

LUNCH

SOUPS

Chef Inspired Soup

hand crafted, fresh daily

\$7

Watermelon Gazpacho **GF|V|L**

sweet summer watermelon, vine ripe tomatoes, sweet cucumbers

\$7

SALADS

Carnival Cauliflower Rice Salad **V|L**

grilled red cabbage steak, Mandarin orange,
grilled brussel sprouts, citrus coulis

\$15

Melon Salad **L**

with feta and creamy lavender dressing

\$14

Chargrilled Shallot and Beet Pasta Salad **GF|V**

sensation dressing

\$14

DESSERTS

Vegan Parfait

chocolate mousse, banana custard, peanut soil, espresso syrup

\$7

Granita Verrine **GF|V**

watermelon, lime, cherry

\$7

Peaches & Cream

with Mr. Rye Whiskey, whipped cream, bombe chiffon cake

\$8

ICON CHAMPION BOWLS

Bowls \$12 Additional Protein +\$2.50 Additional Add On +\$1.50

Choose one of each:

BASE :

zucchini noodles, seasonal greens, farro and quinoa
with mixed veggies **V|GF**

PROTEIN :

citrus marinated grilled chicken **NGMO**, puffed tofu **V**,
flax seed seared tuna

EXTRA FLAIR :

oven roasted wild mushrooms **V**, blackened avocados **V**,
stewed cannellini beans and tomatoes **GF|L**,
brussel sprout and watermelon radish kimchi

SAUCE :

sweet and spicy almond sauce, green goddess dressing,
chipotle ranch **GF**, florida citrus vinaigrette **GF**,
toasted pistachio sauce

SANDWICHES

Served with your choice of fries, sweet potato fries, or truffle chips

Croque Monsieur **L**

with duck confit and boursin cream sauce, on Texas toast

\$15

Fried Green Tomato Grilled Cheese **L**

with pimento on rosemary focaccia

\$15

Sliced Filet **L**

with sundried tomato pesto, and lemon arugula salad

\$17

Legacy Turkey Club **NGMO|L**

shaved turkey, chipotle ranch, nueske
ranch peppered bacon, avocado, heirloom
tomato, smoked gouda on croissant

\$15

The ICON Burger **L**

(½lb, 1lb angus, grass-fed brasstown turkey burger, or
beyond burger) tabasco aioli, heirloom tomato, choice of
cheese, sweet and spicy house made pickles, hydroponic bibb
lettuce, nueske ranch peppered bacon on snowflake roll

\$16

Our Local Farms and Purveyors

St. Armands Bakery – Bradenton, Florida

Florida Fresh – Tampa, Florida

Glenn Family Bakery – Sarasota, Florida

Borden's Dairy – Tampa, Florida

Gulf Coast Seafood – Gulfport, Florida

Produce - Local Manatee and Sarasota county farmers

Beverages

Pepsi Products | Starbucks Coffee | Tea | Milk

GF - Gluten Free | **V** - Vegetarian | **L** - Locally Sourced | **NGMO** - Non-GMO

Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your chance of foodborne illness.



EATERY & BAR

DINNER

SOUPS

Chef Inspired Soup

fresh daily, handcrafted

\$7

Dumpling Soup

herbal fish stock, har gow with andouille

\$8

SALADS

Citrus and Prawn Salad ^{GF}

blackened prawn, five types florida herbal citrus vinaigrette

\$16

Chicken Caesar Salad Croquettes ^{GF}

redefined caesar with lightly fried chicken croquettes, homemade caesar dressing

\$17

Burrata Caprese ^{GF|V}

fresh stuffed burrata with stracciatella filling over fresh heirloom tomatoes, smoked sea salt, drizzle of homemade balsamic reduction

\$16

APPETIZER

Shrimp and Calamari ^L

light and flaky with sweet marinara

\$15

Baked Artichoke and Tomato Confit

large artichoke baked with bread crumbs and parmesan with heirloom tomato confit

\$14

Summer Cassoulet

fresh lamb and duck stewed in cannellini beans with sweet potato and five cheeses

\$16

ENTRÉE

Served with vegetable & starch of the day. Fries, sweet potato fries, or truffle fries available at an additional cost.

