

LeZoo

Salad

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

WARM SHRIMP
lemon beurre blanc, avocado
\$21

ST. TROPEZ
seaside salad selection featuring cucumbers and feta, chickpeas and cous cous,
lentils in mustard vinaigrette, and carrots with oil and lemon
\$15

Hors D'Oeuvres

ONION SOUP GRATINÉE
\$13

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

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

CRISPY CALAMARI
lemon, tomato sauce
\$15

ESCARGOTS
hazelnut butter
\$16

TUNA TARTARE*
lemon, tabasco, chives
\$18

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

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

SALMON TARTARE*
lemon, shallots, chives
\$17

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

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

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

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

SAUTÉÉD 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

GLATT KOSHER 18 OZ. RIBEYE*
kosher certified, sautéed spinach, frites
\$72

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

GNOCCHI
san marzano tomatoes,
basil
\$18

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

Entrées

BURGER AMÉRICAIN*
cheeseburger, pommes frites
\$18

CHICKEN PAILLARD
shaved vegetable salad, tapenade
\$19

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

FILET MIGNON AU POIVRE*
pommes dauphine
\$40

PRAWNS FLAMBÉ
jumbo prawns, grilled asparagus
\$34

GRILLED BRANZINO
mediterranean sea bass, aioli royale
\$29

GRILLED SALMON*
citrus tabbouleh, mint
\$28

TROUT AMANDINE
toasted almonds, haricots verts,
beurre noisette
\$29

MOULES FRITES
white wine, shallots, garlic
\$22

Sides

POMMES FRITES
\$7

SAUTEED SPINACH
\$8

POMMES PURÉE
\$8

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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. 08/24/20



LeZoo

Miami Spice Dinner \$39

Entrees

OCTOPUS SALAD
cannellini beans, celery,
niçoise olives

**CHILLED
CUCUMBER SOUP**
green apple, radish,
marcona almonds

BURRATA
heirloom tomatoes, basil

Plates

TROUT AMANDINE
toasted almonds,
haricots verts,
beurre noisette

BAKED EGGPLANT
vegetable cannoise, yogurt

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

Dessert

CRÈME BRÛLÉE

**CHOCOLATE
POT DU CRÈME**

**ARTISANAL
ICE CREAM
OR
SORBET**

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