



## SAUCES

- DANISH BLUE AND WHITE PORT
- BÉARNAISE
- CHIMICHURRI
- PEPPERCORN BRANDY
- MERLOT DEMI-GLACE
- CHILLED HORSERADISH CREAM

## SIDES

- FRENCH STYLE MASHED POTATO \$7
- SLOW ROASTED BRUSSELS SPROUTS WITH ONION, BACON AND CHAMPAGNE RAISIN \$7
- STEAK FRIES WITH TRUFFLE AND CHEESE \$7
- CAULIFLOWER GRATIN WITH GRUYERE AND SMOKED BACON \$8
- MAC N' CHEESE \$7
- ASPARAGUS \$8
- LOADED BAKED POTATO \$7
- SAUTÉED BALSAMIC ONION AND MUSHROOMS \$7
- CREAMED SPINACH WITH PARMESAN CHEESE \$8

## SOUP

- SHRIMP CHOWDER \$14  
SWEET CORN / SMOKED BACON
- FRENCH ONION SOUP \$14  
TOASTED BRIOCHE / GRUYERE / MEDLEY OF ONIONS

## DESSERTS

- WARM APPLE PIE \$12  
RUM RAISIN CREAM, HOT TOFFEE
- CLASSIC CRÈME BRULÉE \$12  
TOPPED WITH CARAMELIZED SUGAR
- BAKED ALASKA \$12  
DARK CHOCOLATE AND DULCE DE LECHE ICE CREAM/  
FLAMBÉED TABLESIDE
- CHOCOLATE DOME \$12  
NUTELLA CENTRE, ALMOND CROQUET,  
MIRROR GLAZE, GOLD DUST
- NY CHEESECAKE \$12  
PASSION FRUIT GLAZE AND FRESH BERRIES

PLEASE NOTE A 17% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL.

ANY DIETARY RESTRICTIONS, PLEASE INFORM YOUR SERVER PRIOR TO ORDERING.

## APPETIZERS

- PORK BELLY \$13  
BRAISED ASIAN STYLE PORK BELLY / ASIAN SLAW
- FRIED CALAMARI \$13  
COATED IN OUR HOUSE SPICE / PRESERVED LEMON AIOLI
- CLAMS \$17  
CLAMS / BEURRE BLANC SAUCE / SALSA VERDURE
- CHOPPED SALAD \$15  
LETTUCE / AGED CHEDDAR / TOMATO / EGG / ITALIAN DRESSING
- BABY LEAF SALAD \$16  
ICE WINE POACHED PEAR / ARUGULA & BABY KALE /  
COCONUT CRUSTED GOAT CHEESE / PUMPKIN SEEDS /  
WATERMELON RADISH / SHERRY VINAIGRETTE / PUFFED RICE
- CAESAR SALAD CLASSIC OR GRILLED \$16  
BABY ROMAINE HEARTS / PARMIGIANA REGIANNO /  
HOUSE CAESAR DRESSING
- LOBSTER FRITTER \$15  
LEMON CONFIT YOGHURT / TAMARIND AND  
CILANTRO CHUTNEY / LENTIL VERMICELLI
- AHI TUNA \$19  
NIKKEI SAUCE / AVOCADO MOUSSE / CITRUS MAYO
- LUMP CRAB CAKE \$29  
LUMP CRAB / SAMBAL AIOLI / GREEN MANGO AND FENNEL SLAW

## LG PREMIUM SIGNATURE APPETIZERS

- JUMBO HEAD-ON SHRIMP SCAMPI \$23  
HERB DE PROVENCE BUTTER / BRIOCHE GARLIC BREAD
- STEAK TARTARE \$26  
USDA CERTIFIED BLACK ANGUS, / ONIONS / CAPERS /  
EGG YOLK / SLICED TOASTED BRIOCHE / DIJONNAISE
- PAMPUNA RAVIOLO \$36  
HAND CRAFTED LOCAL-PUMPKIN RAVIOLO /  
LOBSTER BUTTERNUT CREAM AND KALAMATA DUST /  
PARMIGIANA REGGIANO / BALSAMIC CIPOLLINI
- SALMON \$35  
CHOICE OF SIDE AND SAUCE
- OVEN ROASTED SPRING CHICKEN \$33  
CHURRASQUERIA STYLE MARINADE / FLAME GRILLED,  
SERVED WITH ROASTED GARLIC AIOLI / CHOICE OF SIDE AND SAUCE
- BABY BACK RIBS \$38  
HOUSE SMOKED AND SLOWLY BRAISED /  
BOURBON BBQ / CHOICE OF SIDE
- FILET MIGNON 6oz \$45  
USDA CERTIFIED BLACK ANGUS 1855, SMOOTH FLAVOR,  
EXTREMELY TENDER
- PAN SEARED SCALLOP \$23
- BLACK ANGUS RIB EYE 10oz \$48  
USDA CERTIFIED BLACK ANGUS 1855, CHOICE OF SIDE AND SAUCE
- NEW YORK STRIPLOIN 10oz \$44  
USDA CERTIFIED BLACK ANGUS 1855, FULL FLAVOR FIRMER TEXTURE /  
CHOICE OF SIDE AND SAUCE
- SHORT RIBS \$45  
BRAISED USDA CERTIFIED BLACK ANGUS 1855, BOLD FLAVOR,  
EXTREMELY TENDER
- BACON WRAPPED TWIN PETIT FILET \$57  
(2) 4OZ USDA CERTIFIED BLACK ANGUS 1855,  
SMOOTH FLAVOR, EXTREMELY TENDER

