

LUNCH

SOUPS

Midnight Espresso & Raclette

Motorworks midnight espresso coffee porter,
French raclette cheese, espresso syrup

\$8

Autumn Delights

farm to table fresh, handmade, and locally inspired favorites

\$6

SMALL PLATES

Crispy Brussels Vegan | GF

oven roasted carrot and beet hummus with cashew cream
& air fried shallots

\$11

Autumn Kolache of the Day

sweet soft dough covering Florida's best game and
produce baked to perfection

\$12

Florida Pink Shrimp Cocktail

Key West pink shrimp with homemade Tabasco cocktail sauce

\$12

SALADS

Add Steak, Chicken, or Shrimp 5.00

Florida's Tropical Paradise L | Vegan | GF

starfruit, papaya, mango, and kiwi with rocket lettuce
inside fresh young coconut

\$14

Roasted Fall Produce L | Vegan | GF

savory roasted acorn squash, pear pearls, and candied walnuts
with spelt & swiss chard, topped with maple tahini dressing

\$14

The Legacy Wedge

crisp fresh iceberg, tomato confit mousse, sweet & spicy smoked
bacon jam, Maytag blue cheese, and pickled red onions

\$13

Traditional Cobb Salad

eggs, tomatoes, bacon, avocado, blue cheese

\$13

Classic Caesar

housemade dressing, croutons, shaved parmesan

\$12

ICON CHAMPION BOWLS

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

Choose one of each:

BASE:

seasonal greens, spelt & swiss chard, squash noodles,
roasted butternut squash with sweet potato

PROTEIN:

puffed tofu, flax seed marinated tuna, grilled
blackened shrimp, marinated chicken

EXTRA FLAIR:

oven roasted wild mushroom, housemade pickled vegetables,
pumpkin spiced chickpea, spicy kale chips, nuts & berry mix

SAUCE:

miso-walnut & red pepper, green goddess, pomegranate ginger
vinaigrette, toasted pistachio, smoked chipotle lime ranch

SANDWICHES

Served with your choice of truffle chips, classic fries or side salad

Icon Burger Vegetarian option

100% grass-fed angus or Beyond burger, topped with crisp
Boston bibb, heirloom tomato, Nueske's smoked pepper
bacon, savory tabasco aioli and choice of cheese

\$15

Brisket on Cornbread

slow smoked brisket, spaghetti squash & celery root salad, and
cranberry aioli, served on housemade jalapeño cornbread

\$15

Pumpkin Waffle and Shaved Pork

sweet pumpkin waffle, shaved smoked pork,
avocado, and arugula with broccoli rabe pesto

\$15

Fall Gulf Catch L

grilled Gulf Coast fish, mirliton & seasonal squash salsa,
and jackfruit slaw served on sweet Hawaiian roll

\$15

Turkey & Ham on Croissant

melted Camembert, caramelized onion,
housemade apple butter, heirloom tomato

\$14

Mushroom Melt v

wild mushroom fricassee, creole mustard, provolone,
swiss, and roasted piquillo pepper on marble rye

\$12

Our Local Farms and Purveyors

Manatee & Sarasota County Produce | St. Armands Baking Co.

Glenn Family Bakery | Florida Fresh Meat | Gulf Coast Seafood

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.

 @IMGLEGACYHOTEL

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 @ICONEATERY

Beverages

Pepsi Products | Starbucks Coffee | Tea | Milk



DINNER

SOUPS

Midnight Espresso & Raclette

Motorworks midnight espresso coffee porter, French raclette cheese, espresso syrup

\$8

Fall Inspiration

hearty autumn selects: soups, bisque, creams and stew

\$6

SALADS

add steak, chicken, or shrimp \$5.00

Niçoise GF

Sarasota farm fresh autumn produce with marinated salmon and sweet pepper oil

\$16

Burrata and Prosciutto GF

BelGioioso burrata with baby arugula, peaches, prosciutto, and blackberry white balsamic compote

\$14

The Legacy Wedge

crisp fresh iceberg, tomato confit mousse, sweet & spicy smoked bacon jam, Maytag blue cheese, and pickled red onions

\$13

BLT Caesar

petit grilled romaine hearts, heirloom tomatoes, Nueske's peppered bacon, country bread croutons, and Caesar dressing, finished with shaved pecorino-romano

\$13

SMALL PLATES

Salmon Mouseline

with daikon root, served with lavash crisp and fumet foam

\$13

Roasted Guava L

stuffed with Cyprus Grove's tangy lavender & fennel goat cheese, wrapped in homemade black grape fruit leather

\$13

Plant Based Ceviche VEGAN

ceviche of young coconut, celery, daikon, pickled shallots, avocado and Leche de Tigre

\$12

Stuffed Mushrooms

tasso ham, crawfish, spinach, and artichoke with sweet cracker & parmesan crust

\$12

Duo Toasts v

artisan crostini two ways: the first topped with avocado and marinated tomatoes, the second with pomegranate, hazelnut, and feta on a butternut purée

\$10

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Manatee & Sarasota County Produce

St. Armands Baking Co.

