

# Emeril's TCHOUP CHOP

DINNER MENU  
Executive Chef: Emeril Lagasse  
Chef de Cuisine: Gregory Richie

(407) 503-2467

## SUSHI

<b>Spicy Tuna Roll</b>	8
<b>California Roll</b>	6
<b>Vegetable Roll</b>	5.5
<b>Philadelphia Salmon Roll</b>	8
<b>Sashimi Plate</b> - Two Pieces Each of Tuna, Salmon and Yellowtail	10
<b>Nigiri Plate</b> - Two Pieces Each of Tuna, Salmon and Shrimp	15.25

All Sushi items are served "A la Minute"

## STARTERS

<b>Togarashi Spice Stir Fried Japanese Edamame</b> Sprinkled with Alae (Hawaiian Sea Salt)	4
<b>Steamed Pork &amp; Asian Vegetable Dumplings</b> - Sake-Soy Dipping Sauce	8
<b>Chilled Shrimp Stuffed with Thai Style Green Papaya Salad</b> - Lemongrass Shoyu Dipping Sauce	10
<b>Kiawe Smoked Baby Back Ribs</b> - Asian Barbeque Sauce	8
<b>Tchoup Chop Crunchy Shrimp</b> - Romaine Lettuce Leaves and Hot & Sour Chile Glaze	9
<b>Polynesian "Kicked Up" Crab Cake</b> - Mango-Habanero Butter Sauce and Caramelized Pineapple Compote	14
<b>Wasabi Cured Lomi Lomi Salmon Napoleon</b> - Avocado, Tomatoes, Crème Fraîche, Crispy Wontons	8.5
<b>Crispy Kalua Chicken Egg Rolls</b> - Orange-Chile Dipping Sauce	7

## SOUPS & SALADS

<b>Miso Soup</b> - Scallions, Wakame, Tofu and Udon Noodles with a Pickled Garlic Chili Sauce	5
<b>Baby Wedge Salad</b> - Bacon, Avocado, Tomato, Blue Cheese and Creamy Peppercorn Ranch Dressing	7
<b>Tchoup Chop Salad</b> - Mixed Asian Greens, Candied Pecans, Fresh Orange Supremes and Creamy Soy Dressing	7
<b>Crispy "Katsu Style" Chicken Caesar Salad</b> - Shredded Parmigiano-Reggiano	8.5

## SIDES

<b>Stir Fried Green Beans with Pork Glaze</b>	7
<b>Stir Fried Seasonal Vegetables</b>	6
<b>Chef Emeril's Favorite Fried Rice</b>	7.5
<b>Stir Fried Garlic Mushrooms</b>	7

## ENTREES

<b>Furikake Crusted Atlantic Salmon Filet</b> - Coconut Purple Sticky Rice, Cucumber Namasu and Sweet Sake Yuzu Soy Jus	19
<b>Thai Basil Seared Mahi Mahi</b> - Edamame Fried Rice Cake, Roasted Vine Ripe Tomato Fumet	24
<b>Pepper Grilled Yellowfin Tuna Steak</b> - Wild Mushroom-Pea Tendril Stir Fry, Fingerling Potatoes, Charred Scallion Ginger Reduction	27
<b>Pan Seared Maine Jumbo Sea Scallops</b> - Shrimp & Fire Roasted Sweet Corn Risotto, Creamy Yellow Thai Curry-Lobster Sauce	30
<b>Garlic Grilled Black Tiger Shrimp</b> on Chinese Style Noodle Cake with a Lemongrass Infused Wild Mushroom Crème	22
<b>Mongolian Barbeque Grilled Pork Tenderloin</b> - Caramelized Sweet Onion-Orange Confit, Stir Fried Lo Mein Noodles	22
<b>Herb Broiled Ashley Farms Free Range Chicken Breast</b> - Kimchee Fried Rice, Chinese Hot Mustard Teriyaki Sauce	19
<b>Tender Beer Braised Beef Short Ribs</b> on Caramelized Onion Mashed Potatoes and Sweet Garlic Cabernet Reduction	25
<b>Smoked Sea Salt Grilled Filet of Beef Tenderloin</b> - Garlic Potatoes, Green Peppercorn Sake Reduction Sauce	35
<b>Roasted Maple Leaf Farms Duck Breast</b> - Pastrami Confit Duck Leg, Bok Choy, Bell Peppers, Sweet Onion, Steamed Rice and Spicy Basil Sauce	27
<b>Tchoup Chop Moo Shu Style Vegetable Plate</b> - Tempeh, Assorted Stir Fried Vegetables, Sesame Pancakes, Vegetable Fried Rice	17

## DESSERTS

<b>Emeril's Signature Banana Cream Pie</b> with Graham Cracker Crust and Caramel Sauce	8
<b>Warm Individual Pineapple Upside Down Cake</b> - Caramelized Ginger Ice Cream	7.5
<b>Mini White Chocolate Macadamia Nut Cookie &amp; Dulce de Leche Ice Cream Sandwiches</b> with a Pineapple Coconut Sauce	6.5
<b>Homemade Key Lime Pie Tart</b> with Blueberry Sauce and Toasted Meringue	6.5
<b>Creamy Coconut Rum Layer Cake</b> with Ginger-Lemongrass Ice Cream	7
<b>Chef's Featured Bread Pudding</b>	7.5
<b>Chef's Featured Crème Brûlée</b>	7
<b>A Selection of Homemade Ice Creams</b>	5.5
<b>Homemade Tropical Sorbets</b>	5.5