

*Custom Made Sandwiches**

Choose Your Meat:

House-Made Pimento Cheese
Turkey
Ham
Roast Beef (for an additional charge)
Smoked Turkey
Country Ham
Corned Beef
Pastrami
Chicken Salad
House-Made Tuna Salad
California Dreamer (Vegetarian Option)

Choose Your Cheese:

Swiss
Havarti
Colby Cheddar
Provolone
Smoked Gouda
American
Hot Pepper
Muenster

Choose Your Bread:

Whole Wheat
Light Rye
Dark Rye (Pumpernickel)
White (Sourdough)
Hoagie Bun

Additional Charge:

Croissant
Mini-Baguette
Ciabattini
Seven-Grain

Choose Your Topping(s):

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

Pickles
Red Onion
English Cucumber
Bacon (for an additional charge)

Choose Your Dressing(s):

Mouse Trap's Own House Specialty Sauce
Mayonnaise
Honey Mustard
Stone-ground Deli Mustard
Spicy Dijon Mustard
Horsey Sauce

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

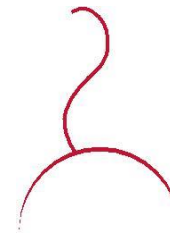
**Please allow extra time to prepare orders in excess of 6 custom made sandwiches.*

**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 [TN]
Oatmeal Raisin Cookie
Peanut Butter Cookie
New Mountain Berry Tart
Cheesecake
New Chocolate Marquis Cake

Brownie [TN]
Lemon Bar
Chocolate & Peanut Butter Bar [GF]
Raspberry Bars
Key Lime Cakes
New Strawberry Swirl Cheesecake
New Lemon Flower Tart



SINCE 1976



DELI MENU Summer 2020

HOURS

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

PHONE

859-269-2958

FAX

859-269-9571

Entrees

- ❖ **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
- ❖ **Lasagna Bolognese** — A casserole of locally-sourced, Kentucky ground sirloin in a house-made sauce with herbs and spices layered with noodles, ricotta and provolone cheeses
- ❖ **Chicken Tetrazzini** — A baked casserole of all white meat chicken breast in a butter sauce in long-form pasta with mushrooms, onions, peas and topped with parmesan cheese
- ❖ ***Home Again* 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]
- ❖ **Mousetrap's Pimento Cheese Hot Brown** — Our twist on the Kentucky classic — a baked open face sandwich of turkey, fresh tomato, bacon and made in-house pimento cheese Mornay sauce
- ❖ **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]
- ❖ **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]
- ❖ **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
- ❖ **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
- ❖ ***Home Again* Grilled Jamaican Jerk Jumbo Shrimp** — Grilled jumbo shrimp with fresh lemon juice, olive oil and zesty Jamaican jerk spices, served with fresh lemons [GF]
- ❖ ***Home Again* 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
- ❖ **Summer Seasonal Quiche** (Ask about our daily offerings!)*
- ❖ ***Home Again* 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]
- ❖ ***Home Again* Chicken Salad Stuffed Tomatoes** — Seasonally available, locally sourced tomatoes topped with our popular chicken salad served on a bed of shredded lettuce [GF]

All entrees* are available as a Bistro Box Meal in a lunch or dinner portion or a la carte. Bistro Boxes include two salads or side dishes* (see right) and a slice of French bread.

Entrees, Salads and 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.

Combo Specials

- ❖ **Daily Sandwich Special** and a cup of daily-prepared soup du jour or seasonal side salad. \$8.79
- ❖ **Three Salad Special:** Choose any 3 salads or side dishes in single cup portions. \$8.99

Salads

- ❖ **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]
- ❖ **Tomato Cucumber Salad** — A diced tomato and cucumber medley with thinly sliced red onion in a rice wine vinaigrette [VG+, GF]
- ❖ **Tomato Basil & Fresh Mozzarella Salad** — A tomato and fresh basil medley topped with diced fresh Mozzarella cheese [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]
- ❖ **Paulo's Rainbow Macaroni Salad** — A colorful mixture of elbow macaroni pasta with fresh seasonal vegetables and fresh herbs in a light salad dressing [VG+]
- ❖ **Traditional Pasta Primavera** — Tri-color spiral Rotini pasta with fresh broccoli florets, shaved carrots, and diced red peppers in a creamy Italian dressing [VG+]
- ❖ ***Home Again* 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]
- ❖ ***Home Again* Summertime Berry Fruit Salad** — A freshly-made medley of seasonally available fruits and berries [VG+, GF]

Side Dishes

- ❖ **Roasted Beet Salad** — A medley of purple and golden beets roasted with balsamic vinegar, chopped pecans and fresh herbs [VG+, GF, TN]
- ❖ ***Home Again* 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]
- ❖ ***Home Again* German Potato Salad** — Quartered new potatoes mixed with fresh, chopped bacon, sliced green onions and a Dijon mustard vinaigrette [GF]
- ❖ ***Home Again* Herbed Tomato Tart** — A classic summer savory tart composed of grape tomatoes, fresh basil, anchovies, parmesan cheese and olive oil baked in a puff pastry dough
- ❖ ***New* Lemon Parmesan Grilled Asparagus** — Grilled asparagus stalks with fresh olive oil and grated parmesan cheese served with charred lemon [VG, GF]
- ❖ ***Home Again* 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]
- ❖ ***Home Again* Roasted Broccoli with Garlic-Tahini Sauce** — Whole broccoli florets roasted with a minced garlic and sesame tahini sauce [VG+, GF]
- ❖ ***Home Again* Grilled Zucchini and Summer Squash** — A medley of marinated and grilled zucchini and summer squash with fresh herbs and citrus in a white wine vinaigrette [VG+, GF]
- ❖ ***Home Again* Citrus Couscous with Mandarin Oranges** — Moroccan couscous blended with dried fruits, crushed pecans and sweet Mandarin oranges [VG+, TN]

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