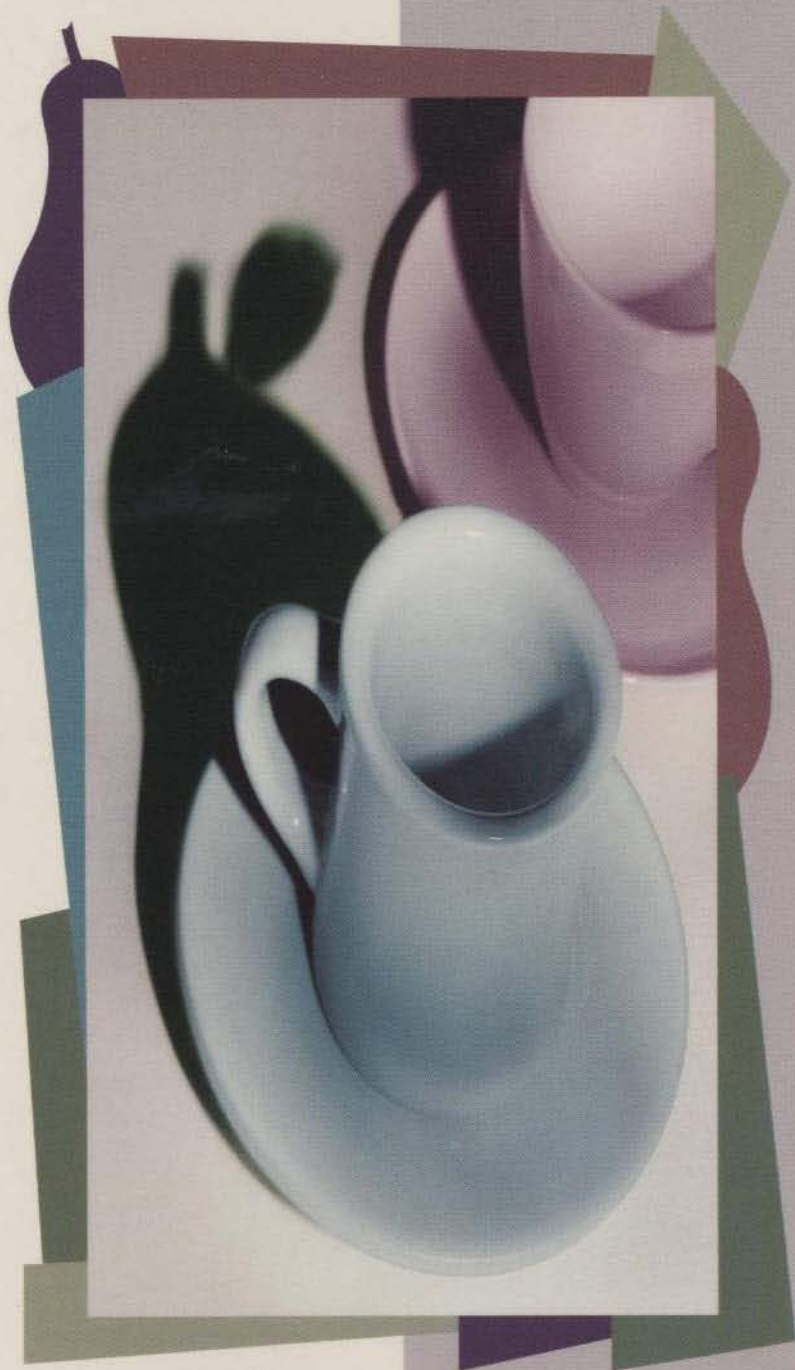




B A R C I N O G R I L L

A P P E T I Z E R S

SPICY BUFFALO WINGS 5.75
With Bleu Cheese Dressing

QUESADILLAS 5.50
With Chicken, Sour Cream and Pico de Gallo

BISTRO TOSSED SALAD 3.75
Crisp Mixed Greens with Choice of Dressing

NACHOS GRANDE 5.50
Loaded with Meat, Cheese, Sour Cream and Salsa

S O U P S A N D S A L A D S

SOUP DU JOUR 3.95
Our Chef's Daily Creation

CHICKEN SOUP 4.25
Served in a Bowl with Noodles

CREAM OF CRAB 4.95
Fresh Crab, Cream and Sherry

NIÇOISE 8.25
Albacore Tuna, Green Beans, Niçoise Olives
and Potatoes with Herb Vinaigrette

FRESH FRUIT PLATE 7.95
With Choice of Non-Fat Yogurt, Sherbet or
Low-Fat Cottage Cheese

GRILLED CHICKEN CAESAR 8.25
With Romaine Lettuce and Croûtons

CHILLED SALMON SALAD 8.95
Bibb Lettuce, Tomato, Sprouts,
Cucumber and Dill Dressing

COBB 8.50
Chicken, Avocado, Egg, Tomato, Bacon and
Greens with Bleu Cheese Dressing

