

Emeril's

TCHOUP CHOP

DINNER MENU

Executive Chef: Emeril Lagasse
Chef de Cuisine: Gregory Richie

(407) 503-2467

STARTERS

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

SUSHI

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| Spicy Tuna Roll | 8 |
| California Roll | 6 |
| Vegetable Roll | 5.5 |
| Philadelphia Salmon Roll | 8 |
| Sashimi Plate - Two Pieces Each of Tuna, Salmon and Yellowtail | 11 |
| Nigiri Plate - Two Pieces Each of Tuna, Salmon and Shrimp (with Hamachi for additional \$5) | 11.95 |

All Sushi items are served "A la Minute"

SOUPS & SALADS

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

ENTREES

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| Furikake Crusted Atlantic Salmon Filet - Coconut Purple Sticky Rice, Cucumber Namasu and Sweet Sake Yuzu Soy Jus | 19 |
| Thai Basil Seared Mahi Mahi - Edamame Fried Rice Cake, Roasted Vine Ripe Tomato Fumet | 24 |
| Pepper Grilled Yellowfin Tuna Steak - Wild Mushroom-Pea Tendril Stir Fry, Fingerling Potatoes, Charred Scallion Ginger Reduction | 27 |
| Mochi Seared Maine Jumbo Sea Scallops - Butternut Squash Risotto and Creamy Thai Curry-Lobster Sauce | 30 |
| Garlic Grilled Black Tiger Shrimp on Chinese Style Noodle Cake with a Lemongrass Infused Wild Mushroom Crème | 22 |
| Mongolian Barbeque Grilled Pork Tenderloin - Caramelized Sweet Onion-Orange Confit, Stir Fried Lo Mein Noodles | 22 |
| Herb Broiled Ashley Farms Free Range Chicken Breast - Kimchee Fried Rice, Chinese Hot Mustard Teriyaki Sauce | 19 |
| Tender Beer Braised Beef Short Ribs on Caramelized Onion Mashed Potatoes and Sweet Garlic Cabernet Reduction | 25 |
| Smoked Sea Salt Grilled Filet of Beef Tenderloin - Garlic Potatoes, Green Peppercorn Sake Reduction Sauce | 35 |
| Roasted Maple Leaf Farms Duck Breast - Pastrami Confit Duck Leg, Bok Choy, Bell Peppers, Sweet Onion, Steamed Rice and Spicy Basil Sauce | 27 |
| Asian Pesto Marinated Steamed Tofu - with Crispy Rice Cake, Vegetables, and Citrus Soy | 16 |

SIDES

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

DESSERTS

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| D'Anjou Pear Spice Cake - Cream Cheese Icing | 7 |
| Mini White Chocolate Macadamia Nut Cookie & Dulce de Leche Ice Cream Sandwiches with a Pineapple Coconut Sauce | 6.5 |
| Emeril's Signature Banana Cream Pie with Graham Cracker Crust and Caramel Sauce | 8 |
| Sweet Potato-Coconut Pie with Spiced Rum Caramel Sauce | 7 |
| Clementine Apple & Frangipan Tart with Caramel Sauce and Ginger Whipped Cream | 7.5 |
| Rich Flourless Chocolate Decadence Torte - Milk Chocolate Sauce | 7 |
| Warm Heirloom Pumpkin Bread Pudding with Buttermilk Ice Cream and Whiskey Caramel Sauce | 8 |
| Chef's Featured Crème Brûlée | 7 |
| A Selection of Homemade Ice Creams | 5.5 |
| Homemade Tropical Sorbets | 5.5 |