This outdoor venue in the William T. Evjue Rooftop Garden features a menu ranging from simple fare to casual gourmet, full beverage service and beautiful views of Lake Monona from its shore.

The Café will serve both convention customers and the general public. It may be rented Sunday through Thursday for exclusive use by groups for receptions or other catered events.

Opens for the season May 9, 2017

May through September
Mon 11am - 3pm
Tue - Sun 11am - 7pm

June through August open until 8pm

Hours may vary due to Inclement Weather
Closed on Memorial Day, July 4th and Labor Day

Monona Terrace Community and Convention Center
One John Nolen Drive Madison, WI 53703
Phone: (608)261-4000 Fax: (608)261-4049
www.mononaterrace.com
Appetizers

Hummus Plate V (Can Be GS) $9.25
Homemade Hummus, Pita Bread, Cucumber, Feta, Kalamata Olives, and Cherry Tomatoes

Farmer’s Market Curds V $7.95
Fried Fresh Cheese Curds (varies daily) with served with Ranch

Snap Peas V, GS $6.95
Fresh Snap Peas with Toasted Almonds, Mint and Orange Vinaigrette

Tandoori Chicken Skewers GS $7.50
Marinated in Spiced Yogurt, Grilled and served with Tzatziki

Homemade French Fries V 1/2 LB $3.00, 1 LB $4.50
Hand-Cut, Fried Crisp with Your Choice of Sea Salt, Bacon Salt, or Truffle Oil and served with Tomato Remoulade

Soup and Salad

Homemade Soup of the Day Cup $3.49
Bowl $4.49

Falafel Salad V $8.95
Traditional Homemade Chickpea Falafel served with Cucumbers, Red Onion, Tomatoes, Arcadia Greens, Feta Cheese, Tzatziki and Grilled Pita

Farmer’s Market Tomato Salad V, GS $10.95
Dane County Farmer’s Market Tomatoes, Arcadia Greens, Fresh Mozzarella & Goat Cheese Roulade with Fresh Basil, Balsamic Drizzle and Olive Oil

Entrées

Sesame Soy Salmon GS $14.95
Pan Seared Salmon with Sesame Soy Glaze over Rice Noodles with Sautéed Snow Peas and Mushrooms

Portobello and Parmesan Ravioli V $10.95
Ravioli filled with Portobello, Parmesan and Ricotta Served in Sage Brown Butter with Asparagus and Garlic Bread

Shepherd’s Pie $11.95
Locally Sourced Lamb and Farmer’s Market Vegetables In a Light Mushroom Sauce Topped with Garlic Whipped Potatoes

Sandwiches

All Sandwiches Served on a Clason’s Bakery Buns with Kettle Chips Gluten Sensitive Buns Available for $1.50 Extra

*LVC Signature Hamburger $9.95
Our Own Special Blend of Natural Beef Cooked to Order With Tomato Confit, Caramelized Onion, Pickle Tossed Cabbage and Bacon Aioli

Burger Enhancements:
Cheddar Cheese add $0.50
Avocado add $2.50
Hickory Smoked Bacon add $1.95

Homemade Vegan Black Bean Burger V $7.95
Served with Lettuce, Tomato and Vegan Chipotle Aioli

Braised Brisket $11.25
Braised Beef Brisket, Caramelized Onions and Carolina Mustard Sauce

LVC Reuben Sandwich $11.95
Our House Corned Beef Served with Aged Swiss, Sauerkraut and 1000 Island Dressing on Dark Rye

LVC Chicken Sandwich $9.95
Grilled Coleman All Natural Chicken Breast Served with Red Onion Marmalade, Goat Cheese, Spinach, Mushrooms and Rosemary Aioli

Fish Tacos V, GS 2 Tacos $7.95, 3 Tacos $9.95
Corn Tortillas Filled with Grilled Adobo Cod, Fresh Pico de Gallo, Pickled Onion, Shredded Cabbage and Chili Sauce

Spotted Cow® Beer Battered Cod Sandwich $10.95
Fried Cod with Pickled Red Onion, Tomato, Roasted Garlic Tartar Sauce, and Fresh Arugula

Cuban Sliders (3) $10.95
Cuban Spiced Pork, Smoked Ham, Mustard, Swiss Cheese, and Spicy Pickle Relish

Desserts

All Our Delicious Desserts are Homemade From Our In-House Bakery

Homemade Ice Cream or Sorbet of the Day $3.25
Homemade Sea Salt Chocolate Chunk Cookie $1.95

Cold Beverages

Soda Small $2.00 Large $3.00
Homemade Iced Tea or Lemonade $3.00
Bottled Water $2.50
Milk $1.50

Coffee Drinks

Rising Shores® Coffee Locally roasted by Ancora $2.00
Iced Coffee $3.00
Iced Latte $3.50
Iced Frappe - Mocha or Caramel $4.25

Check Out Our Drink Menu for a Complete List of Libations

For Our Young and Young-at-Heart Guests

Meal Special $2.95

Chicken Fingers, Grilled Cheese or Cheese Quesadilla Includes a Small Order of Homemade Fries or Apple Sauce and Small Soft Drink or Milk

GS - Gluten Sensitive Menu Option
V - Vegetarian Menu Option

*Eggs served over-easy, poached, sunny-side-up, or soft-boiled and hamburgers and steaks that are served rare or medium-rare may be undercooked and will only be served upon the customers’ request. Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.