



*Opens for the season May 10, 2016*

May through September

Mon 11am – 3pm

Tue - Sun 11am – 7pm

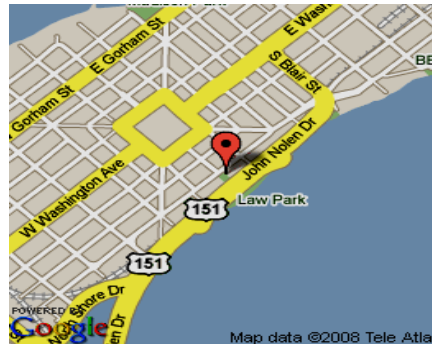
*June thru August open until 8pm*

*Hours may vary due to Inclement Weather*

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

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.



Monona Terrace Community and Convention Center

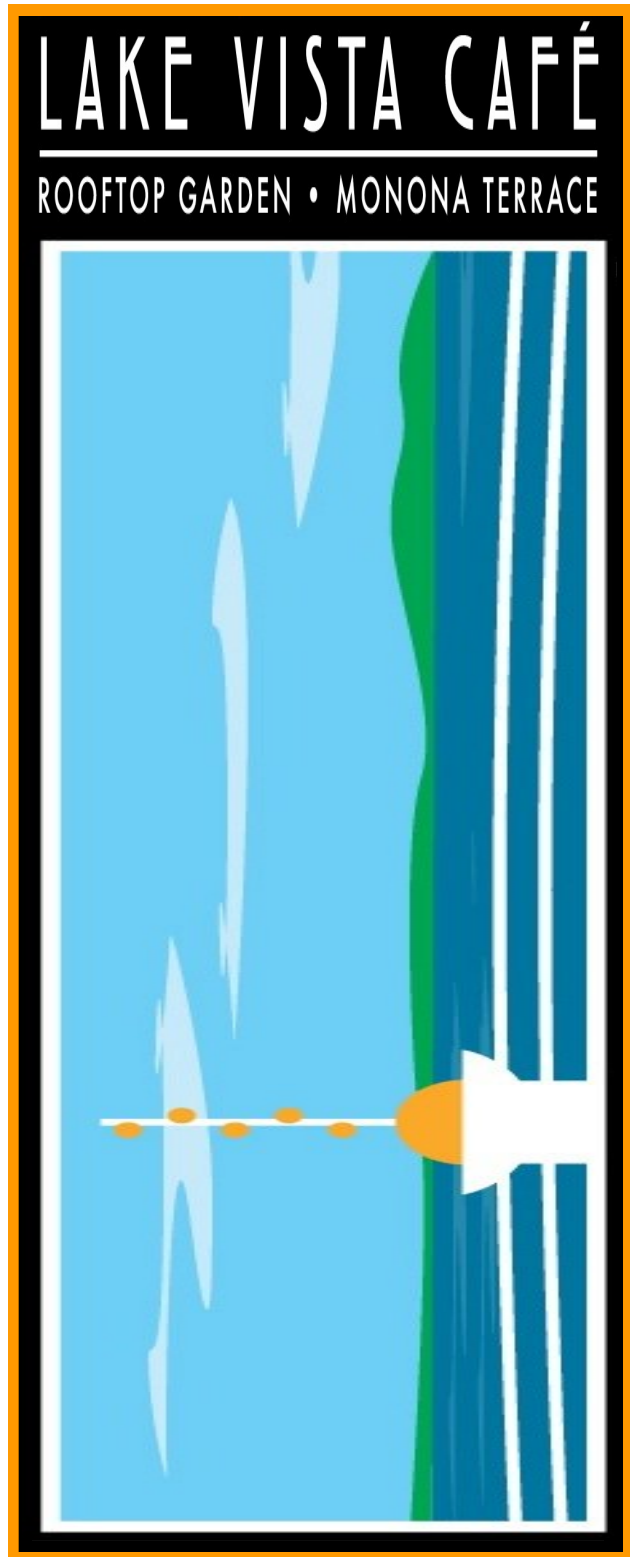
One John Nolen Drive Madison, WI 53703

Phone: (608)261-4000 Fax: (608)261-4049

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

We accept Visa, Master Card, Discover, American Express and Checks

Please Make Checks Payable to Lake Vista Café





## Appetizers

<b>Hummus Plate</b>	<b>\$9.25</b>
<i>Homemade Hummus, Pita Bread, Cucumber, Feta, Kalamata Olives, and Cherry Tomatoes</i>	
<b>Farmer's Market Curds</b>	<b>\$6.95</b>
<i>Fried Fresh Curds (varies daily) with Poblano Ranch</i>	
<b>Cuban Bruschetta</b>	<b>\$9.50</b>
<i>Garlic Crostini with Cuban Spiced Pork, Smoked Ham, Mustard, Swiss Cheese, and Spicy Pickle Relish</i>	
<b>Tandoori Chicken Skewers</b> <i>Gluten Free</i>	<b>\$7.50</b>
<i>Marinated in Spicy Lime Yogurt, Grilled and served with Tzatziki</i>	
<b>Homemade French Fries</b>	<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 Remoulade</i>	