P A S T A S

PENNE AL ARRABBIATA 8.25
With Spicy Tomato Sauce

FARFALLE CON POLLO 8.75
Bowtie Pasta with Boneless Roasted Chicken

LINGUINE CON VONGOLÉ 9.25
Red or White Clam Sauces

C U I S I N E N A T U R E L L E

Hyatt Hotels presents "Cuisine Naturelle," a complete approach to healthy eating that gives new meaning to the concept of a well-balanced meal. Hyatt has created health-conscious menu items that are naturally low in calories, but more importantly, represent a balance of necessary nutrients and exceptional flavor. Each dish is created from natural, wholesome foods that are high in natural fiber and nutrients, yet low in saturated fat. The food is fresh and flavorful, relying on herbs, garlic, fresh fruits and vegetables. We invite you to experience Cuisine Naturelle because we care about your health.

S T A R T E R S

PITA PIZZA 5.50
Whole Wheat Pita Topped with Grilled Vegetables and Low-Fat Mozzarella
Approximately: 282 Calories, 29 g Carbohydrates, 32 mg Cholesterol,
19 g Protein, 504 mg Sodium, 9 g Fat, 28% Fat

MIXED GREENS SALAD 3.95
Tossed with Dill Cucumber Dressing
Approximately: 74 Calories,
8 g Carbohydrates, 3 mg Cholesterol,
5 g Protein, 47 mg Sodium, 3 g Fat

RED LENTIL CHILI 5.25
Served With Guiltless Gourmet Tortilla Chips
Approximately: 165 Calories,
27 g Carbohydrates, 0 mg Cholesterol, 6 g Protein,
662 mg Sodium, 1 g Fat, 5% Fat

E N T R É E S

CALIFORNIA SPRING ROLL SANDWICH 8.25
Whole Wheat Tortilla with Grilled Chicken and Garden Vegetables
Approximately: 300 Calories, 31 g Carbohydrates,
60 mg Cholesterol, 29 g Protein, 353 mg Sodium, 6 g Fat, 15% Fat

SEARED SALMON 11.75
Over Mixed Bean Vinaigrette
Approximately: 491 Calories,
41 g Carbohydrates, 35 mg Cholesterol,
47 g Protein, 439 mg Sodium, 14 g Fat, 25% Fat

GRILLED CHICKEN BURGER 8.25
With Guiltless Gourmet Tortilla Chips and Salsa
Approximately: 467 Calories,
56 g Carbohydrates, 96 mg Cholesterol,
41 g Protein, 724 mg Sodium, 11 g Fat, 21% Fat

D E S S E R T S

NATURELLE CITRUS CAKE 3.95
Light Cheesecake with Grand Marnier
Approximately: 124 Calories, 12 g Carbohydrates,
28 mg Cholesterol, 8 g Protein,
92 mg Sodium, 4 g Fat, 29% Fat

N.A. — A.C. Bar/Grill

B E E R S

DOMESTIC 3.25

Budweiser, Bud Light, Miller Lite, Miller Genuine Draft,
Coors, Coors Light, Michelob Dry and Samuel Adams

NON-ALCOHOLIC 3.25

Kaliber, O'Doul's and Sharp's

DRAFT 3.00

Budweiser and Bud Light

IMPORTED 3.50

Beck's Light, Heineken Corona, and Amstel Light

W I N E S

BY THE GLASS

GLASS MOUNTAIN QUARRY 4.25

Chardonnay, Napa

SEBASTIANI VENDANGE 4.25

Chardonnay, Sonoma

DOMAINE CHANDON 4.50

Hyatt Cuvée, NV

BERINGER 4.25

White Zinfandel, California

VILLA MT. EDEN 4.25

Chardonnay, St. Helena

VILLA MT. EDEN 4.25

Cabernet Sauvignon, Napa

SEBASTIANI VENDANGE 4.25

Cabernet Sauvignon, Sonoma

B E V E R A G E S

JUICES 2.75

Orange, Cranberry, Tomato, V8, Prune and
Pink Grapefruit Juice Cocktail

BOTTLED WATER 2.25

Perrier, Fountainhead,
Evian and 2-Calorie Quest

SOFT DRINKS 2.25

Pepsi, Diet Pepsi, Slice and Root Beer

FRESHLY BREWED COFFEE 2.00

Regular and Decaffeinated

TEA 2.00

Bigelow and Iced Tea

K I D ' S C O C K T A I L S

ROOT BEER FLOAT 2.25

Root Beer Soda with a Scoop of Vanilla Ice Cream,
Whipped Cream and a Cherry

SHIRLEY TEMPLE 1.50

A Slice of Lemon-Lime Soda with
Grenadine and a Cherry Accent

ORANGE PASSION 1.50

Orange Juice, Grenadine and
a Cherry Garnish

COOKIE MONSTER 2.25

Vanilla Ice Cream and Chocolate Syrup
Blended with Milk and Oreo Cookie Crumbs