

LeZoo

Brunch

AVAILABLE SATURDAY & SUNDAY 11:30 AM TO 4:00 PM

EGGS BENEDICT*
hollandaise sauce
\$16

GRUYERÈ OMELETTE*
fines herbs
\$16

TWO EGGS ANY STYLE*
\$15

FRENCH TOAST
berries, maple syrup, vanilla chantilly
\$16

BUTTERMILK PANCAKES
butter, maple syrup
\$15

Salads

MIXED GREENS
radishes, herbs, red wine vinaigrette
\$12

WARM SHRIMP
lemon beurre blanc, avocado
\$21

EGGS NORWEGIAN*
smoked salmon
\$21

AVOCADO TOAST*
soft boiled egg, sourdough bread
\$14

SMOKED SALMON
bagel, cream cheese
\$16

YOGURT & BERRIES
\$10

NIÇOISE
confit tuna, red bliss potatoes,
haricots verts
\$22

CRAB & AVOCADO
dressed crab, bibb lettuce, shallots
\$24

Les Sandwiches

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

BURGER AMÉRICAIN*
cheeseburger, pommes frites
\$18

TOASTED TURKEY CLUB
bacon, avocado
\$17

Fruits de Mer

WEST COAST OYSTERS* 1/2 DOZ \$24

EAST COAST OYSTERS* 1/2 DOZ \$22

SHRIMP COCKTAIL 1/2 DOZ \$19

1/2 CHILLED LOBSTER \$22

LITTLENECK CLAMS* 1/2 DOZ \$12

ALASKAN KING CRAB \$30

PETIT PLATEAU* \$85
lobster, shrimp, oysters, clams

Sides

POMMES FRITES • \$7

SAUTÉED SPINACH • \$8

PAIN AU CHOCOLAT • \$4.5

CROISSANT • \$5

NEUSKE`S BACON • \$8

POMMES LYONNAISES • \$5

Hors D'Oeuvres

CHILLED CUCUMBER SOUP
green apple, radish, marcona almonds
\$13

ESCARGOTS
hazelnut butter
\$16

CRISPY CALAMARI
lemon, tomato sauce
\$15

ONION SOUP GRATINÉE
\$13

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

MARGHERITA
tomato, basil,
mozzarella
\$16

MOULES FRITES
white wine, shallots, garlic
\$22

GRILLED BRANZINO
mediterranean sea bass,
aioli royale
\$29

GRILLED SALMON*
citrus tabbouleh, mint
\$28

TAGLIOLINI
summer truffle butter sauce,
parmesan
\$24

TUNA TARTARE*
lemon, tabasco, chives
\$18

SALMON TARTARE*
lemon, shallots, chives
\$17

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

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

Pizza Chic

SAUSAGE
italian sweet sausage,
pomodoro, mozzarella
\$18

TRUFFLE*
black truffle, egg,
fontina
\$22

Entrées

STEAK FRITES*
hanger steak, maitre d'hôtel butter,
pommes frites
\$32

CHICKEN PAILLARD
shaved vegetable salad,
tapenade
\$19

PAPPARDELLE BOLOGNESE
beef, pork, veal,
parmigiano reggiano
\$24

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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. 09/12/20

