

### *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

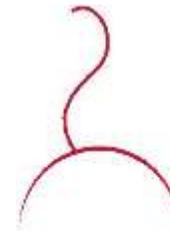
*\*Please allow extra time to prepare orders in excess of 6 custom made sandwiches.*

*\*We request that any orders in excess of 8 sandwiches be directed to our catering services.*

### *Desserts*

Chocolate Chip Cookie  
White Chocolate with Macadamia Nut Cookie  
Oatmeal Raisin Cookie  
Peanut Butter Cookie  
**\*New\*** Dark Chocolate & Strawberry Bread Pudding

Brownie  
Lemon Bar  
Cheesecake  
**\*New\*** Chocolate & Peanut Butter Bars



SINCE 1976



## MENU June 2019

### HOURS

MONDAY-FRIDAY 10-7 • SATURDAY 10-6 • SUNDAY 11-5

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859-269-2958

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## Entrees

- ❖ **Grilled USDA Choice Beef Tenderloin** – Sliced filets of grilled and oven-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 wheels [GF]
- ❖ **Italian Meatballs in Marinara** – Made in-house meatballs of Kentucky ground beef, Ciabattini bread crumbs, fresh herbs and spices served in a freshly made marinara sauce
- ❖ **Catfish Piccata** – Sautéed, cornmeal-breaded fresh catfish filets, prepared with a white wine and lemon juice sauce cooked with capers, fresh parsley, and our signature spice blend
- ❖ **Orange Glazed Pork Tenderloin Filets** – Succulent filet cuts of grilled and oven-roasted organically-raised pork tenderloin with a sweet-n-savory orange and sage glaze [GF]
- ❖ **\*New\* Summer Seasonal Quiche** (Limited Seasonal Availability)\*
- ❖ **\*New\* Black Bean Cakes w/ Guacamole** – House-made, hand formed black bean patties with roasted corn, diced red peppers, & cilantro, served with a freshly made guacamole [VG]
- ❖ **\*New\* Black Bean Stuffed Squash** – Oven-baked zucchini and summer squash boats with olive oil and stuffed with our fresh, made in-house black bean & corn salad [VG+, GF]
- ❖ **\*New\* Albacore Tuna Casserole** – A casserole of albacore tuna steak baked with egg noodles, sweet peas, yellow corn in a creamy celery soup base topped with crushed crackers
- ❖ **\*New\* Italian Sausage, Spinach and Ricotta Stuffed Shells** – Cooked jumbo pasta shells stuffed with a mixture of Italian sausage, spinach and ricotta cheese topped with a house-made marinara sauce and grated Parmesan cheese

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]
- ❖ **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 Farfalle 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]
- ❖ **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, TN]
- ❖ **\*New\* Tomato & Fresh Mozzarella Salad with Basil** – A diced tomato & balsamic medley topped with diced fresh ovalini Mozzarella cheese and garnished with fresh basil [VG, GF]
- ❖ **\*New\* Summertime Berry Fruit Salad** – A freshly-made medley of seasonally available fruits, citrus and berries [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]
- ❖ **Oven-Roasted New Potato Medley** – A medley of fresh Yukon and New potatoes oven-roasted with olive oil, fresh sage, thyme and rosemary [VG+, GF]
- ❖ **Baked Onions and Garlic** – Whole pearl onions and garlic cloves cooked in a house-made butter sauce of white wine and agave syrup, then lightly drizzled with molasses [VG, GF]
- ❖ **Roasted Beet Salad** – A medley of purple and golden beets roasted with balsamic vinegar, topped with chopped walnuts and fresh herbs [VG+, GF, TN]
- ❖ **Creamed Corn** – A robust mixture of sweet yellow corn and mild white corn in a coconut based cream sauce with hints of garlic, onion and agave [VG+]
- ❖ **\*New\* Santa Fe Black Bean and Sweet Corn Salad** – A blend of black beans, garlic-roasted corn, diced red peppers and fresh cilantro in a red wine vinaigrette [VG+, GF]
- ❖ **\*New\* Summer Succotash** – A medley of fresh zucchini, sweet peas, sweet corn and asparagus in light blended olive oil with fresh basil garnish [VG+, GF]
- ❖ **\*New\* Citrus Couscous with Mandarin Oranges** – Steamed Moroccan couscous blended with dried fruits, crushed pecans and sweet Mandarin oranges [VG+, TN]
- ❖ **\*New\* Kentucky "Fried" Cauliflower** – Fresh cauliflower florets lightly breaded in a blend of Kentucky-style spices & panko bread crumbs, oven-baked to a golden brown [VG+]

VG = Vegetarian, VG+ = Vegan, GF = Gluten-Free, TN = Contains Tree Nuts