his steak well. what he received was moderately rare! How can a 5 stars very expensive steak house (the price of steak, \$50) not cook a steak as ordered? I don't understand. <u>read more</u>. The diner is accessible and can therefore also be used with a wheelchair or physiological limitations. If you crave for <u>tasty snacks</u>, The Prime Rib At Philadelphia Live! with its *magical desserts* can surely make an end of it, It's possible to chill out at the bar with a **freshly tapped beer** or other alcoholic and non-alcoholic drinks.



			and a second a second
Pasta		Alkoholische cocktails	
MAC CHEESE		EL PRESIDENTE	\$20.0
Vegetarian dishes		Rum	
SPINACH TART	\$14.0	RON ZACAPA CENTENARIO 23 YEAR RUM	\$15.0
Meat		Tabband	
STEAKHOUSE		<b>Toppers</b> TRUFFLE AND SAUTEED	
Salad		MUSHROOM	\$12.0
CAESAR SALAD	\$15.0	Speciality cocktails	
From the grill		LIMONCELLO DROP	\$17.0
BONE-IN RIBEYE		Draft beer	
		KONA BIG WAVE	\$9.0
Spirits			
AMERICANO	\$5.0	Bottles	
Starter		STELLA CIDRE	\$9.0
SEARED SCALLOPS	\$32.0	Cans	
From the sea		GOLDEN ROAD MANGO CART	\$10.0
SESAME SEARED TUNA	\$24.0	Featured drinks	
Potatoes		FRENCH PRESS COFFEE	\$7.0
CLASSIC MASHED	\$12.0	Domestic	
		MICHELOB ULTRA	\$8.0
Main			φ0.0
PRIME MANHATTAN	\$19.0	Raw bar	
Ribs		SEAFOOD TOWER	

**PRIME RIB** 



Imported		Seafood*
HOEGAARTEN	\$9.0	ALASKAN KING CRAB
Madeira		Liquori
BLANDY'S 10 YEAR MALMSEY	\$16.0	AMARO MONTENEGR
Compliments		Drinks
OSCAR STYLE	\$22.0	DRINKS
Steak additions		Grillhouse favor
ALASKAN KING CRAB		GRILLED CAULIFLOW
Port wine		Legal classics
WARRES OTIMA		SIGNATURE CRAB CA
Craft cocktails		Tequila drink
PEAR BLOSSOM MARTINI	\$17.0	MILLIONAIRE MARTIN
Bottle		Lounge menu
TRÖEGS PERPETUAL IPA	\$10.0	1/2 DOZEN OYSTERS
Signature steaks & cho	ps	Asador's steaks
TOMAHAWK RIBEYE	\$170.0	RIBEYE
Drafts on tap		Saison / sour / g
ELYSIAN SPACE DUST IPA	\$9.0	VICTORY SOUR MONK
Chopped & souped		Cellar whites
LOBSTER BISQUE	\$18.0	J VINEYARDS, CHARD
Cocktails of the month		Homemade cock
MY TIE	\$17.0	SMOKEY PINEAPPLE

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Seafood*	
ALASKAN KING CRAB LEGS	
Liquori	
AMARO MONTENEGRO	\$16.0
Drinks	
DRINKS	
Grillhouse favorites	
GRILLED CAULIFLOWER STEAK	\$18.0
Legal classics	
SIGNATURE CRAB CAKES	\$58.0
Tequila drink	
MILLIONAIRE MARTINI	\$25.0
Lounge menu	
1/2 DOZEN OYSTERS	\$22.0
Asador's steaks	
RIBEYE	
Saison   sour   gose	
VICTORY SOUR MONKEY	\$10.0
Cellar whites	
J VINEYARDS, CHARDONNAY	\$12.0
Homemade cocktails	
SMOKEY PINEAPPLE	\$17.0

#### Dessert wines, ports & sherries

**DOW TAWNY** 

**Sonoma - USA** SILVER OAK, CABERNET SAUVIGNON, ALEXANDER VALLEY 2017

Chef's selection of caviar	
CHEF'S SELECTION OF CAVIAR	\$150.0
Other indulgences	
AMARO NONINO	\$18.0
Mooo, specialties & seaf	ood
COLORADO LAMB CHOPS	\$69.0
Parting ways	
SCHUG, PINOT NOIR	\$14.0
Vegetable or hand roll	
ASPARAGUS	\$12.0
Tozier'sfavo	rites
LOBSTER TAIL	\$50.0
Bar menu - appetizers	
OYSTERS ROCKEFELLER	\$22.0
River rock favorites	
BROILED SALMON	\$40.0

Potatoes & sides	J
BAKED IDAHO	



\$12.0

Lunch - formaggi - blue	
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GORGONZOLA PICCANTE \$8.0

**Accompaniments \$4** CRUMBLED BLUE CHEESE

\$7.0

**Restaurant category** DESSERT

### Dishes are also prepared with these ingredients

CHEESE

#### **Uncategorized**

SEASONAL CHEF'S SELECTION	\$27.0
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#### Alcoholic drinks

