



SAUCES

CABERNET SAUVIGNON
 STILTON AND WHITE PORT FONDUE
 BÉARNAISE
 CHIMICHURRI
 MIXED PEPPERS
 MOREL AND TARRAGON CREAM

SIDES

BAKED POTATO \$6.50
 GOUDA MAC & CHEESE \$6.50
 CREAMED SPINACH \$6.50
 ASPARAGUS \$6.50
 BUTTERY MASHED POTATOES \$6.50
 ONION RINGS \$6.50
 SWEET POTATO WEDGES \$6.50
 CREAMY MUSHROOM \$6.50
 SLOW ROASTED BRUSSELS SPROUTS
 WITH BACON AND ONION \$6.50
 STEAK FRIES WITH
 TRUFFLE OIL AND CHEESE \$6.50

THE ALL-INCLUSIVE PLAN CONSISTS OF 1 STARTER,
 1 ENTRÉE & 1 DESSERT OF YOUR CHOICE.

STARTERS

CRAB CAKE LUMP CRAB / SAMBAL TARTAR SAUCE	\$18	AHI TUNA SEARED TUNA WITH PONZU SAUCE / PICKLE GINGER / WASABI	\$15
SHRIMP COCKTAIL TORCHED SHRIMP / TAMARIND COCKTAIL SAUCE	\$19	SHRIMP CHOWDER SWEET CORN / SMOKY BACON	\$14
PORK BELLY BRAISED PORK BELLY / ASIAN INFUSED	\$13	CLASSIC FRENCH ONION SOUP PROVOLONE CHEESE / CRISPY TOAST	\$14
FRIED CALAMARI RINGS WITH LEMON AIOLI FRIED AND SLICED / THIN LEMON ROUNDS / PARSLEY	\$11.50	CAESAR SALAD CLASSIC OR GRILLED ROMAINE LETTUCE / PARMESAN CHEESE	\$14
CLAMS CLAMS / BEURRE BLANC	\$15	RANCH HOUSE ICEBERG LETTUCE / HOMEMADE RANCH DRESSING	\$14
STEAK TARTARE ANGUS BEEF / ONION / CAPERS / EGG YOLK	\$18	CHOP SALAD LETTUCE / AGED CHEDDAR / TOMATO / EGG / ITALIAN DRESSING	\$12.50
SCOTTISH KING SCALLOP PAN SEARED SALSA VERDURE	\$20		
QUINOA SALAD QUINOA / CHICKPEAS / GREEN APPLE / CUCUMBER / YOGHURT DRESSING	\$15		

ENTRÉES

ONE SIDE DISH INCLUDED

LOBSTER RAVIOLI HOMEMADE RAVIOLI WITH CREAMY TARRAGON SAUCE	\$36	OVEN ROASTED SPRING CHICKEN LEMON AND ROSEMARY MARINATE GARLIC BUTTER	\$33
FILET MIGNON 8 oz	\$43	BABY BACK RIBS	\$37
SKIRT STEAK 12 oz.	\$41	CATCH OF THE DAY	\$31
CEDAR WRAPPED SALMON WITH HERB VINAIGRETTE	\$33	GRILLED SHRIMP	\$40
SHORT RIBS	\$41	BACON WRAPPED TWIN FILET MIGNON	\$40
DOUBLE BONE GRILLED LAMB CHOPS	\$42		

BUTCHER EXPERIENCE

CHOOSE YOUR CERTIFIED ANGUS BEEF BUTCHER CUT BY THE CHEF.
 MINIMUM ORDER 10OZ.

RIBEYE	\$4/OZ
STRIP LOIN	\$4/OZ
DRY AGED RIBEYE AGED 30 DAYS	\$6.50/OZ
DRY AGED RIBEYE AGED 45 DAYS	\$7.50/OZ

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 spicing 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)

LGS SIGNATURE STEAKS

WAGYU RIB-EYE 12 oz.	\$79	SEAFOOD MIGNON LINGUINI PASTA WITH SCALLOPS AND SHRIMP	\$55
WAGYU TENDERLOIN 8 oz.	\$90	BIG OSCAR CRAB MEAT, SHRIMP AND LOBSTER IN CREAMY SAUCE	\$53
COWBOY RIBEYE 20 oz.	\$71	LOBSTER TAIL 12 oz.	\$53
PORTERHOUSE 20 oz.	\$70		

SURF & TURF OPTION

LOBSTER	+\$22
JUMBO SHRIMP	+\$22

DESSERTS

WARM APPLE PIE VANILLA ICE CREAM / HOT TOFFEE	\$11	CHEESECAKE MILK CHOCOLATE / PEANUT BUTTER	\$10
BREAD PUDDING RUM RAISIN ICE CREAM	\$10	THE ICE CREAM TRIO RASPBERRY / MASALA / CHOCOLATE	\$11
CLASSIC CRÈME BRÛLÉE RICH CUSTARD TOPPED WITH CARAMELIZED SUGAR	\$11	THE DOME DARK CHOCOLATE MOUSSE/ NUTELLA	\$11

PLEASE NOTE A 15% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL.

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.

