



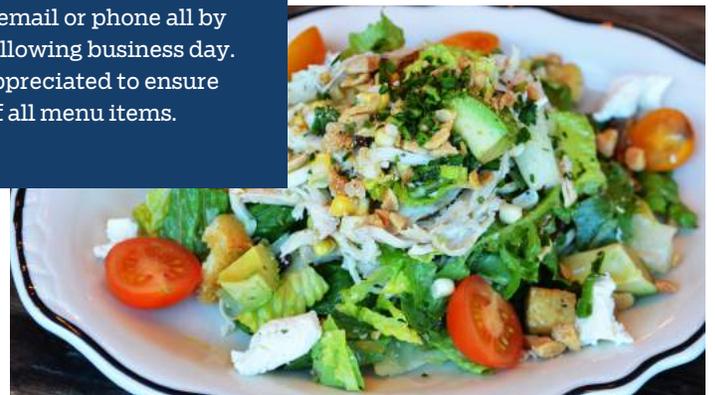
# MERCURY

DINING ROOM AND RAIL



## Ordering Information

Orders can be placed directly with our catering manager via email or phone all by 3pm for delivery the following business day. Advance notices is appreciated to ensure the availability of all menu items.



[mercurympls.com](http://mercurympls.com) | 612.728.1111  
505 S Marquette Ave, Minneapolis, MN 55402

---

## RISE AND SHINE

---

*serves approximately 10-12*

### GF Egg Bake

egg bake with bacon, broccoli & cheddar \$50

### V GF Egg Bake

egg bake with roasted red peppers, spinach & parmesan \$50

### Joe's Eggs

scrambled eggs, ground turkey, power greens, mushrooms, caramelized onions, roasted tomatoes, parmesan \$60

### V Cheesy Scrambled Eggs \$40

### Meatloaf Hash

peterson farms beef, roasted potato & veggies, bearnaise sauce \$60

### Sweet Potato Hash

onion, pepper, sausage, eggs, jalapeno, guacamole \$65

### V Ciabatta French Toast

egg dipped ciabatta, whipped butter, maple syrup \$50

### Bacon Breakfast Sandwiches

scrambled egg, cheddar cheese, bacon & english muffin \$65

### Turkey Breakfast Sandwiches

scrambled egg, cheddar cheese, housemade turkey sausage & english muffin \$85

### V Veggie Breakfast Burritos

scrambled eggs, cheddar cheese, black bean corn salsa, flour tortilla with roasted tomato salsa \$70

### Pork Breakfast Burritos

scrambled eggs, pulled pork, cheddar cheese, black bean corn salsa, flour tortilla with roasted tomato salsa \$70

### V Potatoes O'brien \$40

### V Gouda Hashbrowns

hashbrowns, smoked gouda & parmesan, cream, onion, garlic \$40

### V GF Mixed Fruit

honeydew, cantaloupe, red grapes, pineapple, mint, local honey \$35

### Bacon

applewood smoked bacon \$65

### Sausage Links

pork sausage links \$45

### Turkey Sausage Patties

house turkey sausage \$45

### Blue Plate Signature Rolls

cinnamon or caramel rolls \$25

### Oatmeal Bar/Loaded Irish Oatmeal

chocolate chips, raisins, brown sugar, local honey, almonds, milk or cream \$144

---

## SOUPS & SIDES

---

*serves approximately 10-12*

### Blue Plate Signature Lobster Bisque

\$35 / Quart

### V GF Garlic Mashed Potatoes \$35

### V GF Mashed Sweet Potatoes \$40

### V GF Brussel Sprouts, Glazed Carrots or Cauliflower \$50

### Tomato Basil

\$25 / Quart

### V GF Roasted Root Vegetable Medley \$50

### V GF Wild Rice Blend \$35

### V GF Sweet Potato Planks \$50

### V GF Roasted Potato Wedges \$50

V vegetarian GF gluten free

*\*Menu pricing and item availability are subject to change. Prices do not include service fee or applicable taxes.*

---

## SALADS

---

*serves approximately 10-12*

### Caesar Salad

romaine, caesar dressing, croutons, parmesan \$50

### Grill Salad

greens, cucumbers, olive mix, tomatoes, pepperoncini, croutons, herb vinaigrette \$45

### Bachelor Salad

garbanzo beans, cucumber, green beans, eggs, capers, tomato, olives, vinaigrette \$60

### Kale Salad with Chicken

roasted chicken, ramen crunch, edamame, red cabbage, cilantro vinaigrette and peanut sauce \$60

### Waldorf Chicken Salad \$65

### Tabbouleh

quinoa, tomatoes, onions, cilantro, corn, cucumber, red onion green onion, garbanzo & parsley, tossed in house vinaigrette \$25

### Beet Salad

greens, red and gold beets, herbed goat cheese, carrots, spiced walnuts, red beet vinaigrette \$50