Buttermilk Fried Rabbit

mango fig demi

\$23

Seasonal Market Fish Wrapped in Swiss Chard ^L

ginger soy reduction

\$29

Seasonal Market Fish ^{L|GF}

apple, cucumber, radish slaw with coconut lime sauce

\$26

9 oz Grilled Pork Chop ^{GF}

berry mostrada finished with Mr. Rye Whiskey and white chocolate

\$24

Prime Filet Lollipops

beurre noir, patatas bravas

\$26

Airline Chicken

white truffle and mushroom ravioli ^L with lemon preserve champagne sauce

\$24

DESSERTS

Chef Inspired Crème Brulee

\$8

Vegan Chia Seed Pudding Bowl

seasonal fruits, sugar cookie spoon

\$8

Poached Pear

white chocolate mousse with devil's food cake

\$7

Our Local Farms and Purveyors

St. Armands Bakery – Bradenton, Florida

Florida Fresh – Tampa, Florida

Glenn Family Bakery – Sarasota, Florida

Borden's Dairy – Tampa, Florida

Gulf Coast Seafood – Gulfport, Florida

Produce - Local Manatee and Sarasota county farmers



Beverages

Pepsi Products | Starbucks Coffee | Tea | Milk

HAPPY HOUR

DAILY 3PM-6PM

\$5 Beer | \$6 Well Drinks | \$7 Wine

^{GF} - Gluten Free | ^V - Vegetarian | ^L - Locally Sourced | ^{NGMO} - Non-GMO

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your chance of foodborne illness.

KIDS MENU

Burger Grass-fed

cheese, lettuce, tomato

\$6

Pasta

marinara or butter

\$6

Grilled Cheese GF

\$6

Peanut Butter and Jelly GF

\$6

Chicken Tenders and Mac

\$6

Cookies and Cream

\$5

Ice Cream Scoops

vanilla, chocolate, mango, coconut, pistachio

\$5

BAR MENU

Duck Wings

garlic parm, hot, mild, bbq, parmesan

\$14

Seafood Fritters

smoked tomato basil sauce

\$13

Fried Okra L|V

mango chutney

\$12

Baked Brie

toasted almonds and flavored honey

\$12

The ICON Burger L

(½lb, 1lb angus, grass-fed brasstown turkey burger, or beyond burger) tabasco aioli, tomato, choice of cheese, sweet and spicy house made pickles, lettuce, nueske ranch bacon on snowflake roll

\$16

Fried Crab Cakes L

white remoulade

\$13

Caesar Classic

romaine, classic caesar dressing

\$13

ICON House Salad

mixed greens, fresh vegetables, choice of dressing

\$13

DESSERTS

Chef Inspired Crème Brulee

\$8

Vegan Chia Seed Pudding Bowl

seasonal fruits, sugar cookie spoon

\$8

Poached Pear

white chocolate mousse with devil's food cake

\$7

Vegan Parfait

chocolate mousse, banana custard, peanut soil, espresso syrup

\$7

Granita Verrine GF|V

watermelon, lime, cherry

\$7

Peaches & Cream

with Mr. Rye Whiskey, whipped cream, bombe chiffon cake

\$8

HAPPY HOUR

Daily 3pm-6pm

\$5 Beer \$6 Well Drinks \$7 Wine

Beverages

Pepsi Products | Starbucks Coffee | Tea | Milk

GF - Gluten Free | V - Vegetarian | L - Locally Sourced | NGMO - Non-GMO

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your chance of foodborne illness.



