

L.G. SMITH'S

STEAK & CHOP HOUSE

WHO IS 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 top 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 Ltda. 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. After serving a two-year term, he returned to the States to work at Standard Oil’s New York office. 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, and many new businesses developed. The English spoken at Lago by the laborers and the American staff became Aruba’s second language.

Since then, Aruba has become one of the most popular vacation destinations in the world, enjoying one of the highest hotel occupancy rates in the Caribbean.



RENAISSANCE®
ARUBA RESORT & CASINO

APPETIZER

Tomato Cream Soup Flavored with basil	\$ 7.50
Lobster Bisque	\$ 8.50
Caesar Salad	\$ 8.50
Spinach Salad With a warm bacon vinaigrette, fresh mushrooms and pine nuts	\$ 9.50
Fried Calamari Lightly dusted, fried and served with spicy aioli	\$ 8.50
Crab Cake Jumbo crab meat served with a caper butter sauce	\$ 12.50
Seafood Ceviche Local fish and shellfish marinated with lime, coriander and coconut	\$ 11.50
Shrimp Cocktail Chilled shrimp served with a traditional cocktail sauce	\$ 10.50
Beef Carpaccio Thinly slice Certified Angus Beef with Parmesan cheese and “balsamic drizzle”	\$ 14.50

Please note that a 15% service charge will be added to your check.

SPECIALTY ENTRÉES

16 oz. Veal Chop *L.G. Smith's Signature* **\$ 38**
Finest milk-fed veal, sautéed with lemon butter and "tomatillos"

Black Grouper Fillet **\$ 24**
Broiled and served on top of sautéed spinach with "pica di papaya" sauce

Rack of Lamb **\$ 33**
Australian grain-fed lamb, au jus, crusted in Dijon mustard herbs

Yellow Fin Tuna Steak **\$ 26**
Locally caught tuna, grilled to medium rare and served with a mango coriander salsa

Grilled Chicken Breast **\$ 20**
Served with Caribbean jus and fresh herbs

Lobster **\$ 38**
10 oz. broiled Caribbean lobster tail with drawn butter

Surf & Turf **\$ 36**
6 oz. Caribbean lobster tail with an 8 oz. Petit fillet

Please note that a 15% service charge will be added to your check.

STEAK SELECTION

Our USDA inspected steaks are from Midwest corn-fed cattle, carefully aged and cooked to your liking at very high temperatures to seal in all natural juices.

Ribeye Steak	16 oz. boneless	\$ 32
Cowboy Ribeye	20 oz. bone-in “Cowboy cut”	\$ 36
Filet Mignon	12 oz.	\$ 30
Petit Filet	8 oz.	\$ 24

Choose from the following sauces: Béarnaise, Mushroom Cabernet, Green Peppercorn, Chimichurri



L.G. SMITH'S SIGNATURE STEAKS

New York Strip	14 oz. <i>Certified Angus Beef</i> ®	\$ 33
Porterhouse Steak	22 oz. <i>Certified Angus Beef</i> ®	\$ 36
Top Sirloin	12 oz. <i>Certified Angus Beef</i>	\$ 29

SIDES

Asparagus served with Hollandaise	\$ 6.00	LG's Garlic Mashed Potatoes	\$ 4.25
Sautéed Spinach	\$ 4.25	Idaho Baked Potato	\$ 4.25
Sautéed Mushrooms	\$ 4.25	Steak Fries	\$ 4.25
Seasonal Vegetable Medley	\$ 4.25	Rice	\$ 4.25

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DESSERT WINE & PORT

glass

bottle

Côteaux du Layon, Langlois-Chateau

Loire Valley, France
Medium sweet white

\$ 7.50

(1/2)

Muscat de Rivesaaltes, Charles Mercier

Roussillon, France
'Vins doux naturels' rich and honeyed

\$ 6.50

(1/2)

Muscat de Beaumes de Venise Gabrielle Meffre

Rhône Valley, France
Opulent and rich wine

\$ 9.50

(1/2)

Concha Y Toro, Late Harvest, Sauvignon Blanc

Maule Valley, Chile
Papaya and peach with flecks of honey

\$ 5.50

(1/2)

Pavois d'Or

Sauternes, France
Display a great deal of honey, pineapple
and orange essence, pure focused and long

(1/2)

Dow's 'Late bottled Vintage' Port

Intense aromas of ripe fruit
good lingering finish

\$ 6.50

\$ 55.00

Fonseca Tawny Port 10 years

Light and elegant, long finish

\$ 8.50

\$ 98.00

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will be added to your check.

the lounge

M I D N I G H T G R I L L

From 11.00pm until 6.00am

MIDNIGHT DINING

Caesar or Garden Salad \$ 9.50

Traditional with our homemade dressing

Add Chicken \$ 11.50

Add Shrimp \$ 15.75

SANDWICHES AND BURGERS

Club Sandwich \$ 10.50

A delicious sandwich with boiled egg, chicken breast, bacon, lettuce, tomato and mayonnaise

Chicken Sandwich \$ 11.50

Grilled chicken breast with garlic sauce and iceberg lettuce on a toasted bun

Fish Sandwich \$ 11.00

A delicious sandwich with pan-fried grouper, garlic sauce and iceberg lettuce

Traditional Burger \$ 10.95

8 oz. U.S. Beef Burger. Good and simple, served with French fries

Make it a Cheeseburger \$ 11.95

Add cheese

OUR SIGNATURE STEAKS

New York Strip 14oz. \$ 32.50

Carefully selected prime cut

Petit Filet 8oz. \$ 24.00

Tender and juicy prime steak

Steak a la Caballo 8oz. \$ 20.00

Tender and juicy prime steak

Rib Eye Steak 16oz. \$ 32.00

Certified Black Angus

All signature steaks are served with fries or baked potato and Bearnaise or a Cabernet mushroom sauce

SNACKS

Shrimp Cocktail \$ 10.50

Five jumbo shrimp served in a champagne glass with cocktail sauce

Warm Nachos Chips \$ 7.00

With jalapeño cheese dip and guacamole

Spicy Buffalo Wings \$ 9.00

Hot fried chicken wings served with blue cheese dip

Calamari Fritti \$ 8.50

Served with Tartar Sauce

Prime Steak Pinchitos \$ 9.00

Two skewers of prime steak served with chimichurri salsa

Chicken Saté \$ 8.00

Two skewers of marinated chicken breast served with chimichurri salsa

SWEET BITES

Häagen Dazs Ice Cream \$ 3.25

Per scoop, vanilla or chocolate

Moist Carrot Cake \$ 7.50

Served with carrot jelly

Chocolate Cake \$ 7.50

Simple and good

Cheese Cake \$ 7.50

Served with strawberry sauce

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