

*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
Muenster

Choose Your Bread:

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

Croissant (for an additional charge)
Mini-Baguette (for an additional charge)
Ciabattini (for an additional charge)
Seven-Grain
Honey Wheat Wrap

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

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

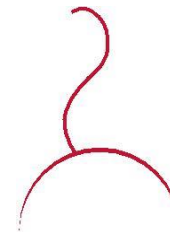
**Please allow extra time to prepare orders in excess of 6 custom made sandwiches.*

**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
Cheesecake

Chocolate Chip Brownie
Lemon Bar
Chocolate & Peanut Butter Bar [GF]
Raspberry Bars



SINCE 1976



MENU
Spring 2021

HOURS

MONDAY-SATURDAY 9-6 • SUNDAY 11-5

PHONE
859-269-2958

WEB
mousetrapky.com

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* 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* 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]
- ❖ **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 Tuscan Jumbo Shrimp** — Grilled jumbo shrimp with fresh lemon juice, olive oil and a blend of Mediterranean spices, served with fresh lemon [GF]
- ❖ ***Home Again* 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
- ❖ **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
- ❖ **Spring Seasonal Quiche** (Ask about our daily offerings!)*
- ❖ ***Home Again* Eggplant "Parmesan"** — Baked slices of Italian eggplant with vegan breading, topped with Daiya provolone and made in-house marinara sauce over linguine pasta [VG+]

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

- ❖ ***New* Springtime Stone Fruit Salad** — A freshly-made medley of seasonally available fruits and citrus [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]
- ❖ ***Home Again* 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]
- ❖ ***Home Again* Tomato Cucumber Salad** — A diced tomato and cucumber medley with thinly sliced red onion in a rice wine vinaigrette [VG+, GF]
- ❖ ***Home Again* Tomato Basil & Fresh Mozzarella Salad** — A diced tomato and fresh basil medley topped with diced fresh ovalini Mozzarella cheese and garnished with fresh mango [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]
- ❖ **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+]
- ❖ **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]

Side Dishes

- ❖ **Sautéed Brussel Sprouts** — Fresh, halved Brussel sprouts lightly sautéed in vegetable oil to a golden crisp [VG+, GF]
- ❖ ***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]
- ❖ ***Home Again* Lemon Parmesan Grilled Asparagus** — Grilled asparagus stalks with fresh olive oil and grated parmesan cheese served with charred lemon [VG, GF]
- ❖ ***Home Again* Spring Carrot, Pea and Mint Medley** — A medley of carrots, peas, mint and dill in a light lemon vinaigrette [VG+, GF]
- ❖ ***New* Oven-Roasted New Potato Medley** — A medley of fresh New potatoes oven-roasted with olive oil, fresh thyme and rosemary [VG+, GF]
- ❖ ***Home Again* Ratatouille** — A traditional French dish of Italian eggplant, zucchini, summer squash, garbanzo beans, red onion in a tomato sauce with herbs and spices [VG+, GF]
- ❖ ***Home Again* Roasted Beet Salad** — A medley of purple and golden beets roasted with balsamic vinegar, chopped pecans and fresh herbs [VG+, GF, TN]
- ❖ ***Home Again* 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]
- ❖ ***New* Patty Pan & Sunburst Squash Medley** — Sautéed, locally sourced patty pan and sunburst squash in a basil-infused olive oil [VG+]