

LeZoo

Salad

MIXED GREENS \$12

radishes, herbs,
red wine vinaigrette

WARM SHRIMP \$22

lemon beurre blanc,
avocado

NIÇOISE \$22

confit tuna, red bliss potatoes,
haricots verts

CRAB & AVOCADO \$24

dressed crab, bibb lettuce,
shallots

ST. TROPEZ \$16

seaside salad selection featuring
cucumbers and feta, chickpeas and
cous cous, lentils in mustard
vinaigrette, and carrots with oil
and lemon

Hors D'Oeuvres

ONION SOUP GRATINÉE \$14

**CHILLED CUCUMBER
SOUP \$14**
green apple, radish, marcona almonds

**STEAK TARTARE
DU PARC* \$18**
hand-chopped steak, capers, quail egg

CRISPY CALAMARI \$15
lemon, tomato sauce

ESCARGOTS \$16
hazelnut butter

TUNA TARTARE* \$18
lemon, tabasco, chives

SALMON TARTARE* \$17
lemon, shallots, chives

HAMACHI CRUDO* \$19
lemon, sea salt, radishes

SEA SCALLOPS \$18
spring leeks, tomato,
lemon butter sauce

BEEF CARPACCIO*
arugula, parmigiano, lemon, olive oil
\$19

GRANDE AIOLI DE PROVENCE
chilled shrimp, poached salmon,
mussels, assorted vegetables
\$24

SAUTÉED FOIE GRAS
caramelized apple, calvados beurre blanc
\$24

Fruits de Mer

WEST COAST OYSTERS* \$24

1/2 doz

EAST COAST OYSTERS* \$22

1/2 doz

SHRIMP COCKTAIL \$19

1/2 doz

1/2 CHILLED LOBSTER \$22

LITTLENECK CLAMS* \$12

1/2 doz

ALASKAN KING CRAB \$30

PETIT PLATEAU* \$85

lobster, shrimp, oysters, clams

Pizza Chic

MARGHERITA

tomato, basil,
mozzarella
\$16

SAUSAGE

italian sweet sausage,
pomodoro, mozzarella
\$18

TRUFFLE*

black truffle, egg,
fontina
\$22

Pastas

TAGLIOLINI

summer truffle butter sauce,
parmesan
\$24

PAPPARDELLE BOLOGNESE

beef, pork, veal, parmigiano
reggiano
\$24

Entrées

CHICKEN PAILLARD

shaved vegetable salad, tapenade
\$19

GRILLED SALMON*

citrus tabbouleh, mint
\$28

STEAK FRITES*

hanger, maître d'hôtel butter,
pommes frites
\$32

TROUT AMANDINE

toasted almonds, haricots verts,
beurre noisette
\$29

FILET MIGNON AU POIVRE*

pommes dauphine
\$40

MOULES FRITES

white wine, shallots, garlic
\$22

GRILLED BRANZINO

mediterranean sea bass, aioli royale
\$29

Sides

POMMES FRITES

\$7

SAUTEED SPINACH

\$8

POMMES PURÉE

\$8

Les Sandwiches

GRILLED SNAPPER SANDWICH

sun-dried tomatoes,
olives, broccoli rabe,
chili aioli
\$19

BURGER AMÉRICAIN*

cheeseburger,
pommes frites
\$19

TOASTED TURKEY CLUB

bacon, avocado
\$17

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* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN. 04/26/21



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Seasonal Lunch Features

CROWN RUSSIAN OSSETRA CAVIAR

blinis, crème fraîche

\$75

1/2 DOZEN KUMAMOTO OYSTERS

pink peppercorn mignonette

\$24

OMELET BOURSIN

watercress, frisée, walnut vinaigrette

\$17

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