

L . G . SMITH ' S

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.

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## 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

### Ranch House Iceberg \$9

mozzarelline, salty bacon, candy-strip beets

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

arugula, avocado, cucumber, shallots and port wine dressing

### Steakhouse Chop Salad \$11

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

### Chef Augusto's Caesar Salad \$11

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

### Tuna Cube Brûlée \$15

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

### CAB ® Steak & Blue Cheese Bruschetta \$9

onion and roasted tomato jam, spinach, Kalamata olives

### Shredded Pork Toast \$9

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

### Classic Carpaccio \$11

### Two-Way Calamari \$12

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

### Crab Cake \$14

lump crab meat, lemon butter, caper sauce

### Shrimp Cocktail \$14

choice of horseradish cocktail sauce or our spicy mango yogurt sauce

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## *Certified Angus Beef*<sup>®</sup> Steaks

6 oz. Filet \$29

10 oz. Filet \$39

8 oz. Heart of Ribeye \$35

14 oz. New York Strip \$47

16 oz. Ribeye \$54

20 oz. Porterhouse \$59

20 oz. Cowboy Ribeye \$59

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



## *Certified Angus Beef*<sup>®</sup> Prime Steaks

8 oz. Top Sirloin Baseball \$27

8 oz. Dry Aged Strip \$41

All entrées will be served with one side dish

**SIDES**

Buttery Rice & Herbs  
Wine-Poached Carrots  
Yellow Potato Purée & Garlic Confit  
Gratin Potatoes  
Sweet Potato Fries  
Grilled Green Beans

Garlic & Lemon  
Creamy Mushrooms  
Smoky Mac'n Cheese & CAB<sup>®</sup> 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



Abundantly flavorful. Incredibly tender. Naturally juicy.  
The *Certified Angus Beef*<sup>®</sup> brand is Angus beef at its best<sup>®</sup>.

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## 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