### Pasta Salad

mediterranean style, with salami \$35

### Potato Salad

classic potato salad \$35

### Spinach & Quinoa Salad

spinach, quinoa, apple, red pepper, grapes, sunflower seeds, parm, champagne vinaigrette \$40

### Porchlight Salad

roasted chicken, dates, corn, walnuts, goat cheese, tomatoes, vinaigrette \$65

### Chopped Salad

greens, blue cheese, turkey, bacon, egg, sunflower seeds, vinaigrette and ranch \$70

---

## APPETIZERS

---

*serves approximately 10-12*

*Served Hot*

### Buffalo Chicken & Sausage Meatballs \$60

### Beef & Sausage Meatballs with Tomato Ragout \$60

### Swedish Meatballs \$60

### Grilled Chicken Wings

\*minimum order (2 orders), choice of regular buffalo, bbq, asian buffalo, or garlic mustard. served with Ranch dressing, fresh carrots & celery \$95

### Dixie Chicken

buttermilk marinated, breaded chicken tenders with roasted red pepper aioli \$92

### Turkey Sliders

turkey patty, pepperjack cheese, poblano aioli \$76

### Mini Mercury Sliders

beef sliders with american cheese, pickles & mustard mayo \$96

### Blackened Beef Skewers

served with hollandaise \$84

### Beef Skewers with Garlic Mustard Sauce

soy glaze, green onions & sesame seeds \$80

### Cheddar Zucchini Croquettes

served with truffle sour cream \$48

### Pierogies

mashed potato & cheddar cheese stuffed dumplings with horseradish sauce \$48

### Warm Kale Dip with Crostinis \$48

*Served Cold*

### GF Hummus & Olive Tapenade \$60

### Smoked Trout Dip with Crostinis \$80

### GF Veggie Muffaletta Sandwich \$75

### GF Fresh Fruit Skewers \$60

### GF Shrimp Cocktail \$90

### GF Artisan Cheese Platter with Crackers \$80

### Cured Meats & Dinner Rolls \$110

### GF Roasted & Fresh Veggie Tray \$65

---

## ENTREES

---

*serves approximately 10-12*

**Blackend Salmon with Mustard Sauce** \$140

**Almond Crusted Walleye** \$120

**Chicken with Romesco Sauce**  
boneless chicken breast \$120

 **Mac n Cheese**  
parmesan, gruyere, breadcrumbs,  
cavatappi noodles \$70

**Seafood Mac n Cheese**  
lobster, shrimp, salmon, parmesan, gruyere,  
breadcrumbs, cavatappi noodles \$160

**Beef Stroganoff**  
chive sour cream, crispy onions, mushrooms,  
pappardelle noodles \$130

**Bolognese**  
rustic meat sauce, strozzapreti noodles, truffle butter,  
goat cheese \$130

 **Pesto Pappardelle**  
basil pesto\*, pappardelle noodles, asparagus, spinach,  
chilies, parmesan cheese \$95

 **Ravioli**  
spinach & portabella mushroom ravioli,  
tomato ragout, goat cheese \$95

**Roasted Chicken Enchiladas**  
shredded chicken, colby, cheddar,  
back beans with charred salsa \$110

**Chicken Piccata**  
herb-crusted chicken breast, lemon caper butter \$110

**Tamari-Glazed Salmon**  
tamarind vinaigrette salmon \$130

**Wild Mushroom Meatloaf**  
with bistro sauce \$85

**Boneless Beef Short Ribs**  
slow-braised, herbs & butter \$150

---

## SNACKS

---

*serves approximately 10-12*

**Build Your Own Yogurt Granola Bar**  
vanilla yogurt, house granola, fresh Berries, Sliced  
Almonds \$114

**Housemade Granola Bars** \$64

**Housemade Energy Bars** \$74

**Build your own Trail Mix**  
peanuts, almonds, m&m's, raisins & pretzels \$89

---

## DESSERTS

---

*serves approximately 10-12*

**Heath Chocolate Chip Cookies** \$25

**Brownies** \$25

**Rice Crispy Bars** \$25

**Coconut Macaroons**  
macaroons with chocolate drizzle,  
coconut & almonds \$25

**Fresh Fruit Skewers dipped in Chocolate** \$75

**Cheesecake**  
Eli's New York Style Cheesecake,  
mixed berry coulis \$69

**Carrot Cake**  
housemade, double layer with caramel sauce \$79

---

## BEVERAGES

---

*serves approximately 10-12*

**Coffee or Hot Tea** \$20 / 96 oz

**Blueberry Basil Lemonade** \$49 / 96 oz

**Coke Products - Cans**  
Regular, Diet, or Sprite \$1.50 / each

**Bottled Juices**  
orange, cranberry, or apple \$2.25 / each

**Bottled Water** \$1.50 / each

*\*Menu pricing and item availability are subject to change.  
Prices do not include service fee or applicable taxes.*