STEAK & CHOP HOUSE

Who Was L.G. Smith?

Once considered a "useless island" by the Spaniards who discovered it in 1500, Aruba has been home to many commercial ventures in its short history. These have included gold mining, horse breeding, cultivation of silkworms, tobacco, cotton, peanuts and cottage industries. However, aloe production and oil refining topped the list as Aruba's main industries.

Due to the island's favorable geographical 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 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 on March 2, 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 on September 16, 1961. Also, an Oranjestad thoroughfare was 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 covering 11 square kilometers, with more than 60 chimneys and 300 storage tanks but its inability to compete with modern technology forced the refinery to close down in 1985. After reopening under different owners, the refinery again closed March 19, 2012 and remains closed today. Meanwhile, Aruba has become one of the most popular vacation destinations in the world, enjoying one of the highest hotel occupancy rates in the Caribbean.

STEAK & CHOP HOUSE

SOUP, SALADS & SUCH

Onion Soup \$8

caramelized onions, Parmesan-Reggiano, Gruyere gratinée

Shrimp, Peppered Bacon & Sweet Corn Chowder \$12

smoky, spicy, sweet and creamy

Gazpacho of the Day \$7

Salads

Spinach \$9

tomato and egg wedges, warm bacon vinaigrette

L.G. Smith's Garden Salad \$8

arugula, avocado, cucumber, shallots and port wine dressing

Chef Augusto's Caesar Salad \$11

Romaine, shredded Parmesan cheese, croutons, pine nuts, egg, Applewood-smoked bacon bits, homemade Caesar dressing

Ranch House Iceberg \$9

mozzarelline, salty bacon, candy-strip beets

Steakhouse Chop Salad \$11

iceberg-Romaine blend, Applewood-smoked bacon, aged cheddar, tomatoes, cucumber, onions, croutons, eggs, ranch dressing

L.G. Smith's Steak Salad \$15

six-ounce grilled CAB Ranch steak, sautéed carrots, asparagus, mushrooms, cherry tomatoes and peppers

Such

The Burrata \$10

baby arugula, grape tomatoes, olive oil, basil pesto and crostini

CAB ® Steak & Blue Cheese Bruschetta \$9

onion and roasted tomato jam, spinach, Kalamata olives

Classic Carpaccio \$11

Two-Way Calamari \$12

lightly battered, stuffed and grilled, basil pesto, fungi oil

Shrimp Cocktail \$14

choice of horseradish cocktail sauce or our spicy mango yogurt sauce

Tuna Cube Brûlée \$15

coriander, fennel, roasted garlic, herbs and lemon-infused milk, fish roe

Shredded Pork Toast \$9

slow-roasted pork topped with avocado foam on crispy herb bread

Crab Cake \$14

lump crab meat, lemon butter, caper sauce

STEAK & CHOP HOUSE

Certified Angus Beef® Steaks

6 oz. Filet \$29

16 oz. Ribeye \$54

10 oz. Filet \$39

20 oz. Porterhouse \$59

8 oz. Heart of Ribeye \$35

20 oz. Cowboy Ribeye \$59

14 oz. New York Strip \$47

30-36 oz. Tomahawk (for two) \$99



Certified Angus Beef® Prime Steaks

8 oz. Top Sirloin Baseball \$27

8 oz. Dry Aged Strip \$41

All entrées will be served with one side dish

Buttery Rice & Herbs
Wine-Poached Carrots
Vallow Potato Purée &

Yellow Potato Purée & Garlic Confit

Gratin Potatoes
Sweet Potato Fries
Grilled Green Beans

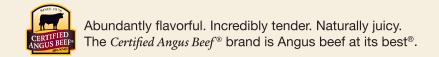
Garlic & Lemon
Creamy Mushrooms
Smoky Mac'n Cheese & CAB® Short Rib
Creamed Spinach
Asparagus Spears
Steak Fries

Sauces

Béarnaise • Peppercorn • Portobello Port Wine • Chimichurri • Horseradish

Butters

Umami • Goat Cheese Garlic • Chipotle Lemon-Herb • Pecan Brown Sugar • Steakhouse



STEAK & CHOP HOUSE

Surf & Turf Hall of Fame

The Big Oscar \$45

eight-ounce Certified Angus Beef® Prime top sirloin topped with scampi king crab, tiger shrimp and lobster, lobster hollandaise

Classic Surf & Turf \$43

five-ounce Certified Angus Beef® filet mignon, five-ounce broiled lobster tail

Seafood Mignon \$39

five-ounce Certified Angus Beef® filet mignon, shrimp, scallops and lobster sauce over linguine

Beef n' Barnacles (for two) \$55

braised, sixteen-ounce, Certified Angus Beef® flat iron steak and succulent half-shell garlic mussels in a classic blend of herbs and spices with savory, beef stock gravy

Chops, Poultry & Seafood

Broiled Chicken Breast \$26

quail egg and marinated stuffed olives, gratin potatoes, yellow pepper salsa

Pink Pepper & Herb-Crusted Lamb Chop \$39

gorgonzola and pear ravioli, spinach, port wine sauce

Twelve-Hour Sous Vide Pork Boneless Sirloin \$27

bourbon smoked, sweet potato, salsa criolla

Lavender Jumbo Shrimp \$31

potato gnocchi in lavender cream sauce, parsley oil

Local Fish \$29

(please ask your server for today's catch) cauliflower purée, corn and pepper, crispy garlic, butter-lemon sauce

12oz Lobster Tail \$47

broiled grilled, steamed or thermidor

Penne Pasta \$15

tomato, olive, basil, garlic and onion

Pumpkin Ravioli \$17

tarragon sauce, arugula, lemon and orange zest

Linguine with Vegetables \$15