



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 BRULÉE 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

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 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		
PAMPUNA RAVIOLO HAND CRAFTED LOCAL-PUMPKIN RAVIOLO / 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 USDA CERTIFIED BLACK ANGUS 1855 / RICH FLAVOR SLIGHTLY FIRMER	\$90
SKIRT STEAK 12oz USDA CERTIFIED BLACK ANGUS 1855 / RICH FLAVOR / FIRMER TEXTURE	\$55	TOMAHAWK 40oz (ASK SERVER FOR AVAILABILITY) USDA CERTIFIED BLACK ANGUS 1855 / FULL FLAVOR AND SLIGHTLY FIRMER	\$152
FILET MIGNON 8oz USDA CERTIFIED BLACK ANGUS 1855 / SMOOTH FLAVOR / EXTREMELY TENDER	\$52	DOUBLE BONE GRILLED LAMB CHOPS GRASS-FED NEW ZEALAND LAMB	\$49
NY STRIPLOIN 14oz USDA CERTIFIED BLACK ANGUS 1855 / SEARED ON A HIMALAYAN SALT BLOCK RICH FLAVOR / FIRMER TEXTURE	\$58	LOBSTER TAIL 12oz CARIBBEAN ROCK LOBSTER / CLARIFIED BUTTER	\$MP
WAGYU RIB EYE 12oz AUSTRALIAN WAYGU / MELLOW FLAVOR AND EXTREMELY TENDER	\$130		
PORTERHOUSE 20oz USDA CERTIFIED BLACK ANGUS 1855 / FULL FLAVOR / BEST OF BOTH WORLDS FIRM AND TENDER	\$88		

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	SALT OPTIONS	CHOOSE YOUR SALT WHEN ORDERING A BUTCHER EXPERIENCE.
USDA CERTIFIED BLACK ANGUS 1855 / BOLD FLAVOR / TENDER		KALA NAMAK SALT – INDIA	SHIMMERING BLACK ROCK SALT WITH UNIQUE EXOTIC FRAGRANCE AND FLAVOR / IDEAL FOR SPICY INDIAN AND ORIENTAL DISHES (BLACK)
RIBEYE – USA BLACK ANGUS	\$5.75/oz	HALITE SALT – PAKISTAN	CRYSTAL CLEAR CUBIC ROCK SALT / VERY INTENSE NATURAL SALT TASTE / SUITABLE FOR ALL EVERYDAY DISHES (TRANSPARENT /WHITE)
USDA CERTIFIED BLACK ANGUS 1855 / RICH FLAVOR / SLIGHTLY FIRMER		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	OSCAR STYLE	\$16
JUMBO SHRIMP	\$27	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.

