

CLASSICS MENU – \$76

APPETIZERS

(CHOICE OF)

FRENCH ONION SOUP
TOASTED BRIOCHE / GRUYERE / MEDLEY OF ONIONS

PORK BELLY
BRAISED ASIAN STYLE PORK BELLY / ASIAN SLAW

BABY LEAF SALAD
ICE WINE POACHED PEAR / ARUGULA & BABY KALE /
COCONUT CRUSTED GOAT CHEESE / PUMPKIN SEEDS /
WATERMELON RADISH / SHERRY VINAIGRETTE / PUFFED RICE

LOBSTER FRITTER
LEMON CONFIT YOGHURT SAUCE / TAMARIND AND CILANTRO CHUTNEY /
LENTIL VERMICELLI

MAIN COURSE

(CHOICE OF)

PAMPUNA RAVIOLO
HAND CRAFTED LOCAL-PUMPKIN RAVIOLO /
LOBSTER BUTTERNUT CREAM AND KALAMATA DUST /
PARMIGIANA REGGIANO / BALSAMIC CIPOLLINI

CEDAR WRAPPED SALMON
HERB BUTTER WITH CHOICE OF SIDE

OVEN ROASTED SPRING CHICKEN
CHURRASQUERIA STYLE MARINADE / FLAME GRILLED /
SERVED WITH ROASTED GARLIC AIOLI / CHOICE OF SIDE

BLACK ANGUS RIB EYE 10oz
USA CERTIFIED BLACK ANGUS

NEW YORK STRIPLOIN 10oz
USA CERTIFIED BLACK ANGUS – FULL FLAVOUR, SLIGHTLY FIRMER

DESSERT

(CHOICE OF)

CLASSIC CRÈME BRÛLÉE
TOPPED WITH CARAMELIZED SUGAR

NY CHEESECAKE
PASSION FRUIT GLAZE AND FRESH BERRIES

SIDE

FRENCH STYLE MASHED POTATO ROASTED GARLIC SCENTED /
SLOW ROASTED BRUSSELS SPROUTS WITH ONION,
BACON AND CHAMPAGNE RAISIN /
STEAK FRIES WITH TRUFFLE OIL AND CHEESE /
CAULIFLOWER GRATIN WITH GRUYERE AND SMOKED BACON /
MAC N' CHEESE / ASPARAGUS / LOADED BAKED POTATO /
SAUTÉED BALSAMIC ONION AND MUSHROOMS /
CREAMED SPINACH WITH PARMESAN CHEESE

SAUCE

DANISH BLUE AND WHITE PORT / BÉARNAISE / CHIMICHURRI /
PEPPERCORN BRANDY / MERLOT DEMI-GLACE /
CHILLED HORSERADISH CREAM



SIGNATURE MENU – \$88

APPETIZERS

(CHOICE OF)

FRENCH ONION SOUP
TOASTED BRIOCHE / GRUYERE / MEDLEY OF ONIONS

PORK BELLY
BRAISED ASIAN STYLE PORK BELLY / ASIAN SLAW

JUMBO HEAD-ON SHRIMP SCAMPI

AHI TUNA
NIKKEI SAUCE / AVOCADO MOUSSE / CITRUS MAYO

MAIN COURSE

(CHOICE OF)

PAMPUNA RAVIOLO
HAND CRAFTED LOCAL-PUMPKIN RAVIOLO /
LOBSTER BUTTERNUT CREAM AND KALAMATA DUST /
PARMIGIANA REGGIANO / BALSAMIC CIPOLLINI

CEDAR WRAPPED SALMON
HERB BUTTER / CHOICE OF SIDE

GRILLED JUMBO SHRIMP
CHILLI MARINATED, TAMARIND GINGER GLAZED

FILET MIGNON 8oz
CERTIFIED BLACK ANGUS USA – SMOOTH FLAVOUR,
EXTREMELY TENDER

DOUBLE BONE GRILLED LAMB CHOPS
GRASS-FED NEW ZEALAND LAMB / CHOICE OF SIDE

DESSERT

(CHOICE OF)

CLASSIC CRÈME BRÛLÉE
TOPPED WITH CARAMELIZED SUGAR

CHOCOLATE DOME
NUTELLA CENTRE / ALMOND CROQUET / MIRROR GLAZE / GOLD DUST

SIDE

FRENCH STYLE MASHED POTATO ROASTED GARLIC SCENTED /
SLOW ROASTED BRUSSELS SPROUTS WITH ONION,
BACON AND CHAMPAGNE RAISIN /
STEAK FRIES WITH TRUFFLE OIL AND CHEESE /
CAULIFLOWER GRATIN WITH GRUYERE AND SMOKED BACON /
MAC N' CHEESE / ASPARAGUS / LOADED BAKED POTATO /
SAUTÉED BALSAMIC ONION AND MUSHROOMS /
CREAMED SPINACH WITH PARMESAN CHEESE

SAUCE

DANISH BLUE AND WHITE PORT / BÉARNAISE / CHIMICHURRI /
PEPPERCORN BRANDY / MERLOT DEMI-GLACE /
CHILLED HORSERADISH CREAM

Please note a 17% service charge will be added to your final bill.
If you have any concerns regarding food allergies, please alert 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.

