



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 WITH HOLLANDAISE SAUCE \$8

LOADED BAKED POTATO WITH SOUR CREAM, BACON, AND CHIVES \$8

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 CRUMBLE \$12
VANILLA 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

CHEESECAKE VERRINE \$12
ALMOND STREUSEL, PASSION FRUIT GELEE, 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 / BRIOCHE BUN

CHOPPED SALAD \$15
LETTUCE / AGED GOUDA / TOMATO / EGG / BACON / ONIONS / HOUSE DRESSING

BABY LEAF SALAD \$16
ICE WINE POACHED PEAR / ARUGULA & BABY KALE / COCONUT CRUSTED GOAT CHEESE / PUMPKIN SEEDS / SHERRY VINAIGRETTE / PUFFED RICE

CAESAR SALAD CLASSIC OR GRILLED \$16
CHOPPED ROMAINE HEARTS / PARMIGIANO / 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 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

ENTRÉES

PAMPUNA RAVIOLO \$36
HAND CRAFTED LOCAL-PUMPKIN RAVIOLO / LOBSTER BUTTERNUT CREAM AND KALAMATA DUST / PARMIGIANA REGGIANO / BALSAMIC CIPOLLINI

SALMON \$35
SERVED WITH HERB SAUCE / CHOICE OF SIDE

OVEN ROASTED SPRING CHICKEN \$33
CHURRASQUERIA STYLE MARINADE / FLAME GRILLED / SERVED WITH ROASTED GARLIC AIOLI / CHOICE OF SIDE

BABY BACK RIBS \$38
HOUSE SMOKED AND SLOWLY BRAISED / BOURBON BBQ SAUCE / CHOICE OF SIDE

FILET MIGNON 6oz \$45
USDA CERTIFIED BLACK ANGUS 1855 / SMOOTH FLAVOR / EXTREMELY TENDER

PAN SEARED SCALLOP \$23
RED ONION MARMALADE / WONTON CRISPS / SALSA VERDE

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

SNAPPER 12oz \$MP

LGS PREMIUM SIGNATURE DISHES

SIGNATURE DISHES INCLUDE A CHOICE OF SIDE AND SAUCE

GRILLED JUMBO SHRIMP \$50
CHILI MARINATED

SKIRT STEAK 12oz \$55
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
AUSTRALIAN WAYGU / MELLOW FLAVOR AND EXTREMELY TENDER

PORTERHOUSE 20oz \$88
USDA CERTIFIED BLACK ANGUS 1855 / FULL FLAVOR / BEST OF BOTH WORLDS FIRM AND TENDER

COWBOY RIB EYE 22oz \$90
BUTCHERS FAVORITE
USDA CERTIFIED BLACK ANGUS 1855 / RICH FLAVOR SLIGHTLY FIRMER

TOMAHAWK 40oz \$152
(ASK SERVER FOR AVAILABILITY)
USDA CERTIFIED BLACK ANGUS 1855 / FULL FLAVOR AND SLIGHTLY FIRMER

DOUBLE BONE GRILLED LAMB CHOPS \$49
GRASS-FED NEW ZEALAND LAMB

LOBSTER TAIL 12oz \$MP
CARIBBEAN ROCK LOBSTER / CLARIFIED BUTTER

TABLESIDE BUTCHER EXPERIENCE

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

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

RIBEYE - USA BLACK ANGUS \$5.75/oz
USDA CERTIFIED BLACK ANGUS 1855 / RICH FLAVOR / SLIGHTLY FIRMER

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)

SURF AND TURF OPTIONS

LOBSTER 5oz \$MP

JUMBO SHRIMP \$27

OSCAR STYLE \$16

SCALLOPS \$20

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.

