



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.

We accept Visa, Master Card, Discover, American Express and Checks  
Please Make Checks Payable to Lake Vista Café



*Opens for the season May 9, 2017*

**May through September**

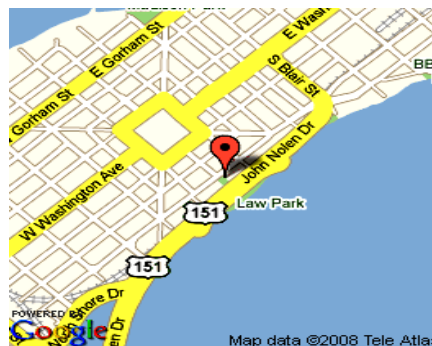
**Mon 11am – 3pm**

**Tue - Sun 11am – 7pm**

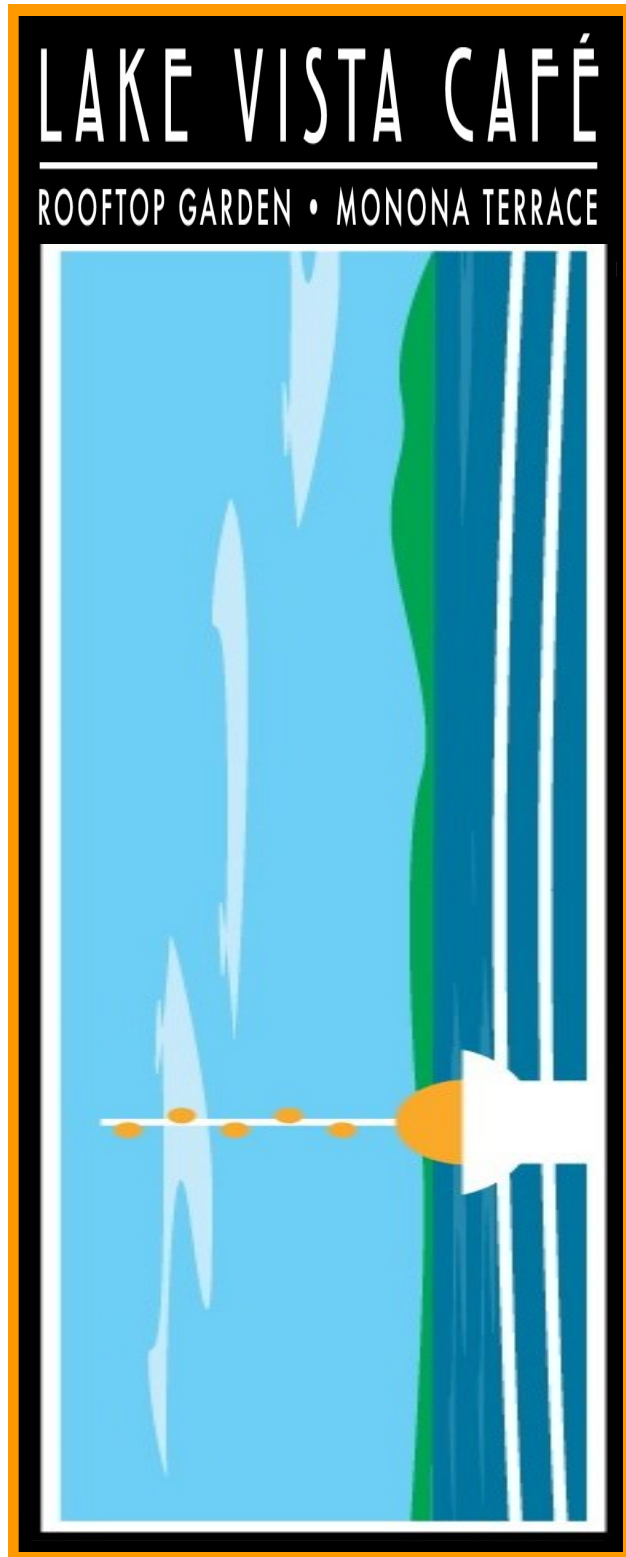
*June through August open until 8pm*

*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](http://www.mononaterrace.com)





## Appetizers

<b>Hummus Plate</b> V (Can Be GS)	<b>\$9.25</b>
<i>Homemade Hummus, Pita Bread, Cucumber, Feta, Kalamata Olives, and Cherry Tomatoes</i>	
<b>Farmer's Market Curds</b> V	<b>\$7.95</b>
<i>Fried Fresh Cheese Curds (varies daily) with served with Ranch</i>	
<b>Snap Peas</b> V,GS	<b>\$6.95</b>
<i>Fresh Snap Peas with Toasted Almonds, Mint and Orange Vinaigrette</i>	
<b>Tandoori Chicken Skewers</b> GS	<b>\$7.50</b>
<i>Marinated in Spiced Yogurt, Grilled and served with Tzatziki</i>	
<b>Homemade French Fries</b> V	<b>1/2 LB \$3.00, 1 LB \$4.50</b>
<i>Hand-Cut, Fried Crisp with Your Choice of Sea Salt, Bacon Salt, or Truffle Oil and served with Tomato Rémoulade</i>	

