

### *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

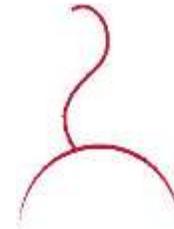
**½ Sandwich Special:** ½ of any custom sandwich with either a cup of soup du jour, seasonal salad or side dish

*\*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**  
**November 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
- ❖ **Chicken Tetrazzini** — A baked dish of cooked chicken in a mushroom, onion and butter sauce with long-form pasta, peas and parmesan cheese
- ❖ **Apple Glazed Pork Loin** — A whole cut of pork chop pan-roasted and brushed with a house-made apple maple sauce and cooked apples [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)\*
- ❖ **Chicken Pot Pies** — A house-made savory pie filled with all-white meat chicken breast, carrots, celery, peas and onions in a creamy white sauce in a puff pastry shell
- ❖ **Torta Rustica** — A meat lover's sandwich of layered turkey, tomato, Havarti cheese, ham, Swiss cheese, roast beef, onions and Colby cheddar baked in a puff pastry shell

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.

### 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

### 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]
- ❖ **Autumn Citrus Fruit Salad** — A freshly-made medley of seasonally available fruits [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+]
- ❖ **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]
- ❖ **Bengali Turkey Salad** — Oven-roasted turkey with cooked wild rice, pecans, red grapes in a light mayonnaise dressing

### Vegetable Side Dishes

- ❖ **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+]
- ❖ **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]
- ❖ **Sautéed Green Beans & Mushrooms** — Fresh green beans sautéed with mushrooms, garlic and olive oil [VG+, GF]
- ❖ **Vegan Pumpkin Macaroni and "Cheese"** — A baked dish of macaroni noodles in a creamy pumpkin sauce with crispy bread crumb topping [VG+]
- ❖ **Roasted Rosemary Potatoes** — Oven-roasted red skin potatoes with fresh rosemary [VG+, GF]

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