

First Tastes

Puree of Kobocho Squash Soup

coconut shrimp, curry oil – 8

Shanghai Hamachi Dachi

Vietnamese fish consume, Shanghai noodle, Asian mushroom – 9

Myong's Pork Pot-Stickers

pan fried, fire-honey soy dipping sauce – 10

Chef's Mediterranean Flatbread

a daily special creation of ocean & land delicacies – 12

New England Clams Casino

chopped fresh clams, apple-wood smoked bacon, white wine butter – 12

Portuguese Grilled Octopus

smoked sausage, concassé heirloom tomato, first pick Kalamata olives – 14

Seasoned Sashimi Tuna Tartar

miso sake dressing, shallot, capers, shizo, citrus and lemongrass zests, grapefruit segments – 12

Pan Seared Hudson Valley Foie Gras

toasted brioche, apple brown butter, blackberries cassis – 17

Ferndale Farms Grilled Quail

Moroccan lamb tagine, couscous, cucumber raita – 14

Crispy Pork Belly

baked BBQ beans, kale, root-beer demi gloss – 12

Lamb Sliders

Asian coleslaw & curry dressing – 12

Salads

House Arugula

Anjou pear, candied pecans, dried cranberries, local maple vinaigrette – 9

Myong's Traditional Caesar

pulled romaine, parmesan crisps, croutons, anchovy, classic dressing – 9

Napa Valley Arepa

wild greens, frisée, warm goat cheese, mango corn salsa dressing – 10

Baby Beet Salad

grilled fennel, watermelon dikon slaw, ginger-sherry vinaigrette – 10

Bok Choy-Slaw

our signature salad, sunflower seeds, walnuts, dried fruits, rice vinaigrette – 10

Entrees

Chef's Tasting Menu

5 Courses - \$75 (with wine pairing add \$40)
offered until 9:30 pm - available for the table only

Bell & Evens Organic Roasted Chicken

buttermilk brined, kobocho squash, smoked sausage risotto, cider broth – 23

Farm Raised Long Island Duck Cassoulet

duck breast, duck sausage, stewed beans, winter root vegetables – 24

American Lamb Shank Osso Bucco

port wine braised shank, atop apricot fig porcini risotto, yucca crisps – 24

Grass-Fed NY Strip Steak

14oz classic, truffle mashed potato, frizzled onion, bok choy, demi gloss – 32

Myong Burger

10oz exclusive blend, jarlsberg, smoked bacon, remoulade, wedge bleu cheese salad or frites – 15

Myong Ultimate Burger

10oz exclusive dry aged prime rib beef blend, remoulade, grilled onions, served with classic wedge salad with bleu cheese or frites – 21

Kalbi

traditional Korean style cross cut marinated short rib, sautéed bok choy, kimchi – 25

Bi Bim Bop

pan fried rice, sautéed vegetable, marinated grass fed beef, sunny side egg – 19

Black Asian Noodles

stewed pork, tofu, kimchi broth, rice cake – 21

Sundried Tomato Gnocchi

house-made, sautéed with shrimp, asparagus, radicchio, roasted garlic-white wine sauce – 23

Traditional Pappardella

veal ragu, pork sausage, over house-made pasta, garlic crisps – 24

Fire Wok

lobster, shrimp, scallop, whole clams, black cod, black Asian noodles, red Thai curry broth – 32

Lobster Macaroni and Cheese

Nantucket grilled lobster, quatro fromage orecchiette, edamame, herbed panko – 26

Seared Ahi Tuna

wassabi and tograshi encrusted, black rice, exotic mushrooms, baby bok choy, truffle honey soy – 26

Nutty Salmon

honey almond encrusted, pan seared, over heirloom tomato-avocado carpaccio, sesame soy – 23

Miso Marinated Black Grouper

coconut sticky rice, shitake mushrooms, baby bok choy, citrus jus – 27

Crispy Skin Snapper

filet al la plancha, winter root vegetables, exotic mushroom couscous, blood orange gastrique – 26

Food Allergies? If you have a food allergy, please speak to the owner, manager, chef or your server.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.