



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 *flake, 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*

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, basil marinara sauce / 15*

FOIE GRAS DUCK DUMPLING *osmanthus ume syrup / 16*

FRIED CHICKEN WINGS / 16

WAGYU SURF & TURF DUMPLING *beef, shrimp, scallion, spicy mustard sauce / 14*

PAN FRIED OYSTERS *tomato and cucumber asian salsa / 15*

SHISHITO PEPPERS *togarashi, citrus soy aioli, blistered / 12*

WAGYU MEATBALLS *basil marinara, shaved parmesan / 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 *garlic crouton, Womanchego cheese Cato Corner Farm Colchester, CT / 16*

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

CHOPHOUSE *bacon, pomegranate, green bean, candied cashew, Black Ledge Blue Cheese creamy vinaigrette / 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 PRIME DRY AGED RIBEYE / 63

24 OZ DRY AGED PORTERHOUSE / 58

12 OZ AUSTRALIAN-8 WAGYU NY STRIP / 85

18 OZ DRY AGED NY STRIP / 58

A5 MIYAZAKI WAGYU BEEF

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

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 / 2

BONE BUTTER / 2

BLACK TRUFFLE BUTTER / 2

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 / 25

CHILEAN SEABASS

duck fat fingerling potatoes,
baby bok choy, 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 / 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

