

*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
New White Chocolate Raspberry Bread Pudding

Brownie
Lemon Bar
Key Lime Pie
Cheesecake



SINCE 1976



MENU March 2019

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
- ❖ **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]
- ❖ **Spring Seasonal Quiche** (Limited Seasonal Availability)*
- ❖ **Torta Rustica Americana** – A meat lover’s sandwich of layered smoked turkey, tomato, Swiss cheese, corned beef, provolone cheese, pastrami, onions and Colby cheddar baked in a puff pastry shell
- ❖ **Lasagna Bolognese** – A traditional casserole of Kentucky ground beef in a tomato sauce with herbs and spices layered with noodles, ricotta and provolone cheeses
- ❖ **Chicken Creole** – A traditional Cajun dish of cooked chicken breasts in spicy butter with green peppers, onions, celery in a tomato sauce served over gently steamed white rice
- ❖ **Pimento Cheese Hot Brown** – Our twist on the Kentucky classic – a baked open face sandwich of sliced turkey, fresh tomato, bacon and made in-house pimento cheese Mornay sauce
- ❖ **Cajun Jumbo Shrimp** – Creole spiced, grilled jumbo shrimp with made-in-house remoulade sauce [GF]
- ❖ **Eggplant “Parmesan”** – Baked slices of Italian eggplant with vegan breading, topped with Daiya provolone and made in-house marinara sauce over linguine pasta [VG+]
- ❖ ***New* Ham & Cheese Potato Cakes** – A house-made potato cakes made with cooked red potatoes, flour, eggs and milk, stuffed with sliced ham and Swiss cheese
- ❖ ***New* Cajun Catfish with Remoulade** – Sustainably-sourced North Carolina catfish sautéed with cornmeal breading and Cajun spices with house-made remoulade sauce
- ❖ ***New* Italian Meatballs in Marinara** – In house-made meatballs made from Kentucky ground beef, ciabattini bread crumbs, fresh herbs and spices served in marinara sauce

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]
- ❖ ***New* Springtime 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]
- ❖ **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]
- ❖ **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
- ❖ **Zucchini Noodle Salad** – Freshly sliced zucchini noodles, with shaved apples, diced red peppers and dried sunflower seeds tossed in a light Champagne vinaigrette [VG+, GF]
- ❖ **Carbonara Pasta Salad** – A chilled variation of the traditional pasta carbonara made with farfalle pasta, bacon, hard-boiled eggs and parmesan in a creamy white sauce

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]
- ❖ **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 with salt, black pepper and bourbon-smoked chili powder [VG+, GF]
- ❖ **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]
- ❖ **Art’s Asparagus Delight** – A medley of grilled asparagus, red onions, and red peppers tossed in fresh olive oil, garlic, kosher salt and black pepper [VG+, GF]
- ❖ ***New* Broccoli & Cheese Casserole** – Fresh broccoli florets baked with a house-made mornay sauce topped with freshly ground bread crumbs [VG, GF]
- ❖ ***New* Crispy Cajun Okra** – Cuts of okra lightly breaded with Cajun spices and baked to crispy perfection [VG+]
- ❖ ***New* Crunchy Mediterranean Coucous** – Cooked Israeli couscous tossed with fresh cucumbers, tomatoes, peppers, garbanzo beans and topped with crumbed feta [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