Fin & Hoof
Bar & Grill

serious steaks  serious seafood  serious fun

Cuisine of the Americas
Introducing the newest steak and seafood restaurant in Old Town Alexandria. Located at Madison Place, this new restaurant is already receiving rave reviews. Featuring Chefs Abi Dutta and Paul Lombardy, who create innovative, exceptional cuisine and are considered among Alexandria's finest. The ambiance is casual with a local artistic flair. You can even purchase the art displayed on the walls or the dining tables. The menu not only contains steak and seafood presented in a unique fashion, but an extensive, affordable, yet enticing wine list from around the world. The area's largest selection of microbrews and creative frozen drinks are also available at the Fin & Hoof. Reservations are strongly suggested for Friday, Saturday, and Sunday brunch.

At Fin & Hoof, we understand that quality and value drive business. We proudly serve: Starbucks Coffees, Sterling Silver Beef, Robert Mondavi Wines, the freshest seafood available, Vie de France breads, Bread and Chocolate selections, and many other quality items from names you'd recognize.

All artwork in the restaurant is for sale...even the tables!

This menu is also available for in-suite dining. We guarantee delivery within 30 minutes...or it's free. A $2.50 delivery charge and a 18% gratuity will be added to all orders.
### Appetizers

- **A Shore Thing**
  - Fresh fried calamari with a spicy dipping sauce...if it's not fresh, it's not available...always tender
  - $6.25

- **Lucifer's Shrimp Cocktail**
  - Jumbo shrimp with a spicy cocktail sauce
  - $8.95

- **Grilled Pizzetta**
  - Flat bread brushed with olive oil, basil, fresh plum tomatoes, roasted garlic & freshly grated pecorino-romano cheese
  - $4.25

### Kettle Classics

- **Maryland She-Crab Soup**
  - Lump Blue crab, corn & seasonal vegetables in a tomato-crab broth
  - **bowl** $5.95  **cup** $3.75

- **Today's Klassic Kettle Selection**
  - Changes daily... ask your server
  - **bowl** $3.75  **cup** $2.50

### Sizzlin' Salads

- **Caesar! Caesar! Caesar!**
  - Small $3.95  Large $4.95
  - Traditional Caesar with homemade garlic croutons & freshly grated pecorino-romano cheese
  - With blackened chicken breast (4oz) $6.95  add $2.00

- **Mesclun Salad**
  - Tender field greens with a raspberry-walnut-tarragon vinaigrette
  - $5.95

- **Italian Classic**
  - Vine-ripened tomatoes, fresh mozzarella & roasted peppers drizzled with virgin olive oil
  - $6.50

### Sandwiches

- **Maryland Crabwich**
  - 100% lump crab meat cake on a toasted Kaiser roll with Old Bay tartar sauce
  - $8.95

- **Grilled Vegetable Sandwich**
  - Zucchini, eggplant, & roasted peppers with pesto, fresh mozzarella & sprouts on a sub roll
  - $6.95

- **The Burger That Ate Alexandria**
  - A whopping 10oz with smoked gouda & bacon, smothered in onions on a seeded Kaiser roll
  - $6.95

- **Our Signature Club**
  - Lean smoked turkey breast, avocado, tomatoes, bacon, alfalfa sprouts on toasted whole grain bread
  - $6.95
# Breakfast

![Breakfast Menu](image)

**Fresh Fruit, Juices & Cereals**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
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<tbody>
<tr>
<td>Fresh Strawberries with Cream</td>
<td>$4.25</td>
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<tr>
<td>Fresh Grapefruit Half</td>
<td>$2.95</td>
</tr>
<tr>
<td>Tutti Frutti</td>
<td>$3.95</td>
</tr>
<tr>
<td>Freshly Squeezed Orange Juice</td>
<td>$3.50</td>
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<tr>
<td>Other Juice Favorites</td>
<td>$1.75</td>
</tr>
<tr>
<td>Cold Cereals</td>
<td>$2.75</td>
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<tr>
<td>Hot Cereals</td>
<td>$2.75</td>
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<tr>
<td>Lowfat Homemade Muffins</td>
<td>$1.95</td>
</tr>
<tr>
<td>Donuts</td>
<td>$1.25</td>
</tr>
<tr>
<td>Fresh Baked Bagels</td>
<td>$1.75</td>
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</tbody>
</table>

