



WINTER MENU 2024

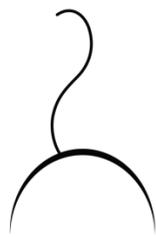
HOURS

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Monday- Saturday

9 AM - 6 PM

Sunday

11 AM - 5PM



WEBSITE

.....
www.mousetrapky.com

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MOUSETRAP

PHONE

.....
(859) 269-2958

CUSTOM MADE SANDWICHES

BREAD

Whole Wheat
White (Sourdough)
Dark Rye (Pumpernickel)
Seven-Grain
Spinach Wheat Wrap
Ciabattini **
Mini- Baguette**
Croissant**
Hoagie Bun
Light Rye

CHEESE

Provolone
Swiss
Colby Cheddar
American
Smoked Gouda
Hot Pepper
Havarti

FILLINGS

Turkey
Ham
Roast Beef
Smoked Turkey
Chicken Salad
Italian Salami
California Dreamer (VG)
House-Made Tuna Salad
Pastrami
Country Ham
Corned Beef
House-Made Pimento Cheese (VG)

TOPPINGS

Red Tomato
Leaf Lettuce
Spring Mix Lettuce
Red Onion
Bacon **
Spinach
Avocado **
Pickles
English Cucumber

DRESSINGS

Mayonnaise
Horsey Sauce
Honey Mustard
Stone-ground Deli Mustard
Spicy Dijon Mustard
Creamy Italian Dressing
Mousetrap's House Speciality Sauce

SPECIALS

Daily Sandwich Special and a cup of daily-prepared soup du jour, salad, or side dish for \$11.99
1/2 Sandwich Special: 1/2 of any custom sandwich with either a cup of soup du jour, salad, or side dish for \$8.99
Three Salad Special: Choose any 3 salads or side dishes in a single cup portion for \$9.99

**Please allow extra time to prepare orders in excess of 6 custom made sandwiches. We request any orders in excess of 8 be directed to catering services. **

**additional charge



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.



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 PIE

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.



CRAB CAKE WITH CHIPOTLE AIOLI

House-made, hand-formed crab patties with diced red peppers and chopped parsley, served with a lemon slice and a smoky chipotle aioli.



QUICHE LORRAINE

A savory egg custard pastry filled with all-natural Swiss cheese and chopped hickory smoked ham, served by the slice.



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)

SEASONAL ENTREES



CAJUN-SPICED JUMBO SHRIMP

Jumbo-sized shrimp grilled with New Orleans spices served with a fresh, made in-house remolaude sauce.

(GF)



WINTER VEGETARIAN QUICHE

Served by the slice! Ask about our daily offerings! (VG)



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.



JAMBALAYA

A traditional Creole rice dish with all-white meat chicken breasts, andouille sausage, and fresh vegetables in a spicy tomato base. (GF)



STUFFED PORTABELLA MUSHROOM

A whole portabella mushroom cap stuffed with roasted vegetables, panko bread crumbs and fresh herbs, and topped with grated parmesan cheese. (VG, GF)

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

SEASONAL SIDES

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SAUTEED BRUSSEL SPROUTS

Fresh, halved brussel sprouts lightly sauteed in vegetable oil to a golden crisp. (VG+,GF)



ROASTED CREOLE POTATOES

Roasted Golden Yukon potatoes with a New Orleans inspired spice blend and infused with butter. (VG, GF)



CRISPY SPICED CAULIFLOWER & OKRA

Lightly breaded cauliflower florets and sliced okra oven roasted with a Chef's blend of spices. (VG+, GF)



NEW ORLEANS STYLE BEANS & RICE

A medley of red beans, andouille sausage, and okra served over a bed of white rice. (GF)

DIETARY RESTRICTIONS

VG= VEGETARIAN

VG+ = VEGAN

GF = GLUTEN FREE

TN= CONTAINS TREE NUTS

SALADS



MOM'S MEDITERRANEAN SALAD WITH FETA AND 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 SALADS



WINTER POME FRUIT SALAD

A freshly-made medley of seasonally available pome fruits and berries. (VG+, GF)



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 SALADS CONT.



ROASTED BEET & SPINACH SALAD

Diced and roasted golden beets served over a bed of fresh spinach, topped with goat cheese crumbles, served with a balsamic vinaigrette on the side. (GF, VG)



FARRO & PEAR SALAD

A medley of pear farro cooked in chicken stock, freshly sliced pears, walnuts, arugula, and radicchio lettuces tossed in an apple cider and dijon mustard vinaigrette, topped with shaved manchego cheese. (TN)



CAJUN PASTA SALAD

A chilled mix of farfalle (bowtie) pasta blended with a New Orleans inspired spice-infused garlic aioli and tossed with diced red onion, celery, red pepper, and sliced andouille sausage.

DESSERTS

CHOCOLATE CHIP COOKIE

SALTED CARAMEL CHOCOLATE CHIP COOKIE

OATMEAL RAISIN COOKIE

WHITE CHOCOLATE MACADAMIA NUT COOKIE (TN)

PEANUT BUTTER COOKIE

LEMON BAR

CHOCOLATE CHIP BROWNIE

SEASONAL OATMEAL RAISIN & WALNUT BAR (TN)

SEASONAL TURTLE BROWNIE

CHOCOLATE & PEANUT BUTTER BAR

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SOUPS



We offer a daily selection of house-made soups! Please see our Facebook Page for the soup du jour and like our page to stay updated!

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, by calling the store, for details and order placement!

