

*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 Cheese:

Swiss
Havarti
Colby Cheddar
Provolone
Smoked Gouda
American
Hot Pepper

Choose Your Bread:

Whole Wheat
Light Rye
Dark Rye/Pumpernickel
White
Hoagie Bun

For an Additional Charge:

Croissant
Mini-Baguette
Ciabattini
Seven-Grain

Choose Your Topping(s):

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

Pickles
Red Onion
English Cucumber
Fresh Spinach

Choose Your Dressing(s):

Mouse Trap's Own House Specialty Sauce
Mayonnaise
Honey Mustard

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

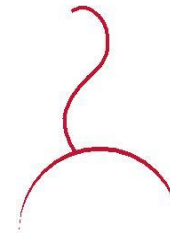
**Please allow extra time to prepare orders in excess of 6 custom made sandwiches.*

**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 English Summer Pudding

Brownie
Lemon Bar
Cheesecake
Chocolate & Peanut Butter Bars



SINCE 1976



MENU Summer 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 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 smoky 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]
- ❖ **Italian Meatballs in Marinara** — Made in-house meatballs of Kentucky ground beef, Ciabattini bread crumbs, fresh herbs and spices served with freshly made marinara sauce and parmesan
- ❖ **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
- ❖ **Summer Seasonal Quiche** (Ask about our daily offerings!)*
- ❖ **Black Bean Cakes w/ Guacamole** — House-made, hand formed black bean patties with roasted corn, diced red peppers, & cilantro, served with a daily in-house made guacamole [VG]
- ❖ **Italian Sausage, Spinach and Ricotta Stuffed Shells** — Cooked jumbo pasta shells stuffed with a mixture of Italian sausage, spinach, ricotta cheese and a chef's blend of spices topped with a house-made marinara sauce and grated Parmesan cheese
- ❖ ***New* Grilled Jamaican Jerk Jumbo Shrimp** — Grilled jumbo shrimp with fresh lemon juice, olive oil and zesty Jamaican jerk spices, served with fresh lemon wheels [GF]
- ❖ ***New* Italian Sausage with Roasted Red Peppers and Onions** — Flame-grilled Italian-style sausages served with strips of pan-roasted red bell peppers and red onions [GF]
- ❖ ***New* Grilled Chicken Skewers with Bourbon BBQ Glaze** — Skewered and grilled all white-meat chicken breasts glazed with a house-made bourbon and garlic sauce [GF]
- ❖ ***New* Chicken Salad Stuffed Tomatoes** — Seasonally available, locally sourced tomatoes topped with our popular chicken salad served in a bed of shredded lettuce [GF]
- ❖ ***New* Crab Salad Stuffed Avocado** — House-made crab salad of asparagus, parsley and red peppers atop freshly cut avocados served in a bed of lettuce [GF] (Available Thurs – Sat)

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.

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

Seasonal Salads

- ❖ **Summertime Berry Fruit Salad** — A freshly-made medley of seasonally available fruits, citrus and berries [VG+, GF]
- ❖ **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 served 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 & Fresh Mozzarella Salad with Basil** — A diced tomato & balsamic medley topped with diced fresh ovalini Mozzarella cheese and garnished with fresh basil [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+]
- ❖ **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]
- ❖ **Greek Pasta Salad** — A chilled mix of bowtie Farfalle pasta with Greek spices, olive oil, artichoke hearts, and black Kalamata olives topped with crumbled feta cheese [VG]
- ❖ ***New* Tuscan Salad** — A fresh mix of arugula and radicchio lettuce with fresh fennel and diced tomatoes, served with a light lemon vinaigrette [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]
- ❖ **Citrus Couscous with Mandarin Oranges** — Steamed Moroccan couscous blended with dried fruits, crushed pecans and sweet Mandarin oranges [VG+, TN]
- ❖ **Roasted Beet Salad** — A medley of purple and golden beets roasted with balsamic vinegar, topped with chopped pecans and fresh herbs [VG+, GF, TN]
- ❖ **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]
- ❖ **Summer Succotash** — A medley of fresh zucchini, sweet peas, bi-color corn and summer squash in light blended olive oil with fresh basil garnish [VG+, GF]
- ❖ ***New* Tabbouleh** — A traditional Mediterranean staple dish of cooked bulgur, freshly chopped tomatoes, parsley and mint mixed with fresh lemon juice, olive oil and spices [VG+]
- ❖ ***New* Grilled Eggplant with Tomato Vinaigrette** — Grilled slices of Italian eggplant in a fresh tomato & olive vinaigrette topped with freshly chopped greens and feta cheese [VG, GF]
- ❖ ***New* German Potato Salad** — Quartered and boiled pieces of new potatoes mixed with fresh, chopped bacon, sliced green onions and a Dijon mustard vinaigrette [GF]
- ❖ ***New* Paulo's Rainbow Macaroni Salad** — A colorful mixture of elbow macaroni pasta with fresh seasonal vegetables, pickle relish and fresh herbs in a light salad dressing [VG+]

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