

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.*



Innovative culinary concepts. Extraordinary quality. Premium branding and a commitment to bringing value to our tables...these are the elements of Sheraton Cuisine. The umbrella program designed to create exciting and entertaining dining experiences that exceed customer expectations. From the development of signature restaurant concepts and cuisines to the introduction of nutritional labeling on menus, the distinctive Sheraton Cuisine logo symbolizes a bold step forward in hotel food and beverage.

serving size = 1 portion  
257 • 8  
calories • fat grams

A pair of numbers, such as these, appears below each menu item. The first number indicates the calorie count for that item; the second number in red indicates the amount of fat grams.



# ALL DAY DINING

11:30 AM-11:00 PM

## appetizers

**A Shore Thing** \$6.25

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

**Lucifer's Shrimp Cocktail** \$8.95

Jumbo shrimp with a spicy cocktail sauce 160 • 1.5

**Grilled Pizzetta** \$4.25

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

## kettle classics

**Maryland She-Crab Soup** bowl \$5.95 cup \$3.75

Lump Blue crab, corn & seasonal vegetables in a tomato-crab broth 230 • 8 150 • 6

**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 580 • 51

with blackened chicken breast (4oz) 820 • 60 add \$ 2.00

**Mesclun Salad** \$5.95

Tender field greens with a raspberry-walnut-tarragon vinaigrette 356 • 35

with grilled Atlantic salmon batons (4oz) 570 • 40 add \$3.00

**Italian Classic** \$6.50

Vine-ripe tomatoes, fresh mozzarella & roasted peppers drizzled with virgin olive oil 520 • 38

## 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 800 • 56

**Grilled Vegetable Sandwich** \$6.95

Zucchini, eggplant, & roasted peppers with pesto, fresh mozzarella & sprouts on a sub roll 630 • 27

**The Burger That Ate Alexandria** \$6.95

A whopping 10oz with smoked gouda & bacon, smothered in onions on a seeded Kaiser roll 1190 • 83

**Our Signature Club** \$6.95

Lean smoked turkey breast, avocado, tomatoes, bacon, alfalfa sprouts on toasted whole grain bread 720 • 43



Cuisine of the Americas

ALL DAY DINING

BREAKFAST

LUNCH • KIDS

DINNER





## BREAKFAST

### *fresh fruit, juices & cereals*

**Fresh Strawberries with Cream** \$4.25  
45 • 0.5

**Fresh Grapefruit Half** 35 • 0 \$2.95

**Tutti Frutti** \$3.95  
*Fresh-cut seasonal fruit* 150 • 1

**Freshly Squeezed Orange Juice** \$3.50  
*12 oz glass* 170 • 0.5

**Other Juice Favorites** \$1.75  
*Apple, Grapefruit, V-8, Cranberry, Pineapple*

**Cold Cereals** \$2.75  
*Kelloggs: Fruit Loops, Granola, Special K, Raisin Bran, Corn Flakes* 150 • 1.5

**Hot Cereals** \$2.75  
*Oatmeal or Virginia Grits* 180 • 5

**Vie de France Danish** \$2.50  
*Cheese, Cherry or Apple* 205 • 8.5

**Lowfat Homemade Muffins** 295 • 11 \$1.95

**Donuts** \$1.25  
*Large selection from which to choose* 290 • 11

**Fresh Baked Bagels** \$1.75  
*with cream cheese* 310 • 2

### *breakfast specials*

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

**American Express Buffet—All You Can Eat** \$7.50  
*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*



**Virginia Country Breakfast**

\$7.50

Scrambled eggs, world famous Smithfield ham,  
biscuits & gravy, home fries, orange juice &  
coffee or tea 1180 • 60

**griddle works****Belgian Waffles**

\$5.25

with butter, syrup & powdered sugar 450 • 31

**French Toast**

\$5.25

with cinnamon, raisins & maple syrup 380 • 9

**Stack of Buttermilk Pancakes**

Short stack 320 • 13

\$4.75

Large stack 430 • 18

\$5.75

**farm fresh eggs**

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

**One Egg** any style 110 • 9

\$3.95

**Two Eggs** any style 220 • 18

\$4.25

**Classic Benedict** with English muffin, Virginia ham  
& tangy Hollandaise 770 • 55

\$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**

\$ 2.75

Creamy & smooth, frothy milk gently folded  
into full-bodied espresso

**Caffe Mocha**

\$ 2.95

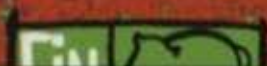
Silky chocolate-laced caffe latte crowned with  
a swirl of whipped cream