**Breakfast Specials**

- **Continental Express Buffet**
  - Freshly squeezed orange juice (other juices available)
  - Fresh cut seasonal fruit
  - Breakfast breads
  - Starbucks coffee, tea, hot chocolate
  - $5.50

- **American Express Buffet—All You Can Eat**
  - Selection of fresh chilled juices available
  - Fresh cut, seasonal fruit
  - Scrambled eggs, French toast, Biscuits with gravy, home fries, Oscar Mayer bacon & sausage, toast or English muffin, Starbucks coffee, tea or milk
  - $7.50
Virginia Country Breakfast  $7.50
Scrambled eggs, world famous Smithfield ham, biscuits & gravy, home fries, orange juice & coffee or tea  1100 • 60

Griddle Works

Belgian Waffles  $5.25
with butter, syrup & powdered sugar  460 • 21

French Toast  $5.25
with cinnamon, raisins & maple syrup  380 • 9

Stack of Buttermilk Pancakes
Short stack  520 • 13
Large stack  480 • 18  $4.75  $5.75

Farm Fresh Eggs
All served with breakfast potatoes, toast, & bacon, sausage, or ham. Low cholesterol eggs available.

One Egg any style  110 • 11  $3.95

Two Eggs any style  220 • 18  $4.25

Classic Benedict with English muffin, Virginia ham & tangy Hollandaise  770 • 35  $7.25

Omelettes three eggs with choice of ham, tomatoes, peppers, onions, mushrooms, bacon, American & Cheddar cheese  580 • 46  $7.25

Hot Beverages

Starbucks Coffee regular or decaffeinated (free refills)  $1.50

Hot Chocolate  $1.75

Lipton Tea  $1.25

Bigelow Herbal Tea ask your server for selections  $1.75

Caffe Latte
Creamy & smooth, frothy milk gently folded into full-bodied espresso  $2.75

Caffe Mocha
Slicky chocolate-laced caffe latte crowned with a swirl of whipped cream  $2.95

Cuisine of the Americas
appetizers

Lucifer's Shrimp Cocktail  $8.95
Jumbo shrimp & a spicy cocktail sauce  160 • 15

Grilled Pizzetta  $3.95
Flat bread brushed with olive oil, basil, fresh plum tomatoes, roasted garlic & freshly grated pecorino romano cheese  1220 • 58

A Shore Thing  $5.95
Fresh fried calamari with a spicy dipping sauce...if it's not fresh, it's not available...always tender  590 • 30

kettle classics

Maryland She Crab Soup  bowl $5.95 cup $3.75
230 • 9  150 • 8

Today's Klassic Kettle Selection  bowl $3.50 cup $2.25
Changes daily, ask your server

sizzlin' salads

Caesar! Caesar! Caesar!  small $3.95 large $4.95
Traditional Caesar with homemade garlic croutons & freshly grated pecorino romano cheese  580 • 51
with blackened chicken breast (4oz)  800 • 60 add $2.00

Mesclun Salad  $5.95
Tender field greens with a raspberry-walnut-tarragon vinaigrette  190 • 96
with grilled Atlantic salmon batons (4oz)  570 • 96 add $3.00

Italian Classic  $6.50
Vine-ripe tomatoes, fresh mozzarella & roasted peppers drizzled with virgin olive oil  520 • 98

sandwiches

All sandwiches accompanied with Cajun Steak Fries

Maryland Crabwich  $8.95
100% lump crab meat cake on a toasted Kaiser roll with Old Bay tartar sauce  150 • 56

Grilled Vegetable Sandwich  $6.95
Zucchini, eggplant, & roasted peppers with pesto, fresh mozzarella, & sprouts on a sub roll  440 • 27

The Burger That Ate Alexandria  $6.95
A whopping 10oz with smoked gouda & bacon, smothered in onions on a seeded Kaiser  1190 • 83

Our Signature Club  $6.95
Lean smoked turkey breast, avocado, tomatoes, bacon, alfalfa sprouts on toasted whole grain bread  720 • 43

Convenient Combo  $6.95
Cup of soup & half sandwich combo. Ask your server for today's selection

today's selection

Hot Pasta  Priced Daily
Fun & unusual...

