



# Cambridge Country Club

60755 Southgate Road, Byesville, Ohio 43723. 740-439-2744

## APPETIZERS

**Shrimp Cocktail**  
Seven Jumbo Shrimp  
served with Cocktail Sauce  
\$12.00

**Crab Cakes**  
Three delicious Crab Cakes  
served with a sweet and  
spicy Cajun Sauce  
\$9.00

**Roasted Red Pepper  
Nachos**  
Red Pepper Cheese Sauce,  
Spiced Beef, Tomatoes,  
Lettuce, Cheddar, and  
Jalapeños  
\$9.00

**Artichoke and  
Asparagus Flatbread**  
Crispy Crust topped with  
Garlic, Artichoke,  
Asparagus, Mozzarella, and  
Garlic Cream Sauce  
\$7.00

**Cheese Quesadilla**  
Flour Tortilla filled with  
Mozzarella and Cheddar  
Cheese and Seared Golden  
Brown and served with  
Pico de Gallo  
\$6.00

**Combo Platter**  
Potato Skins  
Cheese Sticks, Nachos  
and wings  
\$14.00

## SALADS

**House**  
Mixed Greens, Red Onion,  
Tomato, Radishes,  
Mozzarella, and Croutons  
\$3.00

**Caesar**  
Romaine Lettuce,  
Parmesan Cheese, and  
Croutons with Signature  
Caesar Dressing  
\$4.00

**Chef**  
Mixed Greens, Ham,  
Turkey, Swiss, American,  
Onion, Tomato, Cucumber,  
and Egg  
\$10.00

### DRESSINGS

Italian  
Sweet & Sour  
Blue Cheese  
Blue Cheese Vinaigrette  
Ranch  
Raspberry Vinaigrette  
Honey Mustard  
Poppy Seed

### Mediterranean Shrimp

Mixed Greens, Cocktail  
Shrimp, Gorgonzola, Green  
Onion, Artichoke, Kalamata  
Olives, and Red Peppers  
\$10.00

### Steak

Mixed Greens served over  
French Fries with  
Tomatoes, Onions,  
Cheddar Cheese, and Steak  
\$10.00

### OPTIONS

Chicken \$2  
Shrimp \$7  
Steak \$3  
Salmon \$4  
Gorgonzola \$1

## SOUPS

**Hearty Chili**  
Thick and Hearty  
Classic Chili

**French Onion**  
Caramelized Onions in  
Rich Broth with Croutons  
and Provolone Cheese

**Soup De Jour**  
Prepared Fresh Daily

Cup \$2.00

Bowl \$3.00

## SIDES

House Salad  
Glazed Carrots  
Twice Baked Potato

Asparagus  
Mashed Potatoes  
Garlic Roasted Risotto

Sautéed Spinach  
Baked Potato  
Pub Fries

## ENTREES

Entrees come with a choice of two sides. Pasta dishes come with a choice of house or Caesar salad.

### BEEF & PORK

Filet Mignon  
8 oz  
\$26.00

Delmonico Ribeye  
12 oz  
\$20.00

New York Strip  
12 oz.  
\$20.00

Sirloin  
8 oz.  
\$13.00

Ham Steak  
Marinated in Pineapple,  
Grilled with a Brown Sugar  
Mustard Seasoning  
\$10.00

Smoked Ribs  
House Smoked Ribs with  
Blues BBQ Sauce  
\$14.00

### CHICKEN & SEAFOOD

Garlic & Herb Chicken  
Two Chicken Breasts  
seasoned with Garlic and  
Herbs  
\$11.00

Kickin' Chicken  
Two Chicken Breasts  
coated with a Spicy House  
Blend  
\$11.00

Chicken Florentine  
Two seared Chicken  
Breasts over a bed of  
Spinach topped with  
Chardonnay Cream Sauce  
\$12.00

Chicken Parmesan  
Breaded Chicken Breast  
served over Fettuccini with  
Marinara Sauce  
\$10.00

Tuscan Walleye  
Broiled Walleye topped  
with House made Olive  
Blend  
\$17.00

Shrimp Skewer  
2 Skewers of Scampi Style  
Shrimp  
\$15.00

Stuffed Salmon  
Stuffed with Crab Meat and  
Asparagus and served with  
Garlic Cream Sauce  
\$15.00

Potato Crusted  
Grouper  
Served with Cajun Sauce  
\$15.00

### PASTA

Mediterranean  
Chicken Pasta  
Asparagus, Artichokes,  
Peppers, Onions, Kalamata  
Olives in Garlic Cream  
Sauce over Bow Tie Pasta  
\$16.00

Alfredo Bow Tie Pasta  
Classic Alfredo Sauce  
With Chicken \$11.00  
With Shrimp \$14.00

Baked Fettuccini  
Pasta with Red Sauce \$8.00  
Add Meat \$2.00  
Add Mozzarella \$2.00

### VEGETARIAN

Vegetable Alfredo  
Asparagus, Spinach, and  
Artichokes served over  
Fettuccini with Alfredo Sauce  
\$13.00

Vegetable Fajita  
Sautéed Mushrooms,  
Peppers, Onions, and  
Broccoli served with Mozzarella,  
Yogurt Salsa and Tortillas  
\$9.00

Created by Zane Luckhaupt and Brad Klein

Consuming raw or undercooked meats may increase your risk of food born illnesses.