



RAW BAR

OYSTERS *daily selection / 3.50 per* SHRIMP COCKTAIL *4 shrimp, cocktail sauce / 16*
KING CRAB LEGS, *1/2lb served hot or chilled with clarified butter / 57*

SMALL SEAFOOD TOWER

4 oysters,
4 cocktail shrimp,
lobster tail, 1/2 lb king crab legs,
ototo tartare caviar, seaweed salad / 130

LARGE SEAFOOD TOWER

8 oysters,
8 cocktail shrimp,
2 lobster tails, ototo tartare caviar,
1/2 lb king crab legs, seaweed salad / 210

FENG SIGNATURE APPETIZERS

HIRAME MAKI
fluke, spicy tuna,
micro green, sesame dressing / 18

WASABI NORI TEMPURA
crispy nori, spicy salmon / 18

A5 MIYAZAKI WAGYU TATAKI
lightly seared wagyu beef,
daikon radish, jalapeno ponzu / 24

YELLOWTAIL JALAPENO
jalapeno, ponzu sauce / 18

OTORO TARTARE
fatty tuna, osetra caviar,
bonito dashi soy, grilled bread / 28

CRISPY RICE BITE
creamy spicy tuna, jalapeno spicy mayo / 18

APPETIZERS

EDAMAME
soy bean, hawaiian black lava salt / 10

CRISPY ROCK SHRIMP TEMPURA
spicy aioli / 16

CALAMARI
spicy mayo, basil marinara sauce / 18

PAN FRIED OYSTERS
tomato and cucumber asian salsa / 15

WAGYU MEATBALLS
basil marinara, shaved parmesan / 20

PORK BELLY peach chutney,
radish sprouts, daikon radish, chicharrones / 16

MISO ROASTED BONE MARROW
grilled toast points / 21

FOIE GRAS DUCK DUMPLING
osmanthus ume syrup / 16

WAGYU SURF & TURF DUMPLING
beef, shrimp, scallion, spicy mustard sauce / 15

SHISHITO PEPPERS
togarashi, citrus soy aioli, blistered / 12

SOUP

MISO SOUP
house-made dashi,
nama miso, nigari tofu, wild mushroom / 9

FRENCH ONION SOUP
traditional french style
veal stock, gruyere cheese gratin / 16

SALAD

CAESAR
garlic crouton, Womanchego
cheese Cato Corner Farm, Colchester, CT / 16

CHOPHOUSE
bacon, pomegranate,
green bean, candied cashew, Cato Corner
Black Ledge Blue Cheese creamy vinaigrette / 16

SIMPLE SALAD
blueberries,
cherry tomato, cucumber, shaved
carrot, radish, avocado, ginger vinaigrette / 16

SEAWEED SALAD,
pickled kombu
and mango, carrot, daikon radish, mixed green / 14

ADD TO ANY SALAD: chicken / 12 shrimp / 12 salmon / 18





Feng Chophouse offers
unique, dry aged steaks as well
as the highest quality specialty
steaks. All dry aged steaks are aged in
our on premise Himalayan salt
cave for 21–32 days.

40 OZ AUSTRALIAN WAGYU
TOMAHAWK FOR TWO / 280

12 OZ AUSTRALIAN WAGYU NY STRIP / 98

10 OZ CENTER CUT FILET / 58

19 OZ PRIME DRY AGED RIBEYE / 65

24 OZ DRY AGED PORTERHOUSE / 68

18 OZ DRY AGED NY STRIP / 60

CHOPHOUSE STEAKS

A5 MIYAZAKI WAGYU BEEF

5oz NY STRIP / 95 10oz NY STRIP / 175

sweet potato hash, roasted maitake and oyster
mushrooms, pea greens sweet soy glaze de viande

STEAK ADDITIONS

KING CRAB LEGS / 57

LOBSTER TAIL / 25

GARLIC BUTTER / 2

BONE BUTTER / 2

BLACK TRUFFLE BUTTER / 2

CATO CORNER BLACK LEDGE BLUE CHEESE / 6

SEARED SALMON

sauteed corn, spinach, shallots, shitake
mushroom, green peppercorn honey glaze / 38

RACK OF LAMB

Roasted asparagus,
duck fat fingerling potato / 58

WAGYU BURGER

Cato Corner (Colchester CT)
Bloomsday Cheddar, tomato aioli, lettuce,
tomato, pickled shallot, brioche bun, fries / 28

CHILEAN SEABASS

honey soy glaze, bok choy, cippolini onions,
butternut squash puree miso glaze / 46

PASTA WITH WAGYU MEATBALLS

traditional marinara, udon noodles,
wagyu meatballs, shaved parmesan / 32

ENTRÉE

CHICKEN KATSU UDON NOODLES

shiitake mushroom,
mixed vegetable, poached egg / 28

BRAISED SHORT RIB

luxardo cherry, garlic mashed potato / 44

FRIED TOFU

tofu, seasonal vegetables, coconut cream, rice / 22

DRY AGED STEAK & CHEESE SANDWICH

Havarti cheese,
black pepper mayo, shallots, french fries / 22

COLEMAN ORGANIC ROASTED CHICKEN

vegetable fried rice, peppadew peppers,
pineapple soy glaze / 38

ANGRY LOBSTER twin tempura lobster tails, cab-
bage, red onion, snap peas, scallion, white rice / 55

SIDES

BRUSSEL SPROUTS

crispy sprout, shallot, thai sauce, peanut / 10

SPICY GREEN BEANS

roasted local green beans, black garlic / 12

BABY BOK CHOY, shiitake mushrooms, garlic / 10

GARLIC MASHED POTATOES

yukon gold, roasted garlic / 10

KIMCHI FRIED RICE, snap pea, poached egg / 13

ROASTED MUSHROOMS

maitake, shitake, cremini, and
oyster mushrooms, garlic butter / 12

DUCK FAT POTATOES

fingerling potatoes, pickled
shallot, bacon, black pepper aioli / 12

ROASTED ASPARAGUS

fresh grated horseradish / 12

CORN, SPINACH AND MUSHROOM

roasted corn, shitake mushroom, shallot / 12

