



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 / 45*

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

FENG SIGNATURE APPETIZERS

HIRAME MAKI, *flake, 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 / 14*

SALMON CRUDO, *heirloom tomato, crispy potato, jalapeno ginger balsamic / 14*

NEW STYLE SASHIMI, *salmon, hot scallion oil, sesame seeds, yuzu / 16*

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 pluot, 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

SOUP

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

FRENCH ONION SOUP, *traditional french style veal stock, gruyere cheese gratin / 13*

SALAD

CAESAR, *fresh romaine, garlic crouton, shaved Womanchego, Cato Corner Farm Colchester, CT / 14*

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

CHOPHOUSE, *blueberry, bacon, ginger glazed pluot, pomegranate, green beans, candied cashews, Black Ledge Blue Cheese creamy vinaigrette / 14*

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

BURRATA CHEESE, *heirloom tomatoes, pea tendrils HBH farms, Bristol CT, truffle / 16*

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

NOODLES

TONKATSU RAMEN NOODLES

Bamboo shoots, bean sprouts, nori, garlic, scallion oil, scallion, wood ear mushroom, poached egg

CHASHU PORK / 18

SHRIMP / 20

KATSU CHICKEN / 17

UDON NOODLES

scallion oil, wild mushroom, mixed vegetable, poached egg

SEASONAL VEGETABLE / 15

STEAK / 20

SHRIMP / 20

CHICKEN / 17

Feng
CHOPHOUSE

A 20% service charge on parties of five or more, no separate checks
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



ENTRÉE

SALMON

roasted corn salad, shiitake, maitake and oyster mushrooms, spinach, lemon dill cream / 36

CHILEAN SEABASS

asparagus vegetable risotto, parmesan cheese, popcorn shoots / 46

DRY AGED STEAK & CHEESE

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

PINEAPPLE CHICKEN

pineapple, crispy chicken, steamed broccoli / 18

FRIED TOFU

seasonal vegetables, coconut cream, rice / 18

WAGYU BURGER

8oz wagyu patty, Cato Corner (Colchester CT) Bloomsday Cheddar, sauce, lettuce, tomato, pickled shallot, sesame bun french fries / 22

BRAISED SHORT RIB

luxardo cherry, garlic mashed potato szechuan red bean & fried shiso salsa / 42

RACK OF LAMB

Roasted zucchini, summer squash and mushrooms, veal glace / 58

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)

4oz NY STRIP / 80

8oz NY STRIP / 145

served with

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

PREMIUM STEAKS

10 OZ CENTER CUT FILET / 56

24 OZ DRY AGED PORTERHOUSE / 58

19 OZ DRY AGED RIBEYE / 59

12 OZ AMERICAN WAGYU NY STRIP / 73

18 OZ DRY AGED NY STRIP / 54

ADD LOBSTER TAIL TO ANY STEAK / 25

ADD A FENG CHOPHOUSE HOUSE MADE BUTTER / 2

black truffle butter, bone marrow butter or garlic butter

SIDES

GARLIC MASHED POTATOES yukon gold, roasted garlic / 10

BABY BOK CHOY, shiitake mushrooms, garlic / 8

ROASTED ASPARAGUS fresh grated horseradish / 12

BRUSSEL SPROUTS crispy sprout, shallot, thai sauce, peanut / 10

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

SPICY GREEN BEANS roasted local green beans, black garlic, sambal / 10

DUCK FAT POTATOES fingerling potatoes, pickled shallot, bacon, black pepper aioli / 12

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

KIMCHI FRIED RICE, snap pea, poached egg / 13

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



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