

C I N N A B A R



D R I N K S P E C I A L T I E S

MALIBU BEACH SUNSET 6.75

Vodka, Peach and Strawberry Schnapps
with Orange Juice

ULTIMATE MARGARITA 7.00

Cuervo Gold and Cointreau Combined with
Lemon and Lime on the Rocks or Frozen

CALIFORNIA COOLER 6.25

Our Own Version with California Wine,
Citrus Juice and a Little Spritz

LONG BEACH LEMONADE 6.25

Vodka, Gin, Rum, Tequila, Triple Sec and a Splash of Lemon

CLASSICS

OLD FASHIONED 6.00

Jim Beam Bourbon, Soda Water,
Dash of Bitters and Muddled Fruit

THE MARTINI 6.00

Beefeater Gin, Vermouth, Up or on the Rocks

TOM COLLINS 6.00

Beefeater Gin, Sweet 'n' Sour, Soda Water

BOURBON MANHATTAN 6.00

Jim Beam Bourbon, Vermouth, Up or on the Rocks

BLOODY MARY 6.00

Stolichnaya Vodka, Bloody Mary Mix

ROB ROY 6.00

Dewar's Scotch, Vermouth, Up or on the Rocks

NON-ALCOHOLIC ALTERNATIVES

STRAWBERRY DAIQUIRI 5.00

VIRGIN MARY 5.00

PINA COLADA 5.00

B E E R S

DOMESTIC 4.25

Budweiser, Bud Light, Miller Lite,
Miller Genuine Draft, Coors and Coors Light

IMPORTED 4.75

Sierra Nevada, Anchor Steam, Heineken,
Corona, Beck's Light and Dark

NON-ALCOHOLIC BEER

Sharp's and O'Doul's 3.50

Clausthauler 4.00

W I N E S

BY THE GLASS

ROBERT MONDAVI 6.50

Chardonnay

KENDALL-JACKSON 6.50

Chardonnay

VILLA MT. EDEN 6.00

Chardonnay

FERRARI-CARRANO 7.50

Chardonnay

ROBERT MONDAVI 5.50

Fume Blanc

BERINGER 5.50

White Zinfandel

DOMAINE CHANDON 6.00

Sparkling Wine

STERLING 7.00

Merlot

ROBERT MONDAVI 7.50

Cabernet Sauvignon

MERIDIAN 6.00

Pinot Noir

VILLA MT. EDEN 6.00

Cabernet Sauvignon

B E V E R A G E S

SOFT DRINKS 2.50

Pepsi, Diet Pepsi, Slice, Gatorade, Cranberry Juice

BOTTLED WATER 3.00

Perrier, Fountain Head, Two-Calorie Quest

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

SHIRLEY TEMPLE 1.50

Lemon-Lime Soda with Grenadine and a Cherry Accent

BROWN COW 1.50

Rich Root Beer and Ice Cream

ORANGE PASSION 1.50

Orange Juice and Grenadine with a Cherry Garnish

A P P E T I Z E R S

DUNGENESS CRAB OR SHRIMP COCKTAIL 10.00

QUESADILLAS 8.00
With Chicken, Chorizo, Sour Cream and Pico de Gallo

FRIED CALAMARI 8.00
With Cilantro Aioli and Cocktail Sauce

WARM DUNGENESS CRAB CAKES 10.00
With Spicy Remoulade

TOSSED FIELD GREENS 6.00
Crisp Mixed Greens with Choice of Dressing

SPICY BUFFALO WINGS 6.00
With Bleu Cheese Dressing

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

SAN FRANCISCO CLAM CHOWDER 5.00

SOUP DU JOUR 5.00
Our Chef's Daily Creation

FRENCH ONION SOUP 6.00
Baked with Gruyere Cheese

HOMEMADE CHICKEN SOUP 8.50
With Matzo and Noodles

GRILLED CHICKEN CAESAR 13.00
A Traditional Favorite with
Romaine Lettuce and Croutons

COBB 14.00
Chicken, Avocado, Egg, Tomato,
Bacon and Crisp Greens with Bleu Cheese

BAY SHRIMP OR DUNGENESS CRAB LOUIS 14.00

NICOISE 12.00
Albacore Tuna, Green Beans, Nicoise Olives
and Potatoes with Herb Vinaigrette

FRESH FRUIT PLATE 11.00
A Selection of Fresh Fruit with Your Choice of
Non-Fat Yogurt, Sherbet or Low-Fat Cottage Cheese

ORIENTAL CHICKEN SALAD 13.00
Marinated Chicken with Soy, Ginger and Crispy Rice Noodles

CHILLED SALMON SALAD 13.00
Bibb Lettuce, Ripe Tomato, Sprouts,
Cucumber and Dill Dressing

WARM CHICKEN SALAD 13.00
With Bleu Cheese, Bacon
and Pesto Vinaigrette

P A S T A

PENNE AL ARRABIATA 13.00
With Spicy Tomato Sauce

FARFALLE CON POLLO 15.00
Bowtie Pasta with Boneless Roasted Chicken

LINGUINI CON VONGOLE 14.00
Red or White Clam Sauce

S A N D W I C H E S

SOUP AND A HALF SANDWICH 9.00
Cup of the Soup of the Day
With Half Deli Sandwich of Your Choice

PHILLY CHEESE STEAK 9.50
Shaved Roast Beef, Grilled Onions, Peppers,
Mushrooms and Jack Cheese on
a French Roll with French Fries

DELI SANDWICH 9.00
Your Choice of Turkey, Ham, Roast Beef,
Pastrami, Tuna Salad or
Corned Beef with Potato Chips

HAMBURGER 9.00
With or without Cheese with French Fries

CLUB SANDWICH 9.00
Triple Decker of Turkey, Lettuce,
Bacon and Tomato with Potato Chips

