Custom Made Sandwiches*

Choose Your Filling: Choose Your Cheese:

House-Made Pimento Cheese Swiss

Turkey Colby Cheddar
Ham American
Roast Beef Provolone
Smoked Turkey Havarti
Corned Beef Smoked Gouda
Pastrami Hot Pepper

Country Ham Chicken Salad

House-Made Tuna Salad

California Dreamer (Vegetarian Option)

Salami (Seasonal)

<u>Choose Your Bread:</u> <u>For an Additional Charge:</u>

Whole Wheat Croissant
White (Sourdough) Mini-Baguette

Light Rye Ciabattini (Ciabatta Roll)

Dark Rye (Pumpernickel)

Seven-Grain Hoagie Bun

Spinach Wheat Wrap

Choose Your Topping(s):

Red Tomato Pickles
Leaf Lettuce Red Onion

Spring Mix Lettuce English Cucumber

Spinach Bacon (for an additional charge)

Avocado (for an additional charge)

Choose Your Dressing(s):

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

Combo Specials

- Daily Sandwich Special and a cup of daily-prepared soup du jour, seasonal salad or seasonal side dish. \$11.99
- * Three Salad Special: Choose any 3 salads or side dishes in single cup portions. \$9.99
- * 1/2 Sandwich Special: 1/2 of any custom sandwich with either a cup of soup du jour, seasonal salad or seasonal 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 Autumn 2023

HOURS

MONDAY-SATURDAY 9-6 ● SUNDAY 11-5

PHONE 859-269-2958 WEBSITE www.mousetrapky.com



- ❖ 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
- Mousetrap's Signature Mini Meatloaf Miniature oven-baked meatloaf made with Kentucky Proud Beef, bread crumbs, carrots, celery, red onion and our signature spices
- ❖ 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
- **Seasonal* Cocktail Jumbo Shrimp Jumbo-sized shrimp in New England spices served with a fresh, made-in-house cocktail 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
- 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]
- ❖ Quiche Lorraine A savory egg custard pastry filled with all-natural Swiss cheese and chopped hickory-smoked ham, served by the slice
- *Seasonal* Autumn Vegetarian Quiche Served by the slice (Ask about our daily offerings!)* [VG]
- * *Seasonal* Filet of Beef Tenderloin Sliced filets of grilled and oven-roasted USDA Choice beef tenderloin with a garlic, black pepper and savory sauce rub [GF]
- ❖ *Seasonal* Mousetrap's Pimento Cheese Hot Brown Our twist on the Kentucky classic a baked open face sandwich of turkey, fresh tomato, bacon and made in-house pimento cheese Mornay sauce
- ❖ *Seasonal* Walnut Stuffed Acorn Squash A baked, open-shelled half of a locally sourced acorn squash stuffed with a medley of brown-sugar candied walnuts, fresh cranberries and a chef's blend of spices [VG+, TN]

Side Dishes

- *Seasonal* Sautéed Brussel Sprouts Fresh, halved Brussel sprouts lightly sautéed in vegetable oil to a golden crisp [VG+, GF]
- *Seasonal* Mousetrap's Signature Smashed Potatoes— Cooked Red-skin potatoes layered in a sour cream sauce and topped with melted Colby Cheddar cheese [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* Roasted Butternut Squash with Maple Cinnamon Oven-roasted butternut squash tossed with cinnamon and spices with a hint of pure maple syrup [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]
- ❖ 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* Autumn Harvest Fruit Salad A freshly-made medley of seasonally available fruits and citrus [VG+, GF]
- *Seasonal* 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]
- *Seasonal* Wild Rice & Pumpkin Salad— A blend of wild, long-grain rice, roasted pumpkin, pepitas, dried cranberries, celery and parsley in a mandarin orange, honey and apple cider 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
- *Seasonal* Greek Pasta Salad A chilled mix of bowtie Farfalle pasta with artichoke hearts, a mix of Greek olives, olive oil and a Greek blend of spices topped with crumbled feta cheese [VG]



The Mouse Trap offers a daily selection of house-made soups. Please see our <u>Facebook</u> 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* Pumpkin Cheesecake

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.

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

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