

*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):

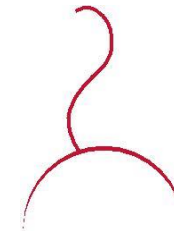
Mouse Trap's Own House Specialty Sauce
Mayonnaise
Horsey Sauce
Stone-ground Deli Mustard
Spicy Dijon Mustard
Creamy Italian Dressing

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
Summer 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 Jamaican Jerk Jumbo Shrimp** — Grilled jumbo shrimp with fresh lemon juice, olive oil and a zesty blend of Jamaican 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* Summer Vegetarian Quiche** (Ask about our daily offerings!)* [VG]
- ❖ ***Seasonal* Chicken Catalana** — A casserole dish of roasted all-white meat chicken breasts, summer tomatoes, artichoke hearts, and Greek olives [GF]
- ❖ ***Seasonal* *Chicken Salad Stuffed Tomatoes** — Seasonally available, locally sourced tomatoes topped with our popular chicken salad served on a bed of shredded lettuce [GF]
- ❖ ***Seasonal* Black Bean Cakes** — House-made, hand formed black bean patties with roasted corn, diced red peppers, & cilantro, served with a daily in-house made guacamole [VG+]

Side Dishes



- ❖ ***Seasonal* Patty Pan & Sunburst Squash Medley** — Sautéed, locally sourced patty pan and sunburst squash in a basil-infused olive oil [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* Tabbouleh** — A traditional Mediterranean staple dish of cooked bulgur, freshly chopped tomatoes, parsley and mint mixed with fresh lemon juice, olive oil and spices [VG+]
- ❖ ***Seasonal* 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]

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* Summertime Stone Fruit Salad** — A freshly-made medley of seasonally available stone fruits and melons [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* Midsummer Cavatappi with Pesto Sauce** — A pasta salad made with whole durum wheat cavatappi noodles, summer squashes, cherry tomatoes and a house-made pesto sauce [VG, TN]
- ❖ ***Seasonal* 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]
- ❖ ***Seasonal* Loaded Potato Salad** — A classic American summer staple of cooked red potatoes, chives, bacon bits and cheddar cheese in a sour cream base

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