REUBEN 9.00
Corned Beef, Swiss Cheese,
Sauerkraut and Thousand Island Dressing

MARINATED GRILLED VEGETABLES 8.00
On Herb Baguette with French Fries

E N T R E E S

FAJITA, FAJITA, FAJITA 13.00
Chicken, Beef or a Combination with Onions and Peppers in a Spicy Marinade,
Pico de Gallo, Sour Cream and Cheddar Cheese with Warm Flour Tortillas

NEW YORK STEAK 15.00
A 10 oz. Choice with French Fries

SAUTEED PETRALE SOLE 16.00
With Lemon Butter and Capers

CHICKEN AND SHRIMP STIR-FRY 14.00
Oriental Vegetables with Steamed Rice

FISH OF THE DAY Market Price
Please Ask Your Server for Today's Selection

BEEF SHORT RIBS 13.00
Oriental Barbeque Sauce

SEARED SALMON FILLET 16.00
With Garlic Mashed Potatoes,
Caramelized Pearl Onions and Cabernet Sauce

GRILLED PORK CHOPS 14.00
With Black Bean Relish

ROASTED HALF CHICKEN 14.00
Lemon, Garlic and Olive Oil

PRIME RIB 21.00
A 12 oz. Cut Served with Baked Potato and au Jus
Available after 5:00 p.m.

D E S S E R T S

PECAN PIE 5.00

APPLE PIE 5.00

CHOCOLATE, CHOCOLATE TORTE 5.00

FRESH FRUIT TART 5.00

SORBET OR ICE CREAM 4.00

CHEESECAKE 5.00
New York Style, Topped with Strawberries

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

GUILTLESS GOURMET TORTILLA CHIPS 4.00
With Spicy Barbecue Bean Dip and Salsa
Approximately: 268 Calories, 54 g Carbohydrates,
0 mg Cholesterol, 704 mg Sodium, 9 g Protein, 3 g Fat, 10% Fat

MIXED GREEN SALAD 6.50
Tossed with Dill Cucumber Dressing
Approximately: 74 Calories, 8 g Carbohydrates,
3 mg Cholesterol, 47 mg Sodium, 5 g Protein, 3 g Fat, 12% Fat

RED LENTIL CHILI 6.00
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

PITA PIZZA 6.00
Whole Wheat Pita Topped with Grilled Vegetables and Low-Fat Mozzarella
Approximately: 282 Calories, 29 g Carbohydrates,
32 mg Cholesterol, 504 mg Sodium, 18 g Protein, 9 g Fat, 28% Fat

E N T R E E S

CALIFORNIA SPRING ROLL SANDWICH 9.75
Whole Wheat Tortilla Rolled with Grilled Chicken and Garden Vegetables
Approximately: 300 Calories, 31 g Carbohydrates,
60 mg Cholesterol, 353 mg Sodium, 29 g Protein, 5 g Fat, 15% Fat

SICILIAN SALAD 6.75
Marinated Beans Tossed with Mixed Greens
Approximately: 313 Calories, 49 g Carbohydrates,
0 mg Cholesterol, 524 mg Sodium, 17 g Protein, 7 g Fat, 19% Fat

SPICY SCALLOP SALAD 10.50
Served with Herb Vinaigrette
Approximately: 282 Calories, 24 g Carbohydrates,
56 mg Cholesterol, 33 g Protein, 573 mg Sodium, 5 g Fat, 10% Fat

GRILLED MARINATED CHICKEN BREAST 10.00
Served over Mixed Greens with Dill Cucumber Dressing
Approximately: 277 Calories, 18 g Carbohydrates, 103 mg Cholesterol, 464 mg Sodium, 39 g Protein, 5.5 g Fat, 18% Fat

BRAISED PORK TENDERLOIN 9.50
With Black Bean Relish and Wild Rice
Approximately: 290 Calories, 19 g Carbohydrates,
105 mg Cholesterol, 40 g Protein, 123 mg Sodium, 6 g Fat, 10% Fat

GRILLED CHICKEN BURGER 9.50
With Guiltless Gourmet Chips and Salsa
Approximately: 467 Calories, 56 g Carbohydrates,
96 mg Cholesterol, 724 mg Sodium, 41 g Protein, 11 g Fat, 21% Fat

D E S S E R T S

FRUIT MEDLEY 5.00
Fresh Fruit Served with Strawberry Coulis
Approximately: 141 Calories, 35 g Carbohydrates,
0 mg Cholesterol, 1 g Protein, 34 mg Sodium, 0 g Fat, 0% Fat

CITRUS CAKE 5.00
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

9500469

National Restaurant Association
Menu Collection

Polaris

Hyatt Regency Atlanta and Polaris present to you
a redesigned interior and new menu. Both contemporary,
yet hold on to the traditions that have set the standards for
so many years. These standards continue on Sundays
as we feature our Brunch, traditional in every aspect with
chilled salads and fabulous desserts, and your waiter
will deliver to your table the entrée of your choice.

We do some of our best work on Sundays!

For dinner, experienced waiters cater to your every need
as you revolve around a panoramic view of downtown Atlanta.

Our executive chef selects only the finest aged beef,
the freshest seafood and vegetables, and desserts
memorable enough that you will never forget Polaris.

Atlanta's Landmark Restaurant —

At The Top for over 25 years!

EXT. 3326

AVANZARE

Featuring contemporary Italian cuisine with special
selections for lunch, including pastas, sandwiches and salads.

The restaurant showcases an 1800-gallon aquarium.

Lunch is served 11:30 a.m.-2:00 p.m., Monday through Friday.

Dinner is served nightly.

EXT. 3434

Superior
Coffee and Foods

HYATT
REGENCY
ATLANTA
IN PEACHTREE CENTER

Sara Lee