



OPTION 1 – \$58

APPETIZER

PAMPUNA SOUP WITH FRESH CREAM / TOASTED GARLIC CROUTONS

MAIN COURSE

ALL MAINS SERVED WITH CHOICE OF ONE SIDE AND SAUCE

BEEF RIB EYE 10oz WITH CEDAR WRAPPED SALMON FILET WITH HERB VINAIGRETTE

DESSERT

BREAD PUDDING
RUM RAISIN ICE CREAM

SIDE

ASPARAGUS / BUTTERY MASHED POTATO / CREAMED SPINACH

SAUCE

MORRELL & TARRAGON CREAM / STILTON & WHITE PORT FONDUE / CHIMICHURRI / CABERNET SAUVIGNON / PEPPERCORN

OPTION 2 – \$68

APPETIZER

FRIED CALAMARI RINGS WITH LEMON AIOLI
SLICED AND FRIED / THIN LEMON ROUNDS / PARSLEY

AHI TUNA

SEARED TUNA WITH PONZU SAUCE / PICKLED GINGER / WASABI

PORK BELLY

BRAISED PORK BELLY ASIAN INFUSED

CAESAR SALAD GRILLED
ROMAINE LETTUCE / PARMESAN CHEESE

MAIN COURSE

ALL MAINS SERVED WITH CHOICE OF ONE SIDE AND SAUCE

LOBSTER RAVIOLI

RIB EYE 10oz

SHORT RIBS

MAHI MAHI

DESSERT

WARM APPLE PIE
VANILLA ICE CREAM / HOT TOFFEE

ICE CREAM TRIO
RASPBERRY / MASALA / CHOCOLATE

THE DOME
DARK CHOCOLATE MOUSSE / NUTELLA

SIDE

ASPARAGUS / BUTTERY MASHED POTATO / CREAMED SPINACH

SAUCE

MORRELL & TARRAGON CREAM / STILTON & WHITE PORT FONDUE / CHIMICHURRI / CABERNET SAUVIGNON / PEPPERCORN

OPTION 3 – \$100

APPETIZER

SCOTTISH KING SCALLOP
PAN SEARED SALSA VERDURE

SHRIMP COCKTAIL
TORCHED / TAMARIND COCKTAIL SAUCE

PORK BELLY
BRAISED PORK BELLY ASIAN INFUSED

CAESAR SALAD GRILLED
ROMAINE LETTUCE / PARMESAN CHEESE

MAIN COURSE

ALL MAINS SERVED WITH CHOICE OF ONE SIDE AND SAUCE

COWBOY RIB EYE 20oz

LOBSTER TAIL 12oz

PORTERHOUSE 20oz

DESSERT

WARM APPLE PIE
VANILLA ICE CREAM / HOT TOFFEE

ICE CREAM TRIO
RASPBERRY / MASALA / CHOCOLATE

THE DOME
DARK CHOCOLATE MOUSSE / NUTELLA

SIDE

ASPARAGUS / BUTTERY MASHED POTATO / CREAMED SPINACH

SAUCE

MORRELL & TARRAGON CREAM / STILTON & WHITE PORT FONDUE / CHIMICHURRI / CABERNET SAUVIGNON / PEPPERCORN

****All dishes come with choice of one side dish and a sauce****

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.

