

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 Bread:

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

Choose Your Topping(s):

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

Choose Your Dressing(s):

Mouse Trap's Own House Specialty Sauce
Mustard
Mayonnaise
Honey Mustard

Choose Your Cheese:

Swiss
Havarti
Colby Cheddar
Provolone
Smoked Gouda
American
Hot Pepper
Muenster

Additional Charge:

Croissant
Mini-Baguette
Ciabattini
Seven-Grain

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

Stone-ground Deli

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.

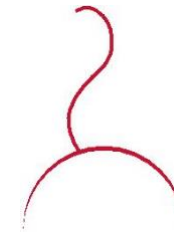
*We request that any orders in excess of 8 sandwiches be directed to our catering services.

Cookies



Chocolate Chip Cookie
White Chocolate with Macadamia Nut Cookie [TN]

Oatmeal Raisin Cookie
Peanut Butter Cookie



SINCE 1976



DELI MENU
Winter 2021

HOURS

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

PHONE
859-269-2958

FAX
859-269-9571

Entrees

- ❖ ***New* Irish Pot Roast** — An Irish twist on the American beef stew with winter carrots, young potatoes, onions, herbs and Guinness Beer simmered to a tender finish
- ❖ **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
- ❖ **Mousetrap's Signature Mini Meatloaf** — Miniature oven-baked meatloaf made with Kentucky Proud Beef, bread crumbs, carrots, celery, red onion and our signature spices
- ❖ **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]
- ❖ **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* Grilled Cajun Jumbo Shrimp** — Jumbo-sized shrimp grilled with a spicy Cajun seasoning served with a house-made remoulade sauce [GF]
- ❖ **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
- ❖ ***Home Again* Jambalaya** — A traditional Creole rice dish with all-white meat chicken breasts, andouille sausage and fresh vegetables in a spicy tomato base [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
- ❖ **Winter Seasonal Quiche** (Ask about our daily offerings!)*

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 e side dishes in single cup portions. \$8.99

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, 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.

Deluxe Desserts

- | | |
|---------------------------------------|---------------------------------|
| Chocolate Chip Brownie | Lemon Bar |
| Chocolate & Peanut Butter Bar [GF] | Apple Butter Crumb Bar |
| Bourbon Pecan Tart | Apple Pie Slice |
| Cheesecake | *New* Chocolate Espresso |
| Cheesecake | |
| Chocolate Truffle Flourless Cake [GF] | Raspberry Lemon Drop Cake |

Salads

- ❖ ***New* Winter Fruit Salad** — A freshly-made medley of seasonally available fruits and citrus [VG+, GF]
- ❖ ***New* Winter Green Salad with Clementine Dressing** — A fresh mix of leafy greens with fresh oranges, served with a clementine vinaigrette on the side [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]
- ❖ ***New* Tomato Artichoke Salad** — A diced tomato and artichoke medley with chopped parsley in a Champagne vinaigrette [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]
- ❖ **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]
- ❖ ***Home Again* Muffaletta Salad** — A hearty medley of salamis and cheeses tossed with olives, artichokes, peppers and a Giardiniera mix [GF]
- ❖ **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]

Side Dishes

- ❖ ***New* Green Bean Casserole** — Freshly steamed green beans with a creamy mushroom sauce, and garlic-infused fried onions baked to a golden crisp [VG, GF]
- ❖ ***New* Mashed Potatoes with Mushroom Gravy** — Savory potatoes mashed to a fluffy consistency served with a hearty mushroom gravy and herbs [VG, GF]
- ❖ ***New* New Orleans-style Red Beans & Rice** — A medley of red beans, andouille sausage, and okra served over a bed of white rice [GF]

- ❖ ***Home Again* Crispy Spiced Cauliflower and Okra** – Lightly breaded cauliflower florets and sliced okra oven-roasted with a Chef’s blend of spices [VG+, GF]
- ❖ **Steamed Asparagus** – Fresh asparagus steamed and garnished with house spices [VG+, GF]
- ❖ **Sautéed Brussel Sprouts** – Fresh, halved Brussel sprouts lightly sautéed in vegetable oil to a golden crisp [VG+, GF]
- ❖ ***Home Again* Sugar and Spice Glazed Carrots** – Julienned carrots cooked al dente, glazed with fresh maple syrup and a warm blend of spices [VG+, GF]
- ❖ ***Home Again* Roasted Root Vegetable Medley** – A blend of pan-roasted carrots, parsnips, radishes, and rutabagas in an earthy mustard dressing [VG+, GF]

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