

*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 Bourbon Pecan Bread Pudding

Brownie
Lemon Bar
Cheesecake



SINCE 1976



MENU
April 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)*
- ❖ **Lasagna Bolognese** — A traditional casserole of Kentucky ground beef in a tomato sauce with herbs and spices layered with noodles, ricotta and provolone cheeses
- ❖ **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
- ❖ **Eggplant “Parmesan”** — Baked slices of Italian eggplant with vegan breading, topped with Daiya provolone and made in-house marinara sauce over linguine pasta [VG+]
- ❖ **Cajun Catfish with Remoulade** — Sustainably-sourced North Carolina catfish sautéed with cornmeal breading and Cajun spices with house-made remoulade sauce
- ❖ **Italian Meatballs in Marinara** — In house-made meatballs made from Kentucky ground beef, ciabattini bread crumbs, fresh herbs and spices served in marinara sauce
- ❖ ***New* Chicken and Rice Casserole** — A dish of shredded all-white meat chicken breasts with mushrooms, peas, fresh herbs, and long-grain white rice topped with bread crumbs
- ❖ ***New* 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]
- ❖ ***New* Rack of Lamb with Mint Jelly** — Individual oven-roasted ribs of lamb with fresh herbs in the traditional French preparation and served with mint jelly [GF]
- ❖ ***New* Grilled Tuscan Jumbo Shrimp** — Grilled jumbo shrimp with fresh lemon juice, olive oil and a blend of Mediterranean spices, served with fresh lemon [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.

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]
- ❖ **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+]
- ❖ **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
- ❖ ***New* Kale and Quinoa Salad with Lemon Vinaigrette** — A house-made leaf salad prepared with kale, cooked quinoa, avocado, cucumbers and grape tomatoes tossed in a light lemon-Dijon vinaigrette [VG+, GF]
- ❖ ***New* Greek Pasta Salad** — A chilled mix of bowtie Farfelli pasta with Greek spices, olive oil, artichoke hearts, black Kalamata olives topped with crumbled feta cheese [VG]
- ❖ ***New* 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]

Vegetable Side Dishes

- ❖ **Roasted Broccoli with Garlic-Tahini Sauce** — Whole broccoli florets roasted with a minced garlic and sesame tahini sauce [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]
- ❖ **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]
- ❖ **Broccoli & Cheese Casserole** — Fresh broccoli florets baked with a house-made mornay sauce topped with freshly ground bread crumbs [VG, GF]
- ❖ **Crispy Cajun Okra** — Cuts of okra lightly breaded with Cajun spices and baked to crispy perfection [VG+]
- ❖ **Crunchy Mediterranean Couscous** — Cooked Israeli couscous tossed with fresh cucumbers, tomatoes, peppers, garbanzo beans and topped with crumbed feta [VG, GF]
- ❖ ***New* Spring Carrot, Pea and Mint Medley** — A medley of carrots, peas, mint and dill in a lemon vinaigrette [VG+, GF]
- ❖ ***New* Oven-Roasted New Potato Medley** — A medley of fresh Yukon and New potatoes oven-roasted with olive oil, fresh thyme and rosemary [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