Sandwich Selection  Priced Daily
Creative & fun...
**KIDS MENU**

### Breakfast

Ages thru 6 years old $2.25

- Two Tiny Waffles with strawberries 240 • 11
- Pig in a Blanket with syrup
- One Egg Any Style with bacon or sausage 310 • 28
- French Toast with cinnamon & syrup 190 • 45
- Fruit Loops with milk 100 • 0.5

### Lunch & Dinner

All entrees include a drink & ice cream $4.75

- **Chicken Little**
  Chicken fingers, breaded, fried & served with honey mustard 530 • 25

- **Three Little Fishies**
  Breaded jumbo shrimp served with fries & cocktail sauce 310 • 15

- **Mr. Twister**
  Angel hair pasta with marinara sauce & parmesan cheese 440 • 40.

- **Pooch in a Blanket**
  Jumbo Hot Dog on a soft potato roll with American cheese served with fries & ketchup 820 • 52

- **Son of the Burger that Ate Alexandria**
  A 5 oz. Sterling Silver Beef hamburger served on a soft roll with fries & ketchup 780 • 43

- **Mom's Meatloaf**
  Grilled homemade meatloaf served with fries 640 • 35

- **Paisano Pie**
  Individual pizza with marinara & mozzarella 500 • 25

**on the side...**

- **“Fin & Hoof’’ Logo T-Shirt** $11.95
- **“Fin & Hoof’’ mugs** $4.95
- **“Fin & Hoof’’ Ball Caps** $6.95
- **“Fin & Hoof’’ Tumblers** $2.95

**Cuisine of the Americas**

**LUNCH : KIDS DINNER**
DINNER

appetizers
Del Mar Va Dip
Blue crab & artichoke dip with spinach & leeks served with warm basil bruschetta  $6.75
A Shore Thing
Fresh fried calamari with a spicy dipping sauce...if it's not fresh, it's not available...always tender  $5.95
Cuban Bean Cakes
With grilled Gulf shrimp...our South American sampling  $6.95
Magic Mushrooms
Grilled marinated portobello mushrooms with basil-focaccia bread & a sun-dried tomato-balsamic vinaigrette  $4.95
Lucifer's Shrimp Cocktail
Jumbo shrimp with a spicy cocktail sauce  $8.95
Grilled Pizzetta
Flat bread brushed with olive oil, basil, fresh plum tomatoes, roasted garlic & freshly grated pecorino romano cheese  $4.50

kettle classics
Maryland She Crab Soup
bowl $5.95 cup $3.75
Lump Blue crab, corn & seasonal vegetables in a tomato-crab broth
Today's Klassic Kettle Selection
bowl $3.75 cup $2.50
Changes daily...ask your server

sizzlin' salads
Caesar Caesar Caesar
small $3.95 large $4.95
Traditional Caesar with homemade garlic croutons & freshly grated pecorino romano cheese with blackened chicken breast  $8.00
Italian American
Mesclun greens, Iowa bleu cheese & roasted pine nuts with a sun-dried tomato-balsamic vinaigrette...this is a dream salad  $4.25
The Gallery Greens
American field greens with a homemade raspberry-walnut vinaigrette  $2.95
Italian Classic
Vine-ripe tomatoes, buffalo mozzarella & roasted peppers drizzled with virgin olive oil  $4.00
In The Pink
Grilled Atlantic salmon in a fresh dill stone ground mustard sauce served with a new potato & corn mash  $15.95

Floundering Crab
Broiled Flounder Imperial with lump crabmeat stuffing in a brandied lobster broth  $14.95

