

Emeril's
TCHOUP CHOP

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

(407) 503-2467

STARTERS

Ginger Barbequed Gulf Shrimp with Steamed Rice and Crunchy Wontons	11
"Thai Smokey" - Tchoup Chop Seasoned Smoked Tofu served with Udon Noodles, Julienne Shiitake Mushrooms and Diced Green Onion in a Spicy Cream Sauce	8
Homemade Dumpling Box with a Fresh Pork and Ginger Filling, Hand Rolled, Steamed and served with a Sake-Soy Dipping Sauce	8
Kiawe Smoked Pork Ribs with Hoisin Barbeque Sauce and Toasted Sesame Seeds	8

SOUPS & SALADS

Miso Soup with Lobster, Tofu, Green Onions and Shiitake Mushrooms	6
Chef Nicholas' Creative Soup of the Day	6
Sliced Vine Ripe Tomatoes, Cashew Crusted Goat Cheese, Fresh Cilantro and Sweet Onion Salad with Sprinkled Hawaiian Sea Salt and Sunomono Marinated Cucumbers	9.5
Julienned Applewood Smoked Duck and Romaine Lettuce Tossed in a Sun-Dried Tomato Vinaigrette with Toasted Macadamia and Shaved Manchego Cheese	11
Tchoup Chop Salad with Baby Lettuce, Toasted Cashews, Fresh Orange Supremes, Yellow Pea Tendrils and a Creamy Soy Dressing	11

ENTREES

Wok Fried Green Curry Hereford Beef and Pepperberry Kurabota Pork with Eggplant over Sticky Rice with Julienne Red Pepper and Green Onion	23
Tchoup Chop Moo Shu Style Vegetable Plate with Spicy Eggplant, Snow Peas, Shiitake Mushrooms, Vegetable Fried Rice, Spicy Garlic Glaze, Butter Lettuce Leaves and Sesame Pancakes	20
Grilled Tuna Loin Sliced over Mixed Asian Greens Tossed in Lemongrass-Lime Vinaigrette with Culantro, Scallion, Cilantro, Red Onion, Vine Ripe Tomato Wedges and Roasted Rice Powder	16
Macadamia Nut Crusted Atlantic Salmon served with Kokuho Rice, Ginger-Soy Butter Sauce and Stir Fried Vegetables	24
Wok Fried Shrimp Pad Thai with Rice Noodles, Mixed Vegetables, Peanuts, Egg, and Cilantro	24.5
Rice Flour Pan Crispy Golden Tile Fish with Udon Noodles and Napa Cabbage, Enoki Mushrooms, Fresh Coriander Leaves and Green Onion in a Hot and Sour Broth (Tom Yum)	20
Grilled Hereford Filet Burger served with Potato Gaufrettes, Shaved Sweet Onion, Sliced Vine Ripe Tomato, Apple Cider Vinegar Dill Pickle Spear and Sriracha Emulsion	14.5
Kalua Pork Loco Moco, "A Tribute to My Friend Sam Choy" - Slow Braised Pork over a Hawaiian Style Omelet with Chef Emeril's Favorite Fried Rice	18

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

CHILDREN'S MENU

Tchoup Chop Chicken Nuggets with French Fries and Honey Mustard Dipping Sauce	9
Cheese Tortellini Alfredo with Parmesan Cheese	8
Chicken Spring Rolls with Barbeque Dipping Sauce	6
Tchoup Chop's Baby BAM!! Burger with Lettuce, Tomato, Pickle and French Fries	12
Kicked Up Children's Hawaiian Plate: Emeril's Fried Rice (Pork, Chicken and Shrimp), Chicken Egg Roll and Teriyaki Chicken Breast	15
Seared 4 oz Filet Mignon with Mashed Potatoes, Green Beans and Chinese Mustard-Palm Sugar Reduction Sauce	20

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
Warm Guava & Cream Cheese Beggars Purse with Passion Fruit Syrup	6.5
Mango Tartlets with Tropical Nut Crust, Coconut Cream Sauce and Toasted Fresh Coconut	6.5
Tchoup Chop Donuts with Coconut-Lemongrass Ice Cream	6.5
A Selection of Homemade Ice Creams	5.5
Homemade Tropical Sorbets	5.5