



FENG SIGNATURE APPETIZERS

HIRAME MAKI, fluke, spicy tuna,  
micro green, sesame dressing, truffle oil / 14

OTORO CAVIAR, fatty tuna, osetra caviar,  
vinaigrette miso, grilled bread / 28

YELLOWTAIL JALAPENO,  
jalapeno salsa, yuzu / 13

SALMON CRUDO, heirloom tomato,  
crispy potato, jalapeno ginger balsamic / 13

APPETIZERS

EDAMAME  
soy bean, hawaiian black lava salt / 9

CRISPY ROCK SHRIMP TEMPURA, spicy aioli / 15

CALAMARI, spicy mayo, ginger sake tomato sauce / 15

SHISHITO PEPPERS, togarashi, citrus soy aioli, blistered / 10

FRIED CHICKEN WINGS,  
asian bbq sauce, pickled red cabbage / 14

PORK BELLY, plum sauce,  
ginger glazed apricots, radish sprouts, daikon radish / 14

MISO ROASTED BONE MARROW, grilled toast / 16

FOIE GRAS DUCK DUMPLING, osmanthus ume syrup / 16

SURF & TURF DUMPLING, beef,  
shrimp, scallion, spicy mustard sauce / 12

PAN FRIED OYSTERS,  
tomatoes and cucumber asian salsa / 15

FRIED SOFT SHELL CRAB, bean sprouts, carrots, green papaya buckwheat thai peanut salad / 14

SOUP

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

FRENCH ONION SOUP, traditional French style with lamb and  
veal stock, gruyere cheese gratin / 13

SALAD

CAESAR, fresh romaine, garlic crouton,  
shaved Womanchego, Colchester, CT / 14

SIMPLE SALAD, avocado, cherry tomato,  
cucumber, shaved carrot, radish, ginger vinaigrette / 12

CHOPHOUSE, bacon, ginger glazed apricots, pomegranate,  
green beans, candied cashews, Black Ledge Blue Cheese  
creamy vinaigrette, Colchester, CT / 14

SEAWEED SALAD, pickled kombu and  
mango, carrot, daikon radish, mixed green / 12

BURRATA CHEESE, marinated eggplant (Beckett Farms), heirloom tomatoes, watercress / 16

ADD TO ANY SALAD: chicken / 8 shrimp / 12 salmon / 12

RAW BAR

OYSTERS, ask for daily selection / MP

SHRIMP COCKTAIL, 4 shrimp, cocktail sauce / 16

KING CRAB LEGS, 1/2lb hot with warm butter or served chilled / 35

RAW BAR SAMPLER, 8 oysters, 8 cocktail shrimp, 8oz king crab legs / 84

NOODLES & RICE

KIMCHI FRIED RICE  
snap pea, onsen tamago / 12

SHRIMP FRIED RICE  
rock shrimp, snap pea, scallion / 13

VEGETABLE FRIED RICE  
mixed vegetable, snap pea, scallion / 10

HOUSE CURED BACON FRIED RICE  
snap pea, candied cashew, egg / 13

TONKATSU RAMEN NOODLES  
egg, bamboo, lotus root chip,  
bean sprouts, nori, garlic scallion  
oil, scallion, wood ear mushroom

CHASHU PORK / 15

SHRIMP / 16

KATSU CHICKEN / 14

UDON NOODLES  
scallion oil, wild mushroom,  
mixed vegetable, onsen tamago

SEASONAL VEGETABLE / 12

STEAK / 18

SHRIMP / 16

CHICKEN / 14



A 20% service charge on parties of five or more  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



ENTRÉE

SALMON

Beckett Farms (Glastonbury, CT) heirloom tomato and cucumber salad, lemon dill cream / 34

CHILEAN SEABASS

maque chaux (southern cream corn), carrots (horse listener's orchard, Ashford CT), szechuan red bean & fried shiso salsa Verde / 38

DRY AGED STEAK & CHEESE

Havarti cheese, black pepper mayo, shallots, bahn mi bread, side french fries and pickled red cabbage / 18

FRIED TUFU

seasonal vegetables , coconut cream, rice / 18

WAGYU BURGER

8oz wagyu patty, cheese, sauce, lettuce, tomato, pickled shallot, sesame bun french fries / 18

BRAISED SHORT RIB

luxardo cherry, fingerling potatoes, baby bok choy, szechuan red bean & fried shiso salsa / 36

PINENAPPLE CHICKEN

pineapple, crispy chicken, steamed broccoli / 18

CHOPHOUSE STEAKS

Feng Chophouse offers unique dry aged steaks as well as highest quality specialty steaks.

All dry aged steaks are aged in our on premise Himalayan salt cave for 21—32 days.

A5 MIYAZAKI WAGYU BEEF

( A5 is the highest rating of beef in the world)

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

4oz / 75

8oz / 140

10 OZ CENTER CUT FILET / 52

19 OZ DRY AGED NY STRIP / 49

21 OZ DRY AGED RIBEYE / 58

24 OZ DRY AGED PORTERHOUSE / 52

12 OZ AUSTRALIAN WAGYU NY STRIP / 66

12 OZ AMERICAN WAGYU NY STRIP / 66

ADD A LOBSTER TAIL TO ANY STEAK / 24

SERVED BONE IN OR SLICED WITH CHOICE OF:

black truffle butter, bone marrow butter, garlic butter, or Black Ledge blue cheese & grape must

SIDES

JAPANESE YAM HASH

bone marrow butter / 9

BABY BOK CHOY

shiitake mushrooms, garlic / 8

ROASTED ASPARAGUS

fresh grated horseradish / 12

BRUSSEL SPROUTS

crispy sprout, shallot, thai sauce, peanut / 10

SPICY GREEN BEANS

roasted local green beans, black garlic, sambal / 10

DUCK FAT POTATOES

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

SEAFOOD STUFFING, scallop, shrimp, crab / 14

LOCAL SWEET CORN, (Botticello farms, Manchester CT) black truffle butter, shiitake mushrooms / 10

ZUCCHINI LOBSTER CASSEROLE

aged cheddar (Grafton Cheese CO, VT), lebanese zucchini, summer squash ( Beckett Farms) / 16



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