



GREENWOOD
SOUTH CAROLINA

STARTERS

Butternut Squash and Apple Soup

Shrimp and Crab Bisque

Black-eyed Pea Hummus

Black-eyed peas, peanut butter, lemon juice,
pita chips, vegetable batons

Crispy Spring Rolls

Cabbage, carrots, chicken, house-made ginger sauce

Carolina Crab Cake

Locally sourced; house-made Remoulade sauce

Shrimp Tempura

Wakame seaweed salad, house-made ginger sauce

SALADS

Caesar

Romaine, Parmesan, Caesar Dressing, Croutons

Wedge

Iceberg wedge, ranch dressing, bacon, heirloom
tomatoes, Maytag bleu cheese

House

Different lettuces, heirloom tomatoes, English
cucumbers, red onion

Salad add-ons:

Chicken or Shrimp \$6.00, Steak \$10.00

Grilled Salmon \$12.00

*Our house dressing is Citrus-herb Vinaigrette
we also offer ranch, bleu cheese, 1000 island, and
honey mustard*

STEAKS

*The Cambridge Chophouse proudly features
Certified Angus Beef
All steaks come with choice of one side*

12 oz NY Strip

full-bodied flavor; same muscle and slightly firmer
than ribeye

12 oz Ribeye

well-marbled for peak flavor

Filet Mignon

tender, corn fed midwestern beef

6 oz

8 oz

8 oz Flat Iron Steak

Extremely tender and well-marbled steak cut from
the shoulder blade; served sliced

Double-Cut Pork Ribeye

sourced from Richland, PA
heritage breed Mangalista pigs

****Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please inform your server of any allergies
20% gratuity added to parties of 5 or more*



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CLASSICS

Grilled Atlantic Salmon

Sauce Vin Blanc with choice of side

Joyce Farm Chicken Breast

Dijon Mustard Cream with choice of side

Linguine

Seasonal Vegetables, White Wine Sauce

pasta add-ons:

Chicken or Shrimp \$6.00, Steak \$10.00

Grilled Salmon \$12.00

Braised Boneless Short Ribs

Mashed Potatoes, Red Wine Sauce

Blackened Buncombe County Catfish

Creole Sauce with choice of side

SIDES

Cambridge Mashed Potatoes

Roasted Fingerling Potatoes

Hopping John

Hand-Cut Steak Fries

Southern Collard Greens

Vegetable Medley

Steamed Broccoli

Sautéed Mushrooms

DESSERTS

Dark Chocolate Torte

vanilla whipped cream, strawberry coulis

Homemade Peanut Butter Pie

Reese's Cup, Chocolate Sauce

Arielle's Key Lime Pie

whipped cream, blackberry compote

Ice Cream Sandwich

Brown Sugar Cookie Crust, White Miso Churro
Ice Cream, Caramel Sauce

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