



GREENWOOD  
SOUTH CAROLINA

## 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

*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**

*\*\*\*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  
\$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*

### 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

## SIDES

### 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*

## DESSERTS

\$10.00

### 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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