COCKTAILS
COCKTAILS
COCKTAILS
COCKTAILS
COCKTAILS
COCKTAILS
COCKTAILS
COCKTAILS
COCKTAILS
COCKTAILS
COCKTAILS
COCKTAILS
COCKTAILS
COCKTAILS
COCKTAILS
COCKTAILS
COCKTAILS
COCKTAILS
COCKTAILS
COCKTAILS
COCKTAILS

COCKTAILS COCKTAILS COCKTAILS

the classics

Blueberry Lemon Drop

Mermaid Vodka, fresh blueberries, lemon wheel

\$11

Tito's Pineapple Lemonade

Tito's Handmade Vodka, pineapple juice, simple syrup, lemon juice

\$12

signatures

Basil Drop

Tito's Vodka, muddled basil, lemon juice, simple syrup, soda

\$12

Liquid Sunshine

Mermaid Vodka, st. germain, jalapenos, red grapefruit juice

\$12

Summer Bramble

Bombay Sapphire Gin, lemon juice, simple syrup, muddled berries

\$12

Blackberry Tequila

Maestro Dobel Diamante Tequila, lemonade, muddled blackberries

\$11

Whiskey Lemonade

Mr. Rye Whiskey, lemon juice, simple syrup

\$11

the classics ...with a twist

Just Peachy

Don Julio Tequila, peach syrup, peach and angostura bitters

\$12

Spicy Cucumber Gimlet

Tamiami Gin, lime juice, muddled cucumber, simple syrup, sriracha, soda

\$11

Pineapple Mojito

Siesta Key Rum, mint, pineapple, soda, simple syrup

\$11

Havana Mule

Wicked Dolphin Rum, campari, simple syrup, lime juice, pineapple juice, ginger beer

\$11

Limoncello Collins

Bombay Gin, limoncello, lemon juice, soda

\$12

HAPPY HOUR

DAILY 3PM-6PM

\$5 Beer | \$6 Well Drinks | \$7 Wine



BEER
BEER
BEER
BEER
BEER
BEER
BEER
BEER
BEER
BEER
BEER
BEER
BEER
BEER
BEER
BEER
BEER
BEER
BEER
BEER

BEER BEER BEER

domestic \$5

angry orchard hard cider
blue moon seasonal
budweiser
bud lite
coors lite
michelob ultra
miller lite
yuengling

import \$6

corona extra
corona premier
dos equis xx lager
heineken
guinness
stella artois

local \$6

hurricane reef ipa

florida beer company – cape canaveral florida

v twin vienna lager

motorworks brewery – bradenton florida

ybor gold amber lager

florida beer company – cape canaveral florida

passion wheat

jdubs brewing company – sarasota florida

jai alai ipa

cigar city brewing – tampa florida

poolside kolsch

jdubs brewing company – sarasota florida

florida cracker

belgian ale

cigar city brewing – tampa florida

beer buckets \$30

All beers are available for bucket service;
pool friendly beer listed below:

bud

bud lite

corona

michelob ultra

v twin

passion wheat

jai alai

poolside kolsch

florida cracker

HAPPY HOUR

DAILY 3PM-6PM

\$5 Beer | \$6 Well Drinks | \$7 Wine



DESSERT
DESSERT
DESSERT
DESSERT
DESSERT
DESSERT
DESSERT
DESSERT
DESSERT
DESSERT
DESSERT
DESSERT
DESSERT
DESSERT
DESSERT
DESSERT
DESSERT
DESSERT
DESSERT
DESSERT

DESSERT DESSERT DESSERT

Chef Inspired Crème Brulee

\$8

Vegan Chia Seed Pudding Bowl

seasonal fruits, sugar cookie spoon

\$8

Poached Pear

white chocolate mousse with devil's food cake

\$7

Vegan Parfait

chocolate mousse, banana custard, peanut soil,
espresso syrup

\$7

Granita Verrine GF|V

watermelon, lime, cherry

\$7

Peaches & Cream

with Mr. Rye Whiskey, whipped cream, bombe chiffon cake

\$8