



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
SWEET CORN / SMOKED BACON \$14

FRENCH ONION SOUP
TOasted Brioche / Gruyere / Medley of Onions \$14

DESSERTS

WARM APPLE CRUMBLE
VANILLA RAISIN CREAM, HOT TOFFEE \$12

CLASSIC CRÈME BRÛLÉE
TOPPED WITH CARAMELIZED SUGAR \$12

BAKED ALASKA
DARK CHOCOLATE AND DULCE DE LECHE ICE CREAM/
FLAMBÉED TABLESIDE \$12

CHOCOLATE DOME
NUTELLA CENTRE, ALMOND CROQUET,
MIRROR GLAZE, GOLD DUST \$12

CHEESECAKE VERRINE
ALMOND STREUSEL, PASSION FRUIT GELEE, FRESH BERRIES \$12

APPETIZERS

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

LG PREMIUM SIGNATURE APPETIZERS

JUMBO SHRIMP SCAMPI HERB DE PROVENCE BUTTER / Brioche GARLIC BREAD	\$23	PAN SEARED SCALLOP RED ONION MARMALADE/ WONTON CRISPS/ SALSA VERDE	\$23
STEAK TARTARE USDA CERTIFIED BLACK ANGUS / ONIONS / CAPERS / EGG YOLK / SLICED TOASTED Brioche / DIJONNAISE	\$26		

ENTRÉES

PAMPUNA RAVIOLI HAND CRAFTED LOCAL-PUMPKIN RAVIOLI / LOBSTER BUTTERNUT CREAM AND KALAMATA DUST / PARMIGIANA REGGIANO / BALSAMIC CIPOLLINI	\$36	BLACK ANGUS RIB EYE 10oz USDA CERTIFIED BLACK ANGUS 1855 / CHOICE OF SIDE AND SAUCE	\$48
SALMON SERVED WITH HERB SAUCE / CHOICE OF SIDE	\$35	NEW YORK STRIPLOIN 10oz USDA CERTIFIED BLACK ANGUS 1855 / FULL FLAVOR FIRMER TEXTURE / CHOICE OF SIDE AND SAUCE	\$44
OVEN ROASTED SPRING CHICKEN CHURRASQUERIA STYLE MARINADE / FLAME GRILLED / SERVED WITH ROASTED GARLIC AIOLI / CHOICE OF SIDE	\$33	SHORT RIBS BRAISED USDA CERTIFIED BLACK ANGUS 1855 / BOLD FLAVOR / EXTREMELY TENDER	\$45
BABY BACK RIBS HOUSE SMOKED AND SLOWLY BRAISED / BOURBON BBQ SAUCE / CHOICE OF SIDE	\$38	BACON WRAPPED TWIN PETIT FILET (2) 4OZ USDA CERTIFIED BLACK ANGUS 1855 / SMOOTH FLAVOR / EXTREMELY TENDER	\$57
FILET MIGNON 6oz USDA CERTIFIED BLACK ANGUS 1855 / SMOOTH FLAVOR / EXTREMELY TENDER	\$45	SNAPPER 12oz	\$MP

LGS PREMIUM SIGNATURE DISHES

SIGNATURE DISHES INCLUDE A CHOICE OF SIDE AND SAUCE

GRILLED JUMBO SHRIMP CHILI MARINATED	\$50	COWBOY RIB EYE 22oz BUTCHERS FAVORITE	\$90
SKIRT STEAK 12oz USDA CERTIFIED BLACK ANGUS 1855 / RICH FLAVOR / FIRMER TEXTURE	\$55	TOMAHAWK 40oz (ASK SERVER FOR AVAILABILITY)	\$152
FILET MIGNON 8oz USDA CERTIFIED BLACK ANGUS 1855 / SMOOTH FLAVOR / EXTREMELY TENDER	\$52	NY STRIPLOIN 14oz USDA CERTIFIED BLACK ANGUS 1855 / SEARED ON A HIMALAYAN SALT BLOCK RICH FLAVOR / FIRMER TEXTURE	\$58
WAGYU RIB EYE 12oz AUSTRALIAN WAGYU / MELLOW FLAVOR AND EXTREMELY TENDER	\$130	DOUBLE BONE GRILLED LAMB CHOPS GRASS-FED NEW ZEALAND LAMB	\$49
PORTERHOUSE 20oz USDA CERTIFIED BLACK ANGUS 1855 / FULL FLAVOR / BEST OF BOTH WORLDS FIRM AND TENDER	\$88	LOBSTER TAIL 12oz CARIBBEAN ROCK LOBSTER / CLARIFIED BUTTER	\$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 - USA BLACK ANGUS	\$7.50/oz
RIBEYE - USA BLACK ANGUS	\$5.75/oz

SURF AND TURF OPTIONS

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

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

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

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.

