

*Custom Made Sandwiches**

Choose Your Meat:

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

Choose Your Cheese:

Swiss
Colby Cheddar
American
Provolone
Havarti
Smoked Gouda
Hot Pepper

Choose Your Bread:

Whole Wheat
Light Rye
Dark Rye (Pumpernickel)
White (Sourdough)
Seven-Grain
Hoagie Bun
Honey Wheat Wrap

Additional Charge:

Croissant
Mini-Baguette
Ciabattini (Ciabatta Roll)

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)

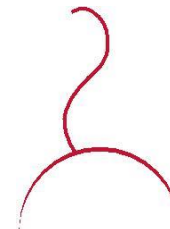
Choose Your Dressing(s):

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

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
- ❖ **½ Sandwich Special:** ½ of any custom sandwich with either a cup of soup du jour, salad or side dish. \$6.79

*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.



SINCE 1976



**DELI MENU
Summer 2021**

HOURS

MONDAY-SATURDAY 9-6 • SUNDAY 11-5

PHONE
859-269-2958

WEBSITE
www.mousetrapky.com

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 cheese
- ❖ ***Home Again* Chicken Tetrazzini** — A baked casserole of all white meat chicken breast in a butter sauce with long-form pasta, mushrooms, onions, peas and topped with parmesan cheese
- ❖ **Grilled Chicken Skewers with Bourbon BBQ Glaze** — Skewered and grilled all white-meat chicken breast 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 homemade 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 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 Pomodoro 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]

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).

Entrees, Salads, Side Dishes and Soups are also available for larger quantities by special order through our catering services. Please contact our chef for details and order placement.

**due to limited availability and seasonal issues, we reserve the right to substitute for any out of stock items.*

Desserts

Chocolate Chip Cookie
White Chocolate with Macadamia Nut Cookie [TN]
Oatmeal Raisin Cookie
Peanut Butter Cookie
New Mountain Berry Tart
Cheesecake

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

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 Medley** — A medley of red 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 chopped pepper 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
- ❖ **Lemon Parmesan Asparagus** — Asparagus stalks with fresh olive oil and grated parmesan cheese served with fresh 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]
- ❖ **Patty Pan & Sunburst Squash Medley** — Sautéed, locally sourced patty pan and sunburst squash in a basil-infused olive oil [VG+]
- ❖ ***New* Sicilian Couscous** — Pearl couscous blended with a house made sauce of sundried tomatoes, black olives, fresh garlic, herbs and spices [VG+]

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