

*Custom Made Sandwiches**

Choose Your Meat:

Turkey
Ham
Roast Beef
Smoked Turkey
Country Ham
Corned Beef
Pastrami
Chicken Salad
House-Made Tuna Salad
House-Made Pimento Cheese
California Dreamer (Vegetarian Option)

Choose Your Cheese:

Swiss
Havarti
Colby Cheddar
Provolone
Smoked Gouda
American
Hot Pepper

Choose Your Bread:

Whole Wheat
Light Rye
Dark Rye/Pumpernickel
White
Hoagie Bun

For an Additional Charge:

Croissant
Mini-Baguette
Ciabattini
Seven-Grain

Choose Your Topping(s):

Red Tomato
Leaf Lettuce
Spring Mix Lettuce
Avocado (for an additional charge)
Bacon (for an additional charge)

Pickles
Red Onion
English Cucumber
Fresh Spinach

Choose Your Dressing(s):

Mouse Trap's Own House Specialty Sauce
Mayonnaise
Honey Mustard

Stone-ground Deli Mustard
Spicy Dijon Mustard
Pesto

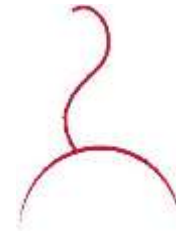
½ Sandwich Special: ½ of any custom sandwich with either a cup of soup du jour, seasonal salad or side dish

**We request that any orders in excess of 8 sandwiches be directed to our catering services. Please allow extra time to prepare orders in excess of 6 custom made sandwiches.*

Desserts

Chocolate Chip Cookie
White Chocolate with Macadamia Nut Cookie
Oatmeal Raisin Cookie
Peanut Butter Cookie

Brownie
Lemon Bar
Key Lime Pie
Cheesecake



SINCE 1976



MENU
October 2018

HOURS

MONDAY-FRIDAY 10-7 • SATURDAY 10-6 • SUNDAY 11-5

PHONE
859-269-2958

FAX
859-269-9571

Entrees

- ❖ **Grilled USDA Choice Beef Tenderloin** — Sliced filets of grilled and roasted beef tenderloin with a garlic, black pepper and savory sauce rub [GF]
- ❖ **Crab Cake with Chipotle Aioli** — House-made, hand-formed crab patties with diced red peppers and chopped parsley, served with lemon slice and a chipotle aioli
- ❖ **Salmon Cake with Italian Aioli** — House-made, hand-formed salmon patties with chopped celery, served with lemon slice and an Italian black Kalamata olive aioli
- ❖ **Citrus Poached Salmon with Dill Sauce** — Sliced filets of fresh salmon poached in fresh dill and a blend of citrus served with a house-made dill sauce [GF]
- ❖ **Grilled Mediterranean Salmon Skewer with Lemon** — Skewered and grilled filets of fresh salmon seasoned with olive oil, lemon and a blend of spices [GF]
- ❖ **Catfish Piccata** — Fresh baked catfish filets prepared in white wine, capers, fresh parsley, garlic and lemon juice sauce cooked to a tender crisp
- ❖ **Crab Salad Stuffed Avocado** — House-made crab meat, asparagus, parsley and red pepper salad atop freshly cut avocados, lightly seasoned with spices [GF]
- ❖ **Chicken Salad Stuffed Tomato** — Seasonally available tomatoes topped with our popular chicken salad, lightly seasoned with spices served in a bed of shredded lettuce
- ❖ **Chicken Tetrazzini** — A baked dish of cooked chicken in a mushroom, onion and butter sauce with long-form pasta, peas and parmesan cheese
- ❖ **Bourbon Glazed Pork Chop** — A whole cut of pork chop pan-roasted and brushed with a house-made bourbon barbeque sauce [GF]
- ❖ **Mousetrap's Signature Mini Meatloaf** — Miniature oven-baked meatloaf made with Kentucky Proud Beef, bread crumbs, carrots, celery, red onion and our signature spices
- ❖ **Cocktail Jumbo Shrimp** — Steamed jumbo shrimp with freshly made in house cocktail sauce [GF]
- ❖ **Wild Rice Stuffed Acorn Squash** — A blend of cooked wild rice, pecans, warm spices and dried fruit stuffed into a oven baked acorn squash [VG+]
- ❖ **Barley Risotto with Pumpkin and Sage** — A creamy and savory mixture of pearl barley with local pumpkin and fresh sage [VG+]
- ❖ **Autumn Seasonal Quiche** (Limited Seasonal Availability)*

All entrees are available as a Bistro Box Meal in a lunch or dinner portion or a la carte. Bistro Boxes include two side items (see right) and a slice of French bread.