*Cuisine of the Americas*

B R E A K F A S T  
L U N C H • K I D S  
D I N N E R





## LUNCH MENU

### appetizers

**Lucifer's Shrimp Cocktail** \$8.95  
Jumbo shrimp & a spicy cocktail sauce 160 • 1.5

**Grilled Pizzetta** \$3.95  
Flat bread brushed with olive oil, basil, fresh plum tomatoes, roasted garlic & freshly grated pecorino romano cheese 1220 • 50

**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

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230 • 8 150 • 6

**Today's Klassic Kettle Selection** bowl \$3.50 cup \$2.25  
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### sizzlin' salads

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Traditional Caesar with homemade garlic croutons & freshly grated pecorino romano cheese 580 • 51  
with blackened chicken breast (4oz) 820 • 60 add \$2.00

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**Italian Classic** \$6.50  
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**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 • 26

**French Toast** with cinnamon & syrup 190 • 4.5

**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 • 68

#### Pooch in a Blanket

*Jumbo Hot Dog on a soft potato roll with American cheese served with fries & ketchup* 620 • 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

\$6.75

Blue crab & artichoke dip with spinach & leeks served with warm basil bruschetta 1280 • 67

#### 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

#### Cuban Bean Cakes

\$6.95

With grilled Gulf shrimp...our South American sampling 470 • 9

#### Magic Mushrooms

\$4.95

Grilled marinated portobello mushrooms with basil-focaccia bread & a sundried tomato-balsamic vinaigrette 690 • 37

#### Lucifer's Shrimp Cocktail

\$8.95

Jumbo shrimp with a spicy cocktail sauce 160 • 1.5

#### Grilled Pizzetta

\$4.50

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

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with blackened chicken breast 820 • 60 add \$2.00

#### Italian American

\$4.25

Mesclun greens, Iowa bleu cheese & roasted pine nuts with a sundried tomato-basil-balsamic vinaigrette...this is a dream salad 560 • 46

#### The Gallery Greens

\$2.95

American field greens with a homemade raspberry-walnut vinaigrette 180 • 14

#### Italian Classic

\$4.50

Vine-ripe tomatoes, buffalo mozzarella & roasted peppers drizzled with virgin olive oil 520 • 38



*fin...*

**In The Pink**

Grilled Atlantic salmon in a fresh dill stone ground mustard sauce served with a new potato & corn hash 69K • 30

\$15.95

**Floundering Crab**

Broiled Flounder Imperial with lump crabmeat stuffing in a brandied lobster broth 590 • 30

\$14.95

**Mumbo Jumbo**

Broiled Maryland crabcakes with a roasted red pepper coulis. Made with 100% crabmeat 650 • 31

\$18.95

**Sword Play**

Marinated grilled Black Island Swordfish Steak on a grilled veggie salsa & fried spinach 500 • 23

\$16.95

**Hot Cat**

Blackened Catfish with a mango papaya chutney, shoestring potatoes, & Basmati pilaf 830 • 30

\$13.95

**Lobsters, Lobsters, Lobsters**

We serve Maine or warm water tails. Ask your server for today's special price 220 • 6

Stuffed, New England style 310 • 11

add \$4.50

*...hoof*

Only Certified Premium USDA Choice Sterling Silver Beef served

**Spicy Sizzler**

12 oz Sirloin Steak, roasted garlic sauce & fried tabacco onions. Our most flavorful steak 1250 • 68

\$16.95

**West Side Strip**

14 oz New York Strip 1190 • 84

\$18.75

**A Bone to Pick**

20 oz T-Bone smothered with onions & mushrooms with our famous garlic mashers 1360 • 104

\$19.95

**A Filet in a Haystack**

8 oz Filet Mignon with whipped haystack potatoes & sauce bearnaise 1430 • 125

\$18.75

**Better 'N Mom's**

Herb marinated & grilled chicken breast with a Basmati grain pilaf & roasted pepper coulis 680 • 36

\$13.95

**Virginia's Secret**

Full rack \$13.95 Half rack \$9.95

Smithfield "New Generation" Baby-Back Ribs in a spicy bourbon BBQ. Marinated for a day & slow cooked. Served with smoked cheddar grits 1490 • 93 850 • 52

*...fresh pasta*

**Quiet Riot**

Sauteed sea scallops, shrimp with spinach, shiitake mushrooms, plum tomatoes over whole wheat linguine with fresh pecorino romano cheese 1060 • 61

\$15.95

**Campi Scampi**

Shrimp scampi & angel hair pasta generously flavored with garlic 990 • 30

\$15.95

**Ragin' Cajun**

Homemade black pepper fettuccine blended with chicken, tomatoes, peppers & herb jus 970 • 27

\$13.95

**Popeye's Revenge**

House-made spinach linguine with sundried tomato-walnut pesto, calamata olives & Parmesan 770 • 34