Mumbo Jumbo
Broiled Maryland crabcakes with a roasted red pepper coulis. Made with 100% crabmeat  $18.95

Sword Play
Marinated grilled Black Island Swordfish Steak on a grilled veggie salsa & fried spinach  $16.95

Hot Cat
Blackened Catfish with a mango papaya chutney, shoestring potatoes, & Basmati pilaf  $13.95

Lobsters, Lobsters, Lobsters
We serve Maine or warm water oysters. Ask your server for today's special price  $30.45

Stuffed, New England style  $10.95

Only Certified Premium USDA Choice
Sterling Silver Beef served

Spicy Sizzler
12 oz Sirloin Steak, roasted garlic sauce & fried tomato onions. Our most flavorful steak  $16.95

West Side Strip
14 oz New York Strip  $18.75

A Bone to Pick
20 oz T-Bone smothered with onions & mushrooms with our famous garlic mashers  $19.95

A Filet in a Haystack
8 oz Filet Mignon with whipped haystack potatoes & saucy bearnaise  $18.75

Better 'N Mom's
Herb marinated & grilled chicken breast with a Basmati grain pilaf & roasted pepper coulis  $13.95

Virginia's Secret
Smoked "New Generation" Baby-Back Ribs in a spicy bourbon BBQ. Marinated for a day & slow cooked. Served with smoked cheddar grits  $13.95

Quiet Riot
Sautéed sea scallops, shrimp with spinach, shiitake mushrooms, plum tomatoes over whole wheat linguine with fresh pecorino romano cheese  $15.95

Campi Scampi
Shrimp scampi & angel hair pasta generously flavored with garlic  $15.95

Ragin' Cajun
Homemade black pepper fettuccine blended with chicken, tomatoes, peppers & herb jus  $13.95

Popeye's Revenge
House-made spinach linguine with sun-dried tomato-walnut pesto, calamata olives & Parmesan  $13.95
on the side...

Roasted Garlic MASHERS
...from red skin potatoes 270 • 16 $2.95
Cajun Steak Fries 290 • 14 $1.95
Smoked Cheddar Grits 210 • 11 $2.50
Corn on the Cob 80 • 1 $1.50
Monster baked potato 530 • 0.5 $1.95

your just desserts

Warm Green Apple & Kiln Dried Cherry Crisp $4.25
Served with French vanilla ice cream 740 • 20

Cappuccino Creme Brulee
Caramelized brown sugar on a cappuccino flavored custard 660 • 97 $4.50

Tiramisu
Italian biscotti with Starbucks espresso & mascarpone cheese 440 • 29 $4.75

Incredibly Chocolate
Chocolate chiffon cake filled with chocolate mousse 580 • 86 $5.25

Rice Pudding
Simply the best! Homemade with basmati rice, raisins & cinnamon 730 • 54 $3.50

Peanut Butter Chocolate Fudge Cheesecake $3.25
590 • 36

Homemade Mud Pie Ice Cream $3.25

Homemade Chocolate Jack Daniels Ice Cream $3.25

coffee & more...

Starbucks Coffee
regular or decaffeinated $1.50
(free refills)

Fin & Hoof Café $2.95
Hasselback praline with espresso & steamed milk foam, topped with cinnamon

Espresso
single $1.95 double $2.25
Intense caramel essence in each bean

Cappuccino
single $1.95 double $2.25

Caffe Latte $2.75
Creamy & smooth, frothy milk gently folded into full-bodied espresso

Caffe Mocha $2.95
Silky chocolate-laced cappuccino crowned with a swirl of whipped cream

