



SALADS

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

DESSERTS

WARM APPLE PIE RUM 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
NY CHEESECAKE PASSION FRUIT GLAZE AND FRESH BERRIES	\$12

APPETIZERS

PORK BELLY BRAISED ASIAN STYLE PORK BELLY / ASIAN SLAW	\$13
FRIED CALAMARI COATED IN OUR HOUSE SPICE / PRESERVED LEMON AIOLI	\$13
CLAMS CLAMS / BEURRE BLANC SAUCE / SALSA VERDURE	\$17
BABY LEAF SALAD ICE WINE POACHED PEAR / ARUGULA & BABY KALE / COCONUT CRUSTED GOAT CHEESE / PUMPKIN SEEDS / WATERMELON RADISH / SHERRY VINAIGRETTE / PUFFED RICE	\$16
CAESAR SALAD CLASSIC OR GRILLED BABY ROMAINE HEARTS / PARMIGIANA REGIANNO / HOUSE CAESAR DRESSING	\$16
LOBSTER FRITTER LEMON CONFIT YOGHURT / TAMARIND AND CILANTRO CHUTNEY / LENTIL VERMICELLI	\$15
WAHOO CRUDO AJI AMARILLO CREMA / AVOCADO / AJI LIMO / MICRO GREENS	\$18
AHI TUNA NIKKEI SAUCE / AVOCADO MOUSSE / CITRUS MAYO	\$19

ENTRÉES

PAMPUNA RAVIOLO HAND CRAFTED LOCAL-PUMPKIN RAVIOLO / LOBSTER BUTTERNUT CREAM AND KALAMATA DUST / PARMIGIANA REGGIANO / BALSAMIC CIPOLLINI	\$36
CEDAR WRAPPED SALMON CHOICE OF SIDE AND SAUCE	\$35
OVEN ROASTED SPRING CHICKEN CHURRASQUERIA STYLE MARINADE / FLAME GRILLED, SERVED WITH ROASTED GARLIC AIOLI / CHOICE OF SIDE AND SAUCE	\$33

LG PREMIUM SIGNATURE APPETIZERS

JUMBO HEAD-ON SHRIMP SCAMPI HERB DE PROVENCE BUTTER / BRIOCHE GARLIC BREAD	\$23
STEAK TARTARE USDA CERTIFIED BLACK ANGUS, / ONIONS / CAPERS / EGG YOLK / SLICED TOASTED BRIOCHE / DIJONNAISE	\$26
PAN SEARED SCALLOP	\$23
LUMP CRAB CAKE LUMP CRAB / SAMBAL AIOLI / GREEN MANGO AND FENNEL SLAW	\$29

SOUP

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

BABY BACK RIBS HOUSE SMOKED AND SLOWLY BRAISED / BOURBON BBQ / CHOICE OF SIDE	\$38
BLACK ANGUS RIB EYE 10oz USDA CERTIFIED BLACK ANGUS, CHOICE OF SIDE AND SAUCE	\$48
NEW YORK STRIPLOIN 10oz USDA CERTIFIED BLACK ANGUS, FULL FLAVOUR FIRMER TEXTURE / CHOICE OF SIDE AND SAUCE	\$44

LGS PREMIUM SIGNATURE DISHES

SIGNATURE DISHES INCLUDE A CHOICE OF SIDE AND SAUCE

GRILLED JUMBO SHRIMP CHILLI MARINATED, TAMARIND GINGER GLAZED	\$50	COWBOY RIB EYE 20oz USDA CERTIFIED BLACK ANGUS, RICH FLAVOUR SLIGHTLY FIRMER	\$90
SKIRT STEAK 12oz BUTCHER'S FAVOURITE USDA CERTIFIED BLACK ANGUS, RICH FLAVOUR, FIRMER TEXTURE	\$55	PORTERHOUSE 20oz USDA CERTIFIED BLACK ANGUS, FULL FLAVOUR, BEST OF BOTH WORLDS FIRM AND TENDER	\$88
BACON WRAPPED TWIN PETIT FILET (2) 4OZ USDA CERTIFIED BLACK ANGUS, SMOOTH FLAVOUR, EXTREMELY TENDER	\$57	TOMAHAWK 40oz (ASK SERVER FOR AVAILABILITY) USDA CERTIFIED BLACK ANGUS, FULL FLAVOUR, BEST OF BOTH WORLDS FIRM AND TENDER	\$152
FILET MIGNON 8oz USDA CERTIFIED BLACK ANGUS, SMOOTH FLAVOUR, EXTREMELY TENDER	\$52	DOUBLE BONE GRILLED LAMB CHOPS GRASS-FED NEW ZEALAND LAMB	\$49
NY STRIPLOIN 14oz USDA CERTIFIED BLACK ANGUS, SEARED ON A HIMALAYAN SALT BLOCK RICH FLAVOUR, FIRMER TEXTURE	\$58	LOBSTER TAIL 12oz CARIBBEAN ROCK LOBSTER, CLARIFIED BUTTER	\$MP
WAGYU RIB EYE 12oz AUSTRALIA BLACK FARMS-MELLOW FLAVOR, EXTREMELY TENDER	\$130	CATCH OF THE DAY 12oz	\$MP

TABLESIDE BUTCHER EXPERIENCE

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

30-40 DAYS DRY AGED RIBEYE – USA BLACK ANGUS BOLD FLAVOUR, TENDER	\$7.50/oz
RIBEYE – USA BLACK ANGUS RICH FLAVOUR, SLIGHTLY FIRMER	\$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.

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.