\$13.95



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D I N N E R





### *on the side...*

<b>Roasted Garlic Mashers</b> <i>...from red skin potatoes</i>	230 • 16	\$2.95
<b>Cajun Steak Fries</b>	290 • 14	\$1.95
<b>Smoked Cheddar Grits</b>	210 • 11	\$2.50
<b>Corn on the Cob</b>	80 • 1	\$1.50
<b>Monster baked potato</b>	530 • 0.5	\$1.95

### *your just desserts*

<b>Warm Green Apple &amp; Kiln Dried Cherry Crisp</b> <i>Served with french vanilla ice cream</i>	740 • 20	\$4.25
<b>Cappuccino Creme Brulee</b> <i>Caramelized brown sugar on a cappuccino flavored custard</i>	630 • 57	\$4.50
<b>Tiramisu</b> <i>Italian biscotti with Starbucks espresso &amp; mascarpone cheese</i>	490 • 29	\$4.75
<b>Incredibly Chocolate</b> <i>Chocolate chiffon cake filled with chocolate mousse</i>	580 • 46	\$5.25
<b>Rice Pudding</b> <i>Simply the best! Homemade with basmati rice, raisins &amp; cinnamon</i>	730 • 54	\$3.50
<b>Peanut Butter Chocolate Fudge Cheesecake</b>	590 • 36	\$3.25
<b>Homemade Mudpie Ice Cream</b>		\$3.25
<b>Homemade Chocolate Jack Daniels Ice Cream</b>		\$3.25

### *coffee & more...*

<b>Starbucks Coffee</b> <i>regular or decaffeinated</i> <i>(free refills)</i>	\$1.50
<b>Fin &amp; Hoof Café</b> <i>Hazelnut praline with espresso &amp; steamed milk foam, topped with cinnamon</i>	\$2.95
<b>Espresso</b> <i>Intense caramel essence in each bean</i>	single \$ 1.95    double \$ 2.25
<b>Cappuccino</b>	single \$ 1.95    double \$ 2.25
<b>Caffe Latte</b> <i>Creamy &amp; smooth, frothy milk gently folded into full-bodied espresso</i>	\$ 2.75
<b>Caffe Mocha</b> <i>Silky chocolate-laced caffe latte crowned with a swirl of whipped cream</i>	\$ 2.95
<b>Biscotti</b> <i>Italian dipping cookies—great with coffee</i>	\$ .95



# WINE LIST

## whites

**Tre Venezia, Pinot Grigio** \$15.00  
*Italy—crisp, refreshing, flavorful from near Venice* glass \$4.25

**Cooper Mountain, Pinot Gris** \$24.00  
*Oregon—the wine of choice in top Oregon restaurants*

**Caymus, Sauvignon Blanc** \$24.00  
*Napa Valley—rich, complex & slightly spicy*

**Coussergues, Chardonnay** \$20.00  
*France—round, ripe fruit flavors in an elegant style*

**Robert Mondavi, Woodbridge, Chardonnay** \$16.00  
*California—tropical fruit aromas, crisp apple & pear flavors* glass \$4.50

**Waterbrook, Chardonnay, Columbia Valley** \$21.00  
*Washington State—a consistent WINE SPECTATOR 'Best buy'* glass \$6.00

**Undurraga, Chardonnay, Maipo Valley** \$15.00  
*Chile—well-balanced with hints of apple & honey*

**Capel Vale, Chardonnay, Western Australia** \$24.00  
*Australia—peach and melon aromas, oaky complexity & a dry finish*

**Boyer, Chardonnay, Monterey** \$29.00  
*California—rich texture, aromas of honeysuckle and tropical fruit*

**Linden, Chardonnay** \$29.00  
*Virginia—consistently one of the Commonwealth's finest wines* glass \$7.50

**Domaine Valette, Pouilly-Vinzelles** \$29.00  
*France—a great white wine from Burgundy, rated 91 points by Robert Parker*

## blushes

**Robert Mondavi, Woodbridge, White Zinfandel** \$16.00  
*California—predominantly strawberry & raspberry fruit in both aroma & flavor* glass \$4.50

**Beringer, White Zinfandel** \$17.00  
*California—soft & lingering flavors of strawberry, raspberry & melon*



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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

**Moet 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*

**Cuvee Ludwig Hahn** \$24.00  
*France—Muscadet region, fresh, fruity, crisp & dry*

## dessert wine

**Linden, Late Harvest Vidal** 3 oz. glass \$6.50  
*Virginia*



## BEVERAGES

### *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*

Domestic & Draft	\$ 3.00
Imports	\$ 3.75
Micro Brews	\$ 3.95

*Cigar smoking is allowed in the courtyard and bar  
—ask your server for selections from our humidor*



*Cuisine of the Americas*



N. A. - A. C.

Bar . Grill Menus

### *Cuisine of the Americas*

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.