Entrees are also available for larger quantities by special order through our catering services.

*due to limited availability and seasonal issues, we reserve the right to substitute for any out of stock items.

Soups

The Mouse Trap offers a daily selection of house-made soups. Please see our [Facebook page](#) for the soup du jour (and please like our page while you're there).

As well as individual portion sizes, soups are available in larger quantities by special order through our catering services.

VG = Vegetarian, VG+ = Vegan, GF = Gluten-Free

Seasonal Salads

- ❖ **Mom's Mediterranean Salad with Feta and Black Olives** — A leaf lettuce salad with sliced cucumber, diced tomato, and shaved carrot with a house-made red wine vinaigrette [VG, GF]
- ❖ **Kale and Quinoa Salad with Lemon Vinaigrette** — A house-made leaf salad prepared with kale, cooked quinoa, avocado, cucumbers tossed in a light lemon-Dijon vinaigrette [VG+, GF]
- ❖ **Fresh Fruit Salad** — A freshly-made medley of seasonally available fruits and berries [VG+, GF]
- ❖ **Tomato Cucumber Salad** — A diced tomato and cucumber medley with thinly sliced red onion in a rice wine vinaigrette [VG+, GF]
- ❖ **Traditional Pasta Primavera** — Tri-color spiral Rotini pasta with fresh broccoli florets, shaved carrots, and diced red peppers in a creamy Italian dressing [VG+]
- ❖ **Orzo Pasta with Pesto & Summertime Tomatoes** — A chilled mix of orzo pasta with freshly made pesto, whole pine nuts, fresh basil and summertime heirloom grape tomatoes [VG]
- ❖ **Mediterranean Bean Salad** — A medley of white Cannellini beans, yellow Garbanzo beans, English cucumbers, sweet bell peppers, red onions, artichoke hearts and black Kalamata olives in a red wine vinaigrette and dried Italian herbs [VG+, GF]
- ❖ **Tomato and Artichoke Salad** — A blend of fresh tomatoes with parsley and whole artichokes in a champagne vinaigrette with herbs and spices [VG+, GF]
- ❖ **Pecan Broccoli Salad** — Freshly pulled broccoli with toasted pecans, shredded carrots, and fresh red grapes in a creamy salad dressing [VG, GF]
- ❖ **Waldorf Salad** — Our twist on the classic recipe from the Waldorf-Astoria Hotel made of fresh green apples, red grapes, pecans and raisins in a light salad dressing [VG, GF]

Vegetable Side Dishes

- ❖ **Santa Fe Black Bean and Sweet Corn Salad** — A sweet and spicy blend of black beans, garlic-roasted sweet corn, diced red peppers and fresh cilantro in a red wine vinaigrette [VG+, GF]
- ❖ **Roasted Broccoli with Garlic-Tahini Sauce** — Whole broccoli florets roasted with a minced garlic and sesame tahini sauce [VG+, GF]
- ❖ **Citrus Couscous with Mandarin Oranges** — Steamed Moroccan couscous blended with dried fruits, crushed pecans and sweet Mandarin oranges [VG+]
- ❖ **Herbed Zucchini and Summer Squash Tart** — A savory tart composed of fresh zucchini, summer squash, fresh herbs, anchovies, parmesan cheese and olive oil baked in puff pastry dough
- ❖ **Za'atar Mushrooms & Asparagus** — A sautéed blend of fresh asparagus and mushrooms blended with garlic, shallots and olive oil with zesty Arabic spices [VG+, GF]
- ❖ **Ratatouille** — A traditional French dish of Italian eggplant, zucchini, summer squash, garbanzo beans, red onion in a tomato sauce with herbs and spices [VG+, GF]
- ❖ **Spaghetti Squash with Onions, Mushrooms and Rosemary** — Baked spaghetti squash noodles topped with a blend of caramelized onions, mushrooms and fresh rosemary [VG+, GF]
- ❖ **Oven-Roasted Maple Cinnamon Butternut Squash** — A medley of local butternut squash pan-roasted with olive oil, cinnamon and a hint of pure maple syrup [VG+, GF]
- ❖ **Autumn Succotash** — A medley of fresh carrots, sweet peas, sweet corn and asparagus in light blended olive oil and warm spices with fresh sage garnish [VG+, GF]
- ❖ **Sautéed Brussel Sprouts with Figs** — Fresh, halved Brussel sprouts lightly sautéed in vegetable oil to a golden crisp and blended with dried figs [VG+, GF]

Daily Specials

Daily Sandwich Special and a cup of daily-prepared soup du jour or seasonal side salad
Three Salad Special: Choose any 3 seasonal salads or vegetable side dishes in single cup portions