

# SPRING MENU 2024

