

*Custom Made Sandwiches**

Choose Your Filling:

House-Made Pimento Cheese
Turkey
Ham
Roast Beef
Smoked Turkey
Corned Beef
Pastrami
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
White (Sourdough)
Light Rye
Dark Rye (Pumpernickel)
Seven-Grain
Hoagie Bun
Spinach Wheat Wrap

For an 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):

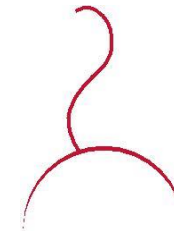
Mouse Trap's Own House Specialty Sauce
Mayonnaise
Horsey Sauce
Stone-ground Deli Mustard
Spicy Dijon Mustard
Creamy Italian Dressing

Combo Specials

- ❖ **Daily Sandwich Special** and a cup of daily-prepared soup du jour, seasonal salad or side dish. \$11.99
- ❖ **Three Salad Special:** Choose any 3 salads or side dishes in single cup portions. \$9.99
- ❖ **½ Sandwich Special:** ½ of any custom sandwich with either a cup of soup du jour, seasonal salad or side dish. \$8.99

*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
Spring 2023

HOURS

MONDAY-SATURDAY 9-6 • SUNDAY 11-5

PHONE
859-269-2958

WEBSITE
www.mousetrapky.com

Entrees



- ❖ **Lasagna Bolognese** — A casserole of locally-sourced, Kentucky Proud ground sirloin in a house-made sauce with Italian herbs and spices layered with noodles, ricotta and provolone cheeses
- ❖ **Italian Meatballs in Marinara** — Made in-house meatballs of Kentucky ground beef, chopped parmesan, Ciabattini bread crumbs, fresh herbs and spices served with freshly made marinara sauce and grated parmesan
- ❖ **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 steamed broccoli
- ❖ **Grilled Tuscan Jumbo Shrimp** — Grilled jumbo shrimp with fresh lemon juice, olive oil and a blend of Mediterranean spices, served with fresh lemon wheels [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
- ❖ **Grilled Mediterranean Salmon Skewer with Lemon** — Skewered and grilled filets of fresh salmon seasoned with olive oil, lemon and a house blend of Tuscan spices [GF]
- ❖ **Quiche Lorraine** — A savory egg custard pastry filled with all-natural Swiss cheese and chopped hickory-smoked ham, served by the slice
- ❖ ***Seasonal* Spring Vegetarian Quiche** (Ask about our daily offerings!)* [VG]
- ❖ ***Seasonal* 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
- ❖ ***Seasonal* * 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
- ❖ ***Seasonal* Eggplant "Parmesan"** — Baked slices of Italian eggplant with vegan breading, topped with Daiya provolone and made in-house marinara sauce over long-form pasta [VG+]

Side Dishes



- ❖ ***Seasonal* Sautéed Brussel Sprouts** — Fresh, halved Brussel sprouts lightly sautéed in oil to a golden crisp [VG+, GF]
- ❖ ***Seasonal* Oven-Roasted New Potato Medley** — A medley of fresh New potatoes oven-roasted with olive oil, fresh thyme and rosemary [VG+, GF]
- ❖ ***Seasonal* 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]
- ❖ ***Seasonal* 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]

Salads



- ❖ **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+]
- ❖ **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]
- ❖ ***Seasonal* Springtime Berry Fruit Salad** — A freshly-made medley of seasonally available fruits and berries [VG+, GF]
- ❖ ***Seasonal* Tomato, Basil & Fresh Mozzarella Salad** — A diced tomato and fresh basil medley topped with cubed fresh ovalini Mozzarella cheese and garnished with fresh basil garnish [VG, GF]
- ❖ ***Seasonal* Paulo's Rainbow Macaroni Salad** — A colorful mixture of Cavatapi pasta with fresh seasonal vegetables and fresh herbs in a light salad dressing [VG+]
- ❖ ***Seasonal* Greek Summer Salad** — Crisp Romaine lettuce with a light Grecian lemon dill dressing [VG, GF]
- ❖ ***Seasonal* 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]

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).

Desserts

Chocolate Chip Cookie
Oatmeal Raisin Cookie
Peanut Butter Cookie
Salted Caramel Chocolate Chip Cookie
White Chocolate Macadamia Nut Cookie [TN]
New York Style Cheesecake

Chocolate Chip Brownie
Lemon Bar
Chocolate & Peanut Butter Bar [GF]
Seasonal Raspberry Bar
Weekly Olive's Apron Dessert
(Ask about weekly offerings!)

Catering

Entrees, Salads, Side Dishes and Soups are also available for larger quantities (8 servings or more) by special order in advance through our separate 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.

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