## Soup and Salad

<b>Homemade Soup of the Day</b>	<b>Cup \$3.49</b>
	<b>Bowl \$4.49</b>
<b>Falafel Salad</b> V	<b>\$8.95</b>
<i>Traditional Homemade Chickpea Falafel served with Cucumbers, Red Onion, Tomatoes, Arcadia Greens, Feta Cheese, Tzatziki and Grilled Pita</i>	
<b>Farmer's Market Tomato Salad</b> V,GS	<b>\$10.95</b>
<i>Dane County Farmer's Market Tomatoes, Arcadia Greens, Fresh Mozzarella &amp; Goat Cheese Roulade with Fresh Basil, Balsamic Drizzle and Olive Oil</i>	
<b>Blueberry Salad</b> V,GS	<b>\$9.50</b>
<i>Fresh Blueberries, Orange Supremes, Arcadia Greens, Toasted Pecans, and Pickled Red Onion with Blueberry Vinaigrette</i>	
<b>Salad Enhancements</b>	
<b>Grilled Chicken Breast</b>	<b>add \$3.50</b>
<b>Sliced Avocado</b>	<b>add \$2.50</b>

## Entrées

<b>Sesame Soy Salmon</b> GS	<b>\$14.95</b>
<i>Pan Seared Salmon with Sesame Soy Glaze over Rice Noodles with Sautéed Snow Peas and Mushrooms</i>	
<b>Portobello and Parmesan Ravioli</b> V	<b>\$10.95</b>
<i>Ravioli Filled with Portobello, Parmesan and Ricotta Served in Sage Brown Butter with Asparagus and Garlic Bread</i>	
<b>Shepherd's Pie</b>	<b>\$11.95</b>
<i>Locally Sourced Lamb and Farmer's Market Vegetables In a Light Mushroom Sauce Topped with Garlic Whipped Potatoes</i>	

## Sandwiches

<i>All Sandwiches Served on a Clasen's Bakery Buns with Kettle Chips Gluten Sensitive Buns Available for \$1.50 Extra</i>	
<b>*LVC Signature Hamburger</b>	<b>\$9.95</b>
<i>Our Own Special Blend of Natural Beef Cooked to Order With Tomato Confit, Caramelized Onion, Pickle Tossed Cabbage and Bacon Aioli</i>	
<b>Burger Enhancements:</b>	
<b>Cheddar Cheese</b>	<b>add \$0.50</b>
<b>Avocado</b>	<b>add \$2.50</b>
<b>Hickory Smoked Bacon</b>	<b>add \$1.95</b>
<b>Homemade Vegan Black Bean Burger</b> V	<b>\$7.95</b>
<i>Served with Lettuce, Tomato and Vegan Chipotle Aioli</i>	
<b>Braised Brisket</b>	<b>\$11.25</b>
<i>Braised Beef Brisket, Caramelized Onions and Carolina Mustard Sauce</i>	
<b>LVC Reuben Sandwich</b>	<b>\$11.95</b>
<i>Our House Corned Beef Served with Aged Swiss, Sauerkraut and 1000 Island Dressing on Dark Rye</i>	
<b>LVC Chicken Sandwich</b>	<b>\$9.95</b>
<i>Grilled Coleman All Natural Chicken Breast Served with Red Onion Marmalade, Goat Cheese, Spinach, Mushrooms and Rosemary Aioli</i>	
<b>Fish Tacos</b> V,GS	<b>2 Tacos \$7.95 3 Tacos \$9.95</b>
<i>Corn Tortillas Filled with Grilled Adobo Cod, Fresh Pico de Gallo, Pickled Onion, Shredded Cabbage and Chili Sauce</i>	
<b>Spotted Cow® Beer Battered Cod Sandwich</b>	<b>\$10.95</b>
<i>Fried Cod with Pickled Red Onion, Tomato, Roasted Garlic Tartar Sauce, and Fresh Arugula</i>	
<b>Cuban Sliders (3)</b>	<b>\$10.95</b>
<i>Cuban Spiced Pork, Smoked Ham, Mustard, Swiss Cheese, and Spicy Pickle Relish</i>	

## Desserts

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

<b>Homemade Ice Cream or Sorbet of the Day</b>	<b>\$3.25</b>
<b>Homemade Sea Salt Chocolate Chunk Cookie</b>	<b>\$1.95</b>

## Cold Beverages

<b>Sodas</b>	<b>Small \$2.00 Large \$3.00</b>
<b>Homemade Iced Tea or Lemonade</b>	<b>Small \$2.00 Large \$3.00</b>
<b>Bottled Water</b>	<b>\$2.50</b>
<b>Milk</b>	<b>\$1.50</b>

## Coffee Drinks

<b>Rising Shores® Coffee</b> <i>Locally roasted by Ancora</i>	<b>\$2.00</b>
<b>Iced Coffee</b>	<b>\$3.00</b>
<b>Iced Latte</b>	<b>\$3.50</b>
<b>Iced Frappe - Mocha or Caramel</b>	<b>\$4.25</b>

**Check Out Our Drink Menu  
for a Complete List of Libations**



*For our Young and Young-at-Heart Guests*

**Meal Special  
\$5.95**

**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 consumers' 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.*