## LGS PREMIUM SIGNATURE DISHES

SIGNATURE DISHES INCLUDE A CHOICE OF SIDE AND SAUCE

- GRILLED JUMBO SHRIMP \$50  
CHILI MARINATED, TAMARIND GINGER GLAZED
- SKIRT STEAK 12oz \$55  
BUTCHER'S FAVORITE  
USDA CERTIFIED BLACK ANGUS 1855, RICH FLAVOR,  
FIRMER TEXTURE
- FILET MIGNON 8oz \$52  
USDA CERTIFIED BLACK ANGUS 1855, SMOOTH FLAVOR,  
EXTREMELY TENDER
- NY STRIPLOIN 14oz \$58  
USDA CERTIFIED BLACK ANGUS 1855, SEARED ON A  
HIMALAYAN SALT BLOCK RICH FLAVOR, FIRMER TEXTURE
- WAGYU RIB EYE 12oz \$130  
AUSTRALIA BLACK FARMS-MELLOW FLAVOR,  
EXTREMELY TENDER
- COWBOY RIB EYE 22oz \$90  
USDA CERTIFIED BLACK ANGUS 1855, RICH FLAVOR  
SLIGHTLY FIRMER
- PORTERHOUSE 20oz \$88  
USDA CERTIFIED BLACK ANGUS 1855, FULL FLAVOR,  
BEST OF BOTH WORLDS FIRM AND TENDER
- TOMAHAWK 40oz \$152  
(ASK SERVER FOR AVAILABILITY)  
USDA CERTIFIED BLACK ANGUS 1855, FULL FLAVOR,  
BEST OF BOTH WORLDS FIRM AND TENDER
- DOUBLE BONE GRILLED LAMB CHOPS \$49  
GRASS-FED NEW ZEALAND LAMB
- LOBSTER TAIL 12oz \$MP  
CARIBBEAN ROCK LOBSTER, CLARIFIED BUTTER
- CATCH OF THE DAY 12oz \$MP

## TABLESIDE BUTCHER EXPERIENCE

CHOOSE YOUR USDA CERTIFIED ANGUS 1855 BEEF BUTCHER CUT BY THE CHEF. MINIMUM ORDER 12oz.

- 30-40 DAYS DRY AGED RIBEYE - \$7.50/oz  
USA BLACK ANGUS  
USDA CERTIFIED BLACK ANGUS 1855, BOLD FLAVOR,  
TENDER
- RIBEYE - USA BLACK ANGUS \$5.75/oz  
USDA CERTIFIED BLACK ANGUS 1855, RICH FLAVOR,  
SLIGHTLY FIRMER

## SURF AND TURF OPTIONS

- LOBSTER 5oz \$MP
- JUMBO SHRIMP \$27
- OSCAR STYLE \$16
- SCALLOPS \$20

## SALT OPTIONS

CHOOSE YOUR SALT WHEN ORDERING A BUTCHER EXPERIENCE.

- KALA NAMAK SALT - INDIA  
SHIMMERING BLACK ROCK SALT WITH UNIQUE EXOTIC  
FRAGRANCE AND FLAVOR, IDEAL FOR SPICY INDIAN AND  
ORIENTAL DISHES (BLACK)
- HALITE SALT - PAKISTAN  
CRYSTAL CLEAR CUBIC ROCK SALT, VERY INTENSE NATURAL SALT  
TASTE, SUITABLE FOR ALL EVERYDAY DISHES (TRANSPARENT/  
WHITE)
- ROSE SALT - BOLIVIA  
PINK ROSE QUARTZ ROCK SALT, MILD SWEET TASTE, SUITABLE  
FOR MEAT AND VEGETABLE DISHES (PINK)
- ALPINE ROCK SALT - AUSTRIA  
VISUALLY STRIKING RED-BROWN ROCK SALT, VERY INTENSE  
TASTE, BEST USED ON DARK MEAT DISHES (BROWN)



# WHO IS L.G. SMITH?

Due to the island's favorable geographic position and peaceful political climate, the Lago Oil and Transport Company Ltd. was established in Aruba in 1924. From 1932 on, the refinery was operated as a subsidiary of the Standard Oil Company of New Jersey. It is here that we meet Lloyd Gaston Smith, a man associated with Lago since 1927.

General Manager since 1933, the late L. G. Smith became Vice President of Lago in 1942. He became Lago's first President in 1944. In his honor, the government of Aruba inaugurated a bust of L.G. Smith in front of the Cultural Center in 1961, and an Oranjestad thoroughfare was also named after him.

The Lago refinery had an enormous impact on Aruba's development. In Lago's early years, thousands of foreign workers hailed from the British and Dutch islands. The English spoken at Lago by the laborers and the American staff became Aruba's second language.

Lago grew into a huge refinery, but the inability to compete with modern technology forced it to shut down in 1985. After reopening under different owners, the refinery again closed in 2012 and remains inoperative today. But the legacy of Lloyd Gaston Smith lives on, as Aruba continues to be one of the most popular vacation destinations in the entire world, where institutions like L.G. Smith's reflect the island's rich history.

