

GREENWOOD

STARTERS

Butternut Squash and Apple Soup - 10.00

Shrimp and Crab Bisque - 12.00

Black-eyed Pea Hummus - 10.00

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

Crispy Spring Rolls - 10.00

Cabbage, carrots, chicken, house-made ginger sauce

Carolina Crab Cake — 16.00

Locally sourced; house-made Remoulade sauce

Shrimp Tempura - 16.00

Wakame seaweed salad, house-made ginger sauce

SALADS

Caesar – 10.00

Romaine, Parmesan, Caesar Dressing, Croutons

Wedge - 12.00

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

House- 10.00

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

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The Cambridge Chophouse proudly features Certified Angus Beef

#### 12 oz NY Strip

full-bodied flavor; same muscle and slightly firmer than ribeye \$38.00

#### 12 oz Ribeye

well-marbled for peak flavor \$40.00

#### **Filet Mignon**

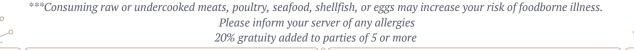
tender, corn fed midwestern beef 6 oz - \$32 8 oz - \$40

#### 8 oz Flat Iron Steak

Extremely tender and well-marbled steak cut from the shoulder blade; served sliced \$30

#### **Double-Cut Pork Ribeye**

sourced from Richland, PA heritage breed Mangalista pigs **\$29** 





GREENWOOD SOUTH CAROLINA

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**Grilled Atlantic Salmon** 

Sauce Vin Blanc \$30.00

#### Linguine

Seasonal Vegetables, White Wine Sauce \$20.00

pasta add-ons: Chicken or Shrimp \$6.00, Steak \$10.00 Grilled Salmon \$12.00

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Joyce Farm Chicken Breast

Dijon Mustard Cream \$22.00

**Braised Boneless Short Ribs** 

Mashed Potatoes, Red Wine Sauce \$28.00

**Blackened Buncombe County Catfish** 

Stone-ground Grit Tamale, Creole Sauce \$24.00



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**Cambridge Mashed Potatoes** 

**Hopping John** 

**Southern Collard Greens** 

**Steamed Broccoli** 

**Roasted Fingerling Potatoes** 

Hand-Cut Steak Fries

**Vegetable Medley** 

Sautéed Mushrooms

Additional sides \$6.00

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## DESSERTS

### \$10.00

Dark Chocolate Torte vanilla whipped cream, strawberry coulis

Arielle's Key Lime Pie whipped cream, blackberry compote Homemade Peanut Butter Pie

Reese's Cup, Chocolate Sauce

#### **Ice Cream Sandwich**

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

\*\*\*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