

*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 Bread:

Whole Wheat
Light Rye
Dark Rye/Pumpernickel
White
Hoagie Bun

Choose Your Topping(s):

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

Choose Your Dressing(s):

Mouse Trap's Own House Specialty Sauce
Mayonnaise
Honey Mustard

Choose Your Cheese:

Swiss
Havarti
Colby Cheddar
Provolone
Smoked Gouda
American
Hot Pepper

For an Additional Charge:

Croissant
Mini-Baguette
Ciabattini
Seven-Grain

Pickles
Red Onion
English Cucumber
Fresh Spinach

Stone-ground Deli Mustard
Spicy Dijon Mustard
Pesto

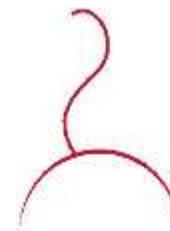
½ Sandwich Special: ½ of any custom sandwich with either a cup of soup du jour, seasonal salad or side dish

**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 December 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]
- ❖ **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+]
- ❖ **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
- ❖ **Praline Glazed Spiral-Cut Ham** — Spiral-sliced, oven-roasted ham glazed in a praline pecan and mustard blend sauce, garnished with fresh apples and grapes [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]

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

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 & Rhubarb Salad with Apple Cider Vinaigrette** — A fresh mix of kale and rhubarb leaves with walnuts, dried cranberries and apple slices served with a house-made apple cider vinaigrette [VG+, GF]
- ❖ **Autumn Citrus Fruit Salad** — A freshly-made medley of seasonally available fruits and citrus [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+]
- ❖ **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
- ❖ **MouseTrap's Signature Loaded Potato Salad** — Our signature potato salad loaded up with bacon bits, cheddar cheese shreds, herbs and spices in a sour cream dressing

Vegetable Side Dishes

- ❖ **Roasted Broccoli with Garlic-Tahini Sauce** — Whole broccoli florets roasted with a minced garlic and sesame tahini sauce [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+]
- ❖ **MouseTrap's Signature Smashed Potatoes**— Cooked Red-skin potatoes in a layered dish in a sour cream sauce with melted Colby Cheddar Cheese topping [VG, GF]
- ❖ **Sugar & Spice Glazed Carrots** — Julienned carrots cooked al dente, glazed with fresh agave syrup and a warm blend of spices [VG+, GF]
- ❖ **Roasted Sweet Potatoes & Onions** — Sliced sweet potato wedges pan-roasted with a blend of spices and layered with roasted red onions [VG+, GF]
- ❖ **Mediterranean Vegetable Couscous** — Creamy couscous cooked in coconut milk, olive oil and spices served with a zesty vegetable ragout and crushed tomatoes [VG+]
- ❖ **Roasted Root Vegetables** — A blend of pan-roasted carrots, parsnips, radishes, and rautabaga in a mustard dressing [VG+, GF]