Glenn Family Bakery

Florida Fresh Meat

Gulf Coast Seafood

SANDWICHES

served with your choice of truffle chips, classic fries or side salad

Icon Burger Vegetarian option

100% Grass fed angus or Beyond burger, topped with crisp Boston bibb, heirloom tomato, Nueske's smoked pepper bacon, savory tabasco aioli, and choice of cheese

\$16

Brisket on Cornbread

slow smoked brisket, spaghetti squash & celery root salad, and cranberry aioli, served on housemade jalapeño cornbread

\$15

Pumpkin Waffle and Shaved Pork

sweet pumpkin waffle, shaved smoked pork, avocado, and arugula with broccoli rabe pesto

\$15

Fall Gulf Coast Catch L

grilled market Gulf Coast fish, mirliton & seasonal squash salsa, with jackfruit slaw served on sweet Hawaiian roll

\$15

Mushroom Melt v

wild mushroom fricassee, creole mustard, provolone, swiss, and roasted piquillo pepper on marble rye

\$12

ENTREES

Salmon & Lobster Wellington

wrapped in puff pastry with a spinach, mushroom, & kale duxelle, and sauce américaine

\$30

Bone-in Ribeye GF

22 oz ribeye crusted with cognac au poivre, glazed in black grape gastrique, seared & served medium rare.

\$28

Short Rib à l'Orange

braised with burgundy & sweet blood orange

\$28

Char-Grilled Gulf Fish Escabeche L

market Gulf Coast fish with marinated & pickled vegetables served with a sweet & sour sauce

\$26

Coq Au Vin L

chicken braised with red wine, pearl onions, and mushrooms

\$25

Hallelujah Crab L

stuffed soft shell crab lightly dusted and fried with sauce Choron

\$22

Oven Roasted Florida Quail L

Northern Bobwhite stuffed & oven roasted with rosemary, served on a bed of fresh pumpkin pasta

\$21



Beverages

Pepsi Products | Starbucks Coffee | Tea | Milk

HAPPY HOUR

DAILY 3PM-6PM

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

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KIDS MENU

12 years old and under

Tomato Soup **V**

homestyle tomato soup

\$5

Grilled Cheese **GF option**

american or cheddar cheese on Texas Toast, served with classic french fries

\$5

Fruit Bowl **Vegan | GF**

mixed berries, honeydew, cantaloupe, and pineapple

\$5

Peanut Butter & Jelly

GF option

Creamy peanut butter with grape jelly on Texas Toast

\$5

Chicken Nuggets

all white, cage-free nuggets in a crisp tempura batter, served with classic french fries

\$6

Pasta **GF option**

tossed in your choice of marinara, alfredo, seasoned butter, or white cheese sauce

\$6

Burger **GF option**

grass-fed beef chuck with lettuce, tomato, and choice of cheese, served with classic french fries

\$7

Chicken Breast

served with vegetable medley, grilled or steamed

\$8

Salmon

served with vegetable medley, grilled or steamed

\$8

VEGETABLES

Corn on the Cob

\$1.50

Broccoli

\$1.50

Carrots

\$1.50

Asparagus

\$2



BAR MENU

Crispy Brussels Vegan | GF

oven roasted carrot and beet hummus with cashew cream and air fried shallots

\$11

Chicken Wings

chicken drumettes marinated for 24 hours with Legacy spice blend, served with choice of hot, mild, peri-peri, garlic parmesan, or herbal lemon pepper sauce

\$12

Ranchero Bowl L

coconut lime rice, stewed beans, and fresh vegetables topped with an egg cooked to your preference, served with savory chipotle sauce

\$12

Hasselback Butternut Squash V

roasted butternut squash, sage-infused honey & thyme butter, roasted pecans

\$12

Classic Caesar

housemade dressing, croutons, shaved parmesan, romaine

\$12

House Salad Vegan | GF

mixed greens topped with fresh vegetables and your choice of dressing

\$12

Alligator Bites L

sautéed, blackened, or fried alligator served with rémoulade sauce

\$13

Florida Pink Shrimp Cocktail

Key West pink shrimp with homemade Tabasco cocktail sauce

\$13

Icon Burger Vegetarian option

Served with choice of truffle chips, classic fries, or side salad

100% grass-fed angus or Beyond burger, crisp Boston bibb, heirloom tomato, Nueske's smoked pepper bacon, savory tabasco aioli and choice of cheese

\$16

24k Bacon

uncured smoked bacon wrapped in an edible sheet of 24 karat gold

\$16

Chef's Collection

Charcuterie Board

Charcuterie selects of cured meats, artisan cheeses, and assorted fruit from around the globe, served with natural sauces and edible garnishments

\$20

DESSERTS

Blackberry Cobbler

sweet homemade biscuit dough, blackberries, vanilla gelato

\$7

Maple-Bourbon Banana Pudding Cake

filled with a decadent sauce and roasted pecans

\$7

Glazed Vegan Coconut Donuts Vegan

fried yeast donuts in coconut glaze, garnished with toasted coconut flakes

\$7

Pumpkin Ginger Snap Tiramisu

espresso soaked ginger snap, whipped pumpkin filling, pumpkin spice dusting

\$7

Apple Cider + Vanilla Panna Cotta L

layered creamy vanilla panna cotta, apple cider gelée, topped with bourbon-infused green apple rock candy

\$7

Ginger Mille-Feuille

caramelized puff pastry layered with spiced ginger cream, dark chocolate garnish

\$8

HAPPY HOUR

Daily 3pm-6pm

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

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EATERY & BAR

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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

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



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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
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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