Biscotti
Italian dipping cookies—great with coffee $ .95
## Whites

<table>
<thead>
<tr>
<th>Wine Name</th>
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<tbody>
<tr>
<td>Tre Venezia, Pinot Grigio</td>
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<tr>
<td>Cooper Mountain, Pinot Gris</td>
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<tr>
<td>Caymus, Sauvignon Blanc</td>
<td>$24.00</td>
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<tr>
<td>Coussergues, Chardonnay</td>
<td>$20.00</td>
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<tr>
<td>Robert Mondavi, Woodbridge, Chardonnay</td>
<td>$16.00</td>
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<tr>
<td>Waterbrook, Chardonnay, Columbia Valley</td>
<td>$21.00</td>
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<tr>
<td>Undurraga, Chardonnay, Maipo Valley</td>
<td>$15.00</td>
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<tr>
<td>Capel Vale, Chardonnay, Western Australia</td>
<td>$24.00</td>
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<tr>
<td>Boyer, Chardonnay, Monterey</td>
<td>$29.00</td>
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<tr>
<td>Linden, Chardonnay</td>
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<tr>
<td>Domaine Valette, Pouilly-Fuisse</td>
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## Blushes

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Robert Mondavi, Woodbridge, White Zinfandel</td>
<td>$16.00</td>
</tr>
<tr>
<td>Beringer, White Zinfandel</td>
<td>$17.00</td>
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reds

Maison de Lamartine, Beaujolais Villages $20.00
France—classic Gamay fruit, delicious dry finish

Travignoli Chianti Rufina $20.00
Italy—the perfect companion to any pasta or meat

Gran Creacion, Cabernet Sauvignon $18.00
Spain—from the “La Mancha” region, dark, full, rich & delicious

Coussergues, Merlot $20.00
France—rich Merlot fruit & medium body in a supple, elegant style

glass $5.00

Forest Glen Merlot, Sonoma $23.00
California—youthful, soft, supple, fruity red, very accessible

Rutherford Hill Merlot, Napa Valley $36.00
California—the fragrant aroma is complemented by hints of cedar & spice

Blue Ridge, Cabernet Sauvignon $18.00
California—hints of mint and eucalyptus enliven this ready-to-drink Cabernet

Robert Mondavi, Woodbridge, Cabernet Sauvignon $16.00
California—bordeaux-style, with cassis & cherry flavors
glass $4.50

Linden, Cabernet Sauvignon $32.00
Virginia—recognized by Wine Spectator as a “Top-notch Eastern red”
glass $8.00

Livingston, Cabernet Sauvignon, Napa Valley $36.00
California—John Livingston has created a rich, smooth, complex wine from his three geologically distinct vineyards

champagne

Moët et Chandon, White Star Champagne $52.00
France—the number one French champagne

Korbel $24.00
California—dry & elegant with a clean, long-lasting finish

Cuvée Ludwig Hahn $24.00
France—Muscadet region, fresh, fruity, crisp & dry

dessert wine

Linden, Late Harvest Vidal 3 oz. glass $6.50
Virginia
suggested cordials

- Sambuca Romana
- Grande Marnier
- Amaretto
- Chambord
- Bailey’s Irish Cream
- Irish Mist
- Kahlua
- Goldschlager
- Harvey’s Bristol Cream
- Dows Late Bottled Port
- Courvoisier V.S.O.P.
- Remy Martin V.S.O.P.

other selections available...

full bar

Since we are committed to quality, we do not carry well
brand liquors. Our house brands are:
- Dewars scotch
- Smirnoff vodka
- Beefeaters gin
- Bacardi rum
- Jim Beam bourbon
- Jose Cuervo tequila

also...

- Single malt scotches
- Small batch bourbons
- Extra Premium Brands

beers

<table>
<thead>
<tr>
<th>Type</th>
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</tr>
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<tbody>
<tr>
<td>Domestic &amp; Draft</td>
<td>$3.00</td>
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<tr>
<td>Imports</td>
<td>$3.75</td>
</tr>
<tr>
<td>Micro Brews</td>
<td>$3.95</td>
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</tbody>
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Cigar smoking is allowed in the courtyard and bar
--ask your server for selections from our humidor
Cuisine of the Americas is a naturally nutritious combination of unique flavors and fresh ingredients derived from foods intrinsic to the Americas, from Alaska to Argentina.

Inspired by the lifestyles and food ways of the indigenous peoples of North and South America, Cuisine of the Americas is low in fat and sodium; simple, yet innovative—cuisine as rich in flavor as it is in history.