

Emeril's
TCHOUP CHOP

DINNER MENU
Executive Chef: Emeril Lagasse
Chef de Cuisine: Nicholas Shust

(407) 503-2467

SUSHI

Spicy Tuna Roll	8
California Roll	6
Vegetable Roll	5.5
Sashimi Plate consisting of Three Pieces of Tuna and Salmon	10
Nigiri Plate consisting of Two Pieces of Tuna, Salmon and Shrimp	15.25

All Sushi items are served "A la Minute"

STARTERS

Homemade Dumpling Box with a Fresh Pork and Ginger Filling, Hand Rolled, Steamed and served with a Sake-Soy Dipping Sauce	8.5
Mongolian Barbeque Chicken on a Crispy Won Ton Chip and Bibb Lettuce served with Julienne Green Onion, Cucumber, and Roasted Red Pepper with Mint Raita	8
Kiawe Smoked Pork Ribs with Hoisin Barbeque Sauce and Toasted Sesame Seeds	8
Seared Sea Scallops on Fried Plantain Chips with Garlic-Lime Butter Sauce and Jicama Salad	14
Ahi Tuna Lettuce Wraps served with Ponzu Sauce, Crispy Won Ton Threads, Shaved Jalapeño, Basil Oil and Sriracha in a Bibb Lettuce Cup	13
Tchoup Chop Crunchy Shrimp served with Butter Lettuce Leaves and Hot and Sour Chile Glaze	10
Polynesian Crab Cake with Mango-Habanero Butter Sauce and Papaya Salsa	13
Tchoup Chop Kalua Pork Egg Rolls served with Orange-Chile Dipping Sauce	8.5
Ginger Barbequed Gulf Shrimp with Steamed Rice and Crunchy Wontons	11

SOUPS & SALADS

Chef Nicholas' Creative Soup of the Day	6
Miso Soup with Lobster, Tofu, Green Onions and Shiitake Mushrooms	6
Butter Lettuce with an Orange-Miso Dressing, Cucumber, Candied Pecans, Honey-Lime Marinated Mango and Drunken Goat Cheese	13
Sliced Red Beet and Heirloom Tomato Salad with Kaffir Lime Vinaigrette, Water Spinach, Rice Powder, Micro Cilantro and Crumbled Goat Cheese	9
Tchoup Chop Salad with Baby Lettuces, Toasted Cashews, Fresh Orange Supremes, Yellow Pea Tendrils and a Creamy Soy Dressing	8
Julienne Applewood Smoked Duck and Romaine Lettuce Tossed in a Sun-Dried Tomato Vinaigrette with Toasted Macadamia Nuts and Shaved Manchego Cheese	13

ENTREES

Black Pepper Grilled Niman Ranch Black Angus Rib Eye with Garlic Mashed Potatoes, Applewood Smoked Kurobuta Bacon Reduction Sauce and Ginger Buttered Asparagus	35
Tchoup Chop Chicken "Hawaiian Style" - Rotisserie Roasted Half Chicken served with Spicy Peanut Fried Rice, Pineapple-Soy Glaze, Stir Fried Bok Choy and Baby Carrots	22
Macadamia Nut Crusted Atlantic Salmon served with Ginger-Soy Butter Sauce, Wasabi Mashed Potatoes and Stir Fried Broccolini and Enoki Mushrooms	27
Seared Sea Scallops with Yellow Thai Curry-Lobster Cream, Shrimp and Fire Roasted Sweet Corn Kokuho Rice Risotto, Grated Grana Padano and Fresh Parsley	35
Colorado Lamb Rib Rack with Habanero Spiced Fingerling Potato Salad, Creamy Napa and Red Cabbage Slaw and a Cherry Barbeque Sauce	25
Asian Pepper Seared Kurobuta Pork Loin with Yuca and Sweet Plantain Mash, Jerk Spiced Mango Rum Reduction, and Heirloom Tomato and Cucumber Jalapeno Salad	26
Tchoup Chop Moo Shu Style Vegetable Plate with Spicy Eggplant, Snow Peas, Shiitake Mushrooms, Vegetable Fried Rice, Spicy Garlic Glaze, Butter Lettuce Leaves, Sesame Pancakes and Crispy Chow Mein Noodles	20
Pan Roasted Hereford Filet Mignon with Chili Oil Tossed Purple Peruvian Potato Lyonnaise, Chinese Mustard-Palm Sugar Reduction Sauce and Thai Curry Spiced Haricots Vert Salad	39
Roasted Maple Leaf Farms Duck Breast with Spicy Basil Sauce, Pastrami Confit Duck Leg, Julienne Sautéed Bok Choy, Bell Peppers, Sweet Onion and Kokuho Rice	28

FROM THE WOK

Wok Fried Shrimp Pad Thai with Rice Noodles, Mixed Vegetables, Peanuts, Egg and Cilantro	23
Wok Fried Grouper with Chinese Garlic Sausage Tossed Pançit Noodles, Chinese Chives, Mango-Ginger Purée and Flash Fried Spinach	28

SIDES

Chef Emeril's Favorite Fried Rice	8.5
Stir Fried Green Beans with Pork Glaze	7
Stir Fried Seasonal Vegetables	6
Stir Fried Garlic Mushrooms	8

DESSERTS

Thai Tea Crème Brûlée with Honey-Lemon Sauce, Fresh Raspberry and Mint Leaf	6
Emeril's Banana Cream Pie with Graham Crust, Caramel Sauce, and Chocolate Shavings	8
Warm Individual Pineapple Upside Down Cake served with Caramelized Ginger Ice Cream	7.5
Bitter Sweet Chocolate Glazed Peanut Butter Cream Layered Kahlua Chocolate Cake Served with Banana Foster Sauce, Pecan Pralines and Sweet Cream	8
Key Lime Pie with Huckleberry Sauce, Lime Zest and Meringue	6.5
Rum Cake with Tropical Fruit Salsa and Rum Raisin Ice Cream	6.5
Mini White Chocolate Macadamia Nut Cookie & Dulce de Leche Ice Cream Sandwiches with a Pineapple Coconut Sauce	6.5
Guava Cheese Cake with Almond Crust and Mango Sauce	7
A Selection of Homemade Ice Creams	5.5
Homemade Tropical Sorbets	5.5