



RAW BAR

- OYSTERS *daily selection / MP*
- SHRIMP COCKTAIL *4 shrimp, cocktail sauce / 16*
- RAW BAR SAMPLER, 8 oysters, 8 cocktail shrimp, 3 lobster tails / 130

FENG SIGNATURE APPETIZERS

- HIRAME MAKI *fluke, spicy tuna, micro green, sesame dressing, truffle oil / 16*
- YELLOWTAIL JALAPENO *jalapeno salsa, yuzu / 16*
- OTORO CAVIAR *fatty tuna, osetra caviar, vinaigrette miso, grilled bread / 28*
- SALMON CRUDO *heirloom tomato, crispy potato, jalapeno ginger balsamic / 16*
- NEW STYLE SASHIMI *salmon, hot scallion oil, sesame seed, yuzu / 16*

APPETIZERS

- EDAMAME *soy bean, hawaiian black lava salt / 10*
- PORK BELLY *peach chutney, radish sprouts, daikon radish, chicharrones / 14*
- CRISPY ROCK SHRIMP TEMPURA *spicy aioli / 15*
- MISO ROASTED BONE MARROW *grilled toast points / 19*
- CALAMARI *spicy mayo, ginger sake tomato sauce / 15*
- FOIE GRAS DUCK DUMPLING *osmanthus ume syrup / 16*
- FRIED CHICKEN WINGS *asian bbq sauce / 14*
- SURF & TURF DUMPLING *beef, shrimp, scallion, spicy mustard sauce / 13*
- PAN FRIED OYSTERS *tomato and cucumber asian salsa / 15*
- SHISHITO PEPPERS *togarashi, citrus soy aioli, blistered / 12*
- STEAMED MUSSELS, *thai red coconut-curry broth / 18*

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 / 16*
- CHOPHOUSE *bacon, pomegranate, green beans, candied cashews, Black Ledge Blue Cheese creamy vinaigrette / 16*
- SIMPLE SALAD *blueberries, avocado, cherry tomato, cucumber, shaved carrot, radish, ginger vinaigrette / 16*
- BEET AND GOAT CHEESE *arugula, candied figs and pecans, balsamic reduction / 16*
- SEAWEED SALAD, *pickled kombu and mango, carrot, daikon radish, mixed green / 12*
- ADD TO ANY SALAD: *chicken / 10 shrimp / 12 salmon / 15*



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.



CHOPHOUSE STEAKS

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.

30 OZ DRY AGED TOMAHAWK / 125

10 OZ CENTER CUT FILET / 56

19 OZ DRY AGED RIBEYE / 59

24 OZ DRY AGED PORTERHOUSE / 58

12 OZ AUSTRALIAN WAGYU NY STRIP / 83

18 OZ DRY AGED NY STRIP / 54

A5 MIYAZAKI WAGYU BEEF

4oz NY STRIP / 80 8oz NY STRIP / 150

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

STEAK ADDITIONS

GRILLED SHRIMP / 12
LOBSTER TAIL / 25
GARLIC BUTTER / 4
BONE BUTTER / 4
BLACK TRUFFLE BUTTER / 4
CATO CORNER BLACK LEDGE BLUE CHEESE / 6

ENTRÉE

SALMON
roasted corn salad, shiitake,
maitake and oyster mushrooms, spinach,
green peppercorn and yuzu honey glaze / 38

RACK OF LAMB
Roasted zucchini, summer
squash and mushrooms, veal glaze / 58

WAGYU BURGER
Cato Corner (Colchester CT)
Bloomsday Cheddar, Feng tomato aioli, lettuce,
tomato, pickled shallot, brioche bun, fries / 22

CHILEAN SEABASS
butternut squash and apple risotto,
parmesan cheese, popcorn shoots, miso glaze / 46

CHICKEN KATSU UDON NOODLES
shiitake mushroom,
mixed vegetable, poached egg / 28

BRAISED SHORT RIB
luxardo cherry, garlic mashed potato / 42

FRIED TOFU
tofu, seasonal vegetables , coconut cream, rice / 22

DRY AGED STEAK & CHEESE SANDWICH
Havarti cheese,
black pepper mayo, shallots, french fries / 20

COLEMAN ORGANIC ROASTED CHICKEN
artichoke, peppers, fingerling potato,
carrots, blueberry compote / 38

SIDES

KIMCHI FRIED RICE
snap pea, poached egg / 13

HOUSE CURED BACON FRIED RICE
snap pea, candied cashew, egg / 14

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

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

GARLIC MASHED POTATOES
yukon gold, roasted garlic / 10



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