## Soup and Salad

<b>Homemade Soup of the Day</b>	<b>Cup \$2.95, Bowl \$3.95</b>
<b>Falafel Salad</b>	<b>\$8.95</b>
<i>Traditional Homemade Chickpea Falafel served with Cucumbers, Red Onion, Tomatoes, Mixed Greens, Feta Cheese, Tzatziki and Pita Chips</i>	
<b>Farmer's Market Tomato Salad, Gluten Free</b>	<b>\$9.95</b>
<i>Dane County Farmer's Market Tomatoes, Mixed Greens, Fresh Mozzarella &amp; Goat Cheese Roulade with Fresh Basil, Balsamic Drizzle and Olive Oil</i>	
<b>Grilled Pineapple Salad</b>	<b>\$8.50</b>
<i>Baby Spinach with Grilled Pineapple, Shaved Radish, Fresh Strawberries, Red Onions, Slivered Almonds and Toasted Coconut Dressing</i>	
<b>Salad Enhancements</b>	
Grilled Chicken Breast	add \$3.50
Sliced Avocado	add \$2.50

## Brunch

*Served until 2pm daily*

<b>*Breakfast Fried Rice</b>	<b>\$8.50</b>
<i>Stir-Fried Rice with Bacon, Sausage, Green Peppers and Onions topped with Fried Egg, Sriracha Hollandaise and Crispy Wontons</i>	
<b>*Corned Beef Breakfast Burrito</b>	<b>\$9.50</b>
<i>House Corned Beef with Potatoes, Peppers, Onion, Scrambled Egg, and Hollandaise in a Warm Flour Tortilla served with Field Greens tossed in Citrus Vinaigrette</i>	
<b>Banana Bread French Toast</b>	<b>\$8.95</b>
<i>Toasted Banana Bread with Fresh Strawberries and Bananas, Topped with Bailey's and Maple Infused Whipped Cream</i>	

## Sandwiches

*All Sandwiches served with Kettle Chips*

<b>*LVC Custom Hamburger</b>	<b>\$9.50</b>
<i>Our Own Special Blend of Ground Beef cooked to order served with Lettuce, Tomato, Choice of Cheese (Cheddar, Swiss, Bleu, Pepper Jack) on a Toasted Brioche Bun along with your choice of up to one (1) seasoning and one (1) sauce or Aioli</i>	
<b>Seasonings:</b> <i>Blackened or Bacon Salt</i>	
<b>Sauces:</b> <i>1000 Island, Tomato Remoulade, Poblano Ranch</i>	
<b>Aiolis:</b> <i>Rosemary, Sriracha, Worcestershire</i>	
<b>Burger Enhancements:</b>	
Sautéed Mushrooms or Fried Egg	add \$1.00
Onion - Raw, Caramelized, Red Onion Marmalade	add \$ .50
Avocado	add \$1.50
Hickory Smoked Bacon	add \$1.95

<b>Homemade Black Bean Veggie Burger</b>	<b>\$7.95</b>
<i>Served with Lettuce, Tomato and Poblano Ranch on a Toasted Brioche Bun</i>	
<b>Braised Brisket</b>	<b>\$9.95</b>
<i>Braised Beef Brisket, Caramelized Onions, Worcestershire Aioli on Toasted Hoagie Roll</i>	
<b>LVC Reuben Sandwich</b>	<b>\$10.50</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>\$8.95</b>
<i>Grilled Boneless Chicken Breast served with Red Onion Marmalade, Goat Cheese, Spinach, Mushrooms and Rosemary Aioli on a Toasted Brioche Bun</i>	
<b>Fish Tacos</b>	<b>2 Tacos \$6.95, 3 Tacos \$8.95</b>
<i>Flour Tortillas filled with Adobo Tilapia, Black Bean Salsa, Lettuce and Sriracha Aioli</i>	
<b>Spotted Cow<sup>®</sup> Beer Battered Cod Sandwich</b>	<b>\$9.95</b>
<i>Fried Cod with Pickled Red Onion, Tomato, Roasted Garlic Tartar Sauce, and Fresh Arugula on a Toasted Brioche Bun</i>	

## Desserts

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

Mini Mississippi Mud Pie	\$3.95
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
Iced Tea or Lemonade	Small \$2.00, Large \$3.00
Bottled Water	\$2.50
Milk	\$1.50

## Coffee Drinks

Rising Hores <sup>®</sup> Coffee, <i>Locally roasted by Ancora</i>	\$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 Hot Dog**  
*Includes a Small Order of Homemade Fries and Small Soft Drink or Milk*

\*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.