

*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

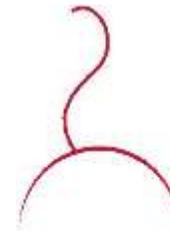
½ Sandwich Special: ½ of any custom sandwich with either a cup of soup du jour, seasonal salad or vegetable side dish

**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
Cheesecake

New Kentucky Whiskey, Maple & Fig Bread Pudding



SINCE 1976



MENU
May 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]
- ❖ **MouseTrap's 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
- ❖ **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 house blend of Mediterranean spices [GF]
- ❖ **Grilled Tuscan Jumbo Shrimp** – Grilled jumbo shrimp with fresh lemon juice, olive oil and a blend of Mediterranean spices, served with fresh lemon [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
- ❖ **Eggplant "Parmesan"** – Baked slices of Italian eggplant with vegan breading, topped with Daiya provolone and made in-house marinara sauce over linguine pasta [VG+]
- ❖ **Italian Meatballs in Marinara** – In house-made meatballs made from Kentucky ground beef, ciabattini bread crumbs, fresh herbs and spices served in marinara sauce
- ❖ **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* Catfish Piccata** – Fresh sautéed catfish filets to a tender crisp, prepared in a white wine and lemon juice sauce cooked with capers, fresh parsley, and our signature spice blend
- ❖ ***New* Orange Glazed Pork Tenderloin Filets** – Succulent filet cuts of grilled and oven-roasted locally-sourced pork tenderloin with a sweet-n-savory orange and sage glaze [GF]
- ❖ ***New* Ratatouille Bake** – An open-faced sandwich topped with a hearty vegetable ratatouille, melty Swiss cheese and bacon crumbles, the perfect item for your brunch! [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, Seasonal Salads and Vegetable Side Dishes 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 topped with fresh crumbled feta cheese and Kalamata black olives 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 and grape tomatoes tossed in a light lemon-Dijon 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+]
- ❖ **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]
- ❖ **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]
- ❖ **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* Spinach & Bibb Salad with Creamy Mint Dressing** – A fresh mix of baby spinach and Bibb lettuce with cucumbers, radishes and blue cheese crumbles [VG, GF]

Vegetable Side Dishes

- ❖ **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 and English Colby cheese [VG, GF]
- ❖ **Crunchy Mediterranean Couscous** – Cooked Israeli couscous tossed with fresh cucumbers, tomatoes, peppers, garbanzo beans and topped with crumbed feta [VG, GF]
- ❖ **Oven-Roasted New Potato Medley** – A medley of fresh Yukon and New potatoes oven-roasted with olive oil, fresh thyme and rosemary [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]
- ❖ **Spring Carrot, Pea and Mint Medley** – A medley of carrots, peas, mint and dill in a lemon vinaigrette [VG+, GF]
- ❖ ***New* Baked Onions and Garlic** – Whole pearl onions and garlic cloves cooked in butter, white wine and lightly drizzled with molasses [VG+, GF]
- ❖ ***New* Roasted Beet Salad** – A medley of purple and golden beets roasted with balsamic vinegar, chopped walnuts and fresh herbs [VG+, GF]
- ❖ ***New* Spring Succotash** – A medley of steamed lima beans, sweet peas, sweet corn and diced carrots in olive oil, fresh lemon juice, mint and parley [VG+, GF]
- ❖ ***New* Creamed Corn** – A robust mixture of sweet yellow corn and earthy blue corn in a coconut based cream sauce with hints of garlic, onion and agave [VG+]

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