



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 Lake Vista Café serves 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 (Tue - Sun)

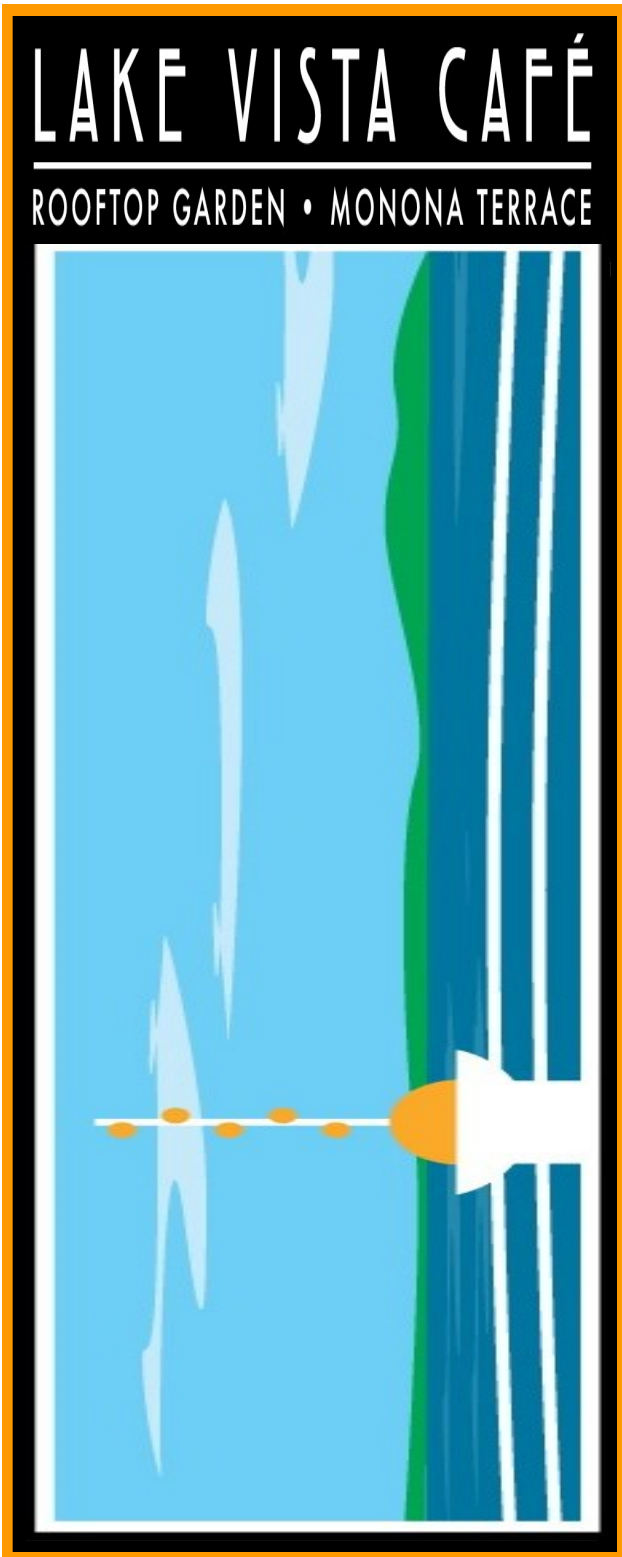
Hours may vary due to Inclement Weather

Closed on Memorial Day, July 4th, and Labor Day

*On Concert Evenings, Lake Vista Café will serve beverages from 4:00-4:30pm.
The Summer Concert Menu will be available after 4:30pm.*



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
<i>Homemade Hummus, Pita Bread, Cucumber, Feta, Kalamata Olives, and Cherry Tomatoes</i>	
Farmer's Market Cheese Curds V	\$7.95
<i>Fried Fresh Cheese Curds served with Ranch</i>	
Snap Peas V,GS	\$6.95
<i>Fresh Snap Peas with Toasted Almonds, Mint, and Orange Vinaigrette</i>	
Tandoori Chicken Skewers GS	\$7.50
<i>Marinated in Spiced Yogurt, Grilled and served with Tzatziki Sauce</i>	
Homemade French Fries V	1/2 LB \$3.00, 1 LB \$4.50
<i>Hand-Cut, Fried Crisp with your choice of Sea Salt, Bacon Salt, or Truffle Oil. Served with Tomato Rémoûlade</i>	

Soup and Salad

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

Entrées

Sesame Soy Salmon GS	\$14.95
<i>Pan Seared Salmon with Sesame Soy Glaze over Rice Noodles with Sautéed Snow Peas and Mushrooms</i>	
Portobello and Parmesan Ravioli V	\$10.95
<i>Ravioli Filled with Portobello, Parmesan and Ricotta, with Asparagus served in Sage Brown Butter. Served with Garlic Bread</i>	
Shepherd's Pie	\$11.95
<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 Bun with Kettle Chips Gluten Sensitive Buns Available for \$1.50 Extra</i>	
*LVC Signature Hamburger	\$9.95
<i>Our Own Special Blend of All-Natural Beef cooked-to-order. With Tomato Confit, Cabbage tossed with Pickles, Caramelized Onions and Bacon Aioli</i>	
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
<i>Served with Lettuce, Tomato, and Vegan Chipotle Aioli</i>	
Braised Brisket	\$11.25
<i>Braised Beef Brisket, Caramelized Onions, and Carolina Mustard Sauce</i>	
LVC Reuben Sandwich	\$11.95
<i>Our House Corned Beef with Aged Swiss, Sauerkraut, and 1000 Island Dressing on Dark Rye</i>	
LVC Chicken Sandwich	\$9.95
<i>Grilled All-Natural Coleman® Chicken Breast served with Red Onion Marmalade, Goat Cheese, Spinach, Mushrooms, and Rosemary Aioli</i>	
Fish Tacos V,GS	2 Tacos \$7.95 3 Tacos \$9.95
<i>Corn Tortillas Filled with Grilled Adobo Cod, Fresh Pico de Gallo, Pickled Onion, Shredded Cabbage, and Chili Sauce</i>	
Spotted Cow® Beer Battered Cod Sandwich	\$10.95
<i>Fried Cod with Pickled Red Onion, Tomato, Roasted Garlic Tartar Sauce, and Fresh Arugula</i>	
Cuban Sliders (3)	\$10.95
<i>Cuban Spiced Pork, Smoked Ham, Mustard, Swiss Cheese, with Spicy Pickle Relish</i>	

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

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

Coffee Drinks

Rising Shores® Coffee Locally roasted by Just Coffee Co-Op	\$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
\$5.95**

Chicken Fingers, Grilled Cheese, or Cheese Quesadilla

*Includes a Small Order of Homemade Fries, Baby Carrots, or Apple Sauce
and a 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.*