



DINNER MENU WINTER 2008/2009

Caminito is the famous, port neighborhood found in Buenos Aires, where the diverse population is vividly represented by the brightly multicolored houses. We felt that Northampton was a natural location to establish our steakhouse themed on such a neighborhood. At Caminito we proudly serve only the finest Natural Black Angus beef, grilled to order the way the gauchos of Argentina do, over a wood fire, fueled with sustainably harvested local hardwoods. We are proud to offer an Argentinean spin on traditional steakhouse dining, and we hope you enjoy!

APPETIZERS

FROM THE WOOD FIRE GRILL

Esparrago con Prosciutto	\$8	...tender asparagus wrapped in prosciutto, topped with toasted bread crumbs, parmesan, and balsamic vinaigrette
Chorizo	\$8.5	...house-made, slightly spicy sausages, served with traditional chimichuri
Provoleta	\$8.5	...aged provolone, grilled, then baked and topped with extra virgin olive oil, oregano, and diced tomato
Mollejas	\$9	...an Argentinean favorite, double grilled veal sweetbreads served simply with fresh lemon
Brochette de Camarones	\$11	...lemon pepper basted shrimp skewers, served with mango and roasted red pepper chimichuri sauce

OTHER APPETIZERS

Zapallitos Fritas	\$6.5	...thinly sliced, lightly breaded and fried zucchini <i>milenesas</i> served with house marinara, and parmesan cheese
Empanadas de Maiz	\$8	...baked pastry turnovers, filled with a soft corn kernel polenta, accented with baby spinach, and roasted red peppers, served with chimichuri verde
Empanadas de Carne	\$9.5	...seasoned ground beef, mixed with hard boiled egg, olives, and peppers, baked in buttery pastry served with horseradish and chive sour cream
Raviolis de Langosta	\$12	...decadent Maine lobster filled ravioli, served with an aromatic lemon and rosemary brown butter sauce

SALADS/SOUP

Ensalada Mixta	\$5.5	...sliced hearts of romaine, cherry tomato, and red onion, lemon peppercorn vinaigrette
Ensalada Espinacha	\$6.5	...baby spinach, roasted red beets, and sliced pear, toasted walnut vinaigrette
Ensalada "Wedge"	\$7	...a steakhouse classic, a crisp iceberg wedge, topped with bleu cheese dressing, crumbled bacon, and scallions
Ensalada Cesar*	\$8	...sliced hearts of romaine, with parmesan cheese and rustic croutons, traditional cesar dressing <i>*Contains raw egg yolk</i>
Ensalada Parrillera	\$8.5	...sliced beefsteak tomato, marinated in balsamic vinaigrette, topped with baby greens, pine nuts and crumbled gorgonzola
Puchero	\$6.5	...our take on the soup made after the <i>asado or</i> barbeque, lightly grilled beef tips, potato, and hearty vegetables slowly simmered in a mildly spiced broth

At Caminito we cook our steaks to the following specifications
RARE –cool red center, **MEDIUM RARE**-warm red center, **MEDIUM**-pink throughout
MEDIUM WELL- pink only in center, **WELL**-no pink

ENTREES

STEAKHOUSE SELECTIONS

*The following steakhouse selections are served with choice of,
chive mashed potato *or* mashed spiced sweet potato *or* scallion jasmine rice
and sautéed vegetable of the day*

Entraña	\$19.5	...11oz skirt steak	Bife de Chorizo	\$23	...13oz NY sirloin
Bife de Lomo	\$26	...9oz filet mignon	T-Bone	\$32	20-22oz 1 ½" thick cut

FROM THE WOOD FIRE GRILL

Churascos al Chimichuri	\$19	...12oz thin cut top sirloin steak served simply in the classic churasco style, with scallion rice and chimmichuri sauce
Bife con Gorgonzola	\$26	...our chef's favorite, 13oz NY sirloin, topped with gorgonzola garlic butter, chive mashed potato, and grilled asparagus wrapped in prosciutto
Lomo a la Mostaza	\$27.5	...a Caminito signature dish, 9oz filet mignon, served with our famous mustard crème sauce and noisiette potatoes
Bife "El Gaucho"	\$28	...16oz thick-cut ribeye steak, served with chive mashed potato and sautéed vegetable of the day, finished with a rich veal demi glaze
Parrillada	\$37	...grill platter for two, <i>Tira de Asado</i> - beef shortrib strips, <i>Chorizo</i> - homemade sausages, <i>Mollejas</i> - veal sweetbreads, <i>Entrana</i> - beef skirt steak, and marinated sliced tomato
Brochette de Verduras	\$13.5	...mixed vegetable skewers
Brochette de Pollo	\$17.5	...chicken and vegetable skewers
Brochette de Lomo	\$21.5	...filet mignon and vegetable skewers
<i>All brochette preparations are served with scallion jasmine rice and chimmichuri sauce</i>		
Costilla de Puerco	\$18	...12oz center-cut pork chop, served with mashed spiced sweet potato and wood fire roasted onions, finished with a spiced apple cider glaze
Pechuguitas a la Parilla	\$17	...lemon peppercorn basted breast of chicken served with mashed spiced sweet potato, and sautéed vegetable of the day
Pechuguitas al Champgnon	\$19.5	...boneless chicken breast served with a decadent mushroom and onion, parmesan cream sauce and garlicky noisiette potatoes

OTHER ENTREES

Salmon a la Naranga	\$21	...pan seared 10oz Atlantic salmon filet, served with chive mashed potato and braised leeks, finished with a light orange/ginger reduction
Milenesa Caminito	\$18.5	...lightly breaded and fried beef cutlet, topped with sliced tomato, julienned prosciutto, mozzarella, and provolone, served with noisiette potatoes
Crepes de Espinacha	\$17	...spinach, provolone, and mozzarella filled crepes, topped with house marinara and alfredo sauce
Raviolis Quatro Quesos	\$16	...four cheese filled ravioli, served with a slightly spicy chorizo and onion bolognese sauce
Raviolis de Langosta	\$21	...dinner portion, lobster filled ravioli, served with an aromatic, lemon and rosemary brown butter sauce
Noqui	\$13.5	...an Argentine favorite, potato gnocchi pasta, served with house marinara and provolone alfredo sauce

SIDES

Chive Mashed Potato	\$3.5	Mashed Spiced Sweet Potato	\$3.5	Scallion Jasmine Rice	\$3
Noisiette Potatoes	\$4	Sautéed Vegetable of the Day	\$3	Sautéed Asparagus	\$4
Mostaza Sauce	\$3	Gorgonzola/Garlic Butter	\$3	Veal Demi Glace	\$4
Substitute Mixta Salad for Vegetable or Starch	\$2.5	Add a Grilled Shrimp Skewer to Any Steak	\$5		
Substitute Asparagus Wrapped in Prosciutto for Vegetable of the Day		\$4			