PERONI	<b>\$9.0</b>
CORONA EXTRA	\$9.0

#### Side dishes

SCALLOPED POTATO PAVE	\$16.0
5 CHEESE TRUFFLE MAC N' CHEESE	\$16.0

#### Wine

RAMEY, CABERNET SAUVIGNON, ALEXANDER VALLEY 2016

**PIO CESARE, NEBBIOLO** 



Hot drinks	
МАССНІАТО	\$6.0
TEA	\$3.5
Entree	
PRIME NY STRIP	
PRIME BURGER	\$27.0
White	
BORGO M, PINOT GRIGIO	\$13.0
TERRA D'ORO, MOSCATO	\$11.0
White wines	
SUN GODDESS, SAUVIGNON BLANC	\$13.0
CHATEAU STE. MICHELLE, RIESLING	\$11.0
Bottled beer	
COORS BANQUET	\$9.0
VICTORY GOLDEN MONKEY	\$10.0
Draft beers	
YUENGLING	\$9.0
SAM ADAMS LAGER	\$8.0
These types of dishes are	
being served	
FILET	
LOBSTER	
0	



and and a second	PRIME WEDGE SALAD	\$18.0
A BASE	HOUSE SALAD	\$14.0
Appetize	rs	
	KTAIL	\$24.0
GREENBER	G POTATO SKINS	\$13.0
HAND CUT	FRENCH FRIES	\$10.0

#### Coffee

ESPRESSO	\$5.0
CAPPUCCINO	\$6.0
LATTE	\$6.0

#### Rosé | orange

FLUER DE MER LA JOLIE COTES DE PROVENCE, CINSAULT	\$18.0
LIONEL OSMIN LA VIE EN ROSE NEGRETTE	\$12.0
MIRABELLA FRANCIACORTA, SPARKLING ROSE	\$13.0

### Liquid dessert

CARIBBEAN LATTE	\$21.0
CHATEAU DE LACQUAY BAS ARMAGNAC 7 YEAR	\$18.0
SAUSKA, TOKAJI ASZU 6 PUTTONYOS, TOKAJI ASZÚ, HUNGARY	\$35.0

#### Red

DECOY BY DUCKHORN, MERLOT	\$11.0
JUAN BENEGAS, MALBEC	\$11.0
VOCES EL VIAJERO CABERNET SAUVIGNON	\$13.0

**BUZZ'S SALAD** 

Salads



CHATEAU BELLEGRAVE, BORDEAUX MEDOC	\$11.0
Italian wines	
LE SORELLE MAREMMA, SANGIOVESE	\$13.0
VENTUNO MAREMMA, CABERNET SAUVIGNON	\$21.0
LA GRAZIOSA MAREMMA, SYRAH	\$21.0
DUE FIGILE MAREMMA, ROSE	\$13.0
Dessert	
NEW YORK STYLE CHEESECAKE	\$12.0
GODIVA CHOCOLATE CAKE	\$12.0
WARM SEASONAL FRUIT CROSTATA	\$12.0
CRÈME BRÛLÉE	\$12.0
ASSORTED GELATOS	\$10.0

#### **Starters**

COLOSSAL SHRIMP COCKTAIL	\$22.0
BEEF TENDERLOIN TARTARE	\$28.0
SIGNATURE CRAB CAKE	\$29.0
SEASONAL SOUP OF THE DAY	\$15.0
TRUMPET MUSHROOMS	\$18.0

#### Cocktails

JUNIPER STREET	\$16.0
NIRVANA BLUSH	\$17.0
PRIME RIB OLD FASHIONED	\$17.0
COCOA-NUT ESPRESSO MARTINI	\$19.0
POMEGRANATE-CRANBERRY MARTINI	\$17.0

#### Entrees

PRIME RIB SIGNATURE CUT	\$55.0
PRIME RIB FULL CUT	\$75.0
ROASTED JIDORI CHICKEN BREAST	\$38.0
MACADAMIA-CRUSTED CHILEAN SEA BASS	\$49.0
SEASONAL TUNA MIGNON	\$45.0
2 LOBSTER TAILS AS ENTREE	\$100.0

#### Orin swift cellar

ABSTRACT, RED BLEND	\$26.0
MACHETE, PETITE SIRAH	\$28.0
MANNEQUIN, CHARDONNAY	\$18.0
SLANDER, PINOT NOIR	\$26.0
PAPILLION, BORDEAUX BLEND	\$30.0
8 YEARS IN THE DESERT, ZINFANDEL BLEND	\$26.0

#### Beer

STELLA ARTOIS	\$10.0
GOOSE ISLAND IPA	\$10.0
VICTORY PRIMA PILS	\$9.0
BUD LIGHT	\$7.0
HEINEKEN	\$9.0
<b>GUINNESS EXTRA STOUT</b>	\$9.0



**BUDWEISER** 

\$7.0



## The Prime Rib At Philadelphia Live!

900 Packer Ave, Philadelphia, United States Of America

Made with menulist.menu

#### **Opening Hours:**

Monday 16:30-22:00 16:30-23:00 Tuesday 16:30-22:00 16:30-23:00 Wednesday 16:30-22:00 16:30-23:00 Thursday 16:30-22:00 16:30-23:00 Sunday 16:30-22:00 16:30-23:00 Friday 16:30-23:00 16:30-00:00 Saturday 16:30-23:00 16:30-00:00