

*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

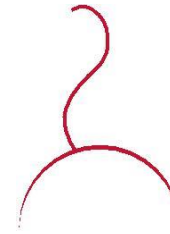
**Please allow extra time to prepare orders in excess of 6 custom made sandwiches.*

**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
Home Again Bourbon Pecan Tart
Cheesecake
New Chocolate Truffle Flourless Cake

Brownie [TN]
Lemon Bar
Chocolate & Peanut Butter Bar [GF]
New Apple Butter Crumb Bar
Home Again Apple Pie Slice
New Pumpkin Cheesecake
New Raspberry Lemon Drop Cake



SINCE 1976



DELI MENU Autumn 2020

HOURS

MONDAY-FRIDAY 10-6 • 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]
- ❖ **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
- ❖ ***Home Again* Mousetrap's Signature Mini Meatloaf** — Miniature oven-baked meatloaf made with Kentucky Proud Beef, bread crumbs, carrots, celery, red onion and our signature spices
- ❖ ***New* Chicken Alfredo** — A stovetop casserole of all white meat chicken breast in a white sauce in long-form pasta with garlic, onions, fresh herbs and topped with parmesan cheese
- ❖ ***Home Again* Chicken Pot Pies** — A house-made savory pie filled with all white meat chicken breast, carrots, celery, peas and onions in a creamy white sauce in a puff pastry topped shell
- ❖ **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
- ❖ ***Home Again* Cocktail Jumbo Shrimp** — Jumbo-sized shrimp in New England spices served with a fresh, made-in-house cocktail sauce [GF]
- ❖ **Autumn Seasonal Quiche** (Ask about our daily offerings!)*
- ❖ ***New* Stuffed Portabella Mushrooms** — A whole portabella mushroom cap stuffed with roasted vegetables, panko bread crumbs and fresh herbs, topped with grated Parmesan cheese [VG, 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

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

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]
- ❖ ***Home Again* Waldorf Salad** — Our twist on the classic recipe from the Waldorf-Astoria Hotel made of fresh green apples, red grapes, pecans and sun-dried raisins in a light salad dressing [VG, GF, TN]
- ❖ ***New* Caesar Salad** — A house-made leaf salad prepared with parmesan cheese, made in-house croutons, cracked pepper and a house made Caesar dressing on the side [VG]
- ❖ **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]
- ❖ **Traditional Pasta Primavera** — Tri-color spiral Rotini pasta with fresh broccoli florets, shaved carrots, and diced red peppers in a creamy Italian dressing [VG+]
- ❖ **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+]
- ❖ ***Home Again* 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]
- ❖ ***Home Again* Autumn Citrus Fruit Salad** — A freshly-made medley of seasonally available fruits and citrus [VG+, GF]

Side Dishes



- ❖ ***Home Again* Green Beans & Sautéed Mushrooms** — Fresh green beans with sautéed mushrooms, garlic and olive oil with a chef's blended bourbon-smoked chili powder [VG+, GF]
- ❖ ***New* Pimento Mac & Cheese** — Our twist on the American classic: Cavatapi pasta tossed in our house Swiss and cheddar cheese sauce with a crispy Panko bread topping [VG]
- ❖ ***Home Again* Mousetrap's Signature Smashed Potatoes** — Cooked Red-skin potatoes layered in a sour cream sauce and topped with melted Colby Cheddar cheese [VG, GF]
- ❖ ***Home Again* Roasted Butternut Squash with Maple Cinnamon** — Oven-roasted butternut squash tossed with cinnamon and spices with a hint of pure maple syrup [VG+, GF]
- ❖ ***Home Again* Steamed Asparagus** — Fresh asparagus steamed and garnished with house spices [VG+, GF]
- ❖ ***Home Again* Sautéed Brussel Sprouts** — Fresh, halved Brussel sprouts lightly sautéed in vegetable oil to a golden crisp [VG+, GF]
- ❖ **Roasted Broccoli with Garlic-Tahini Sauce** — Whole broccoli florets roasted with a minced garlic and sesame tahini sauce [VG+, GF]
- ❖ ***Home Again* Roasted Sweet Potatoes & Onions** — Sliced sweet potato wedges pan-roasted with a blend of spices and layered with roasted red onions [VG+, GF]
- ❖ ***New* Vegetable Bread Stuffing** — Homestyle bread stuffing made with toasted bread, celery, onions, cranberries and savory herbs cooked in a house-made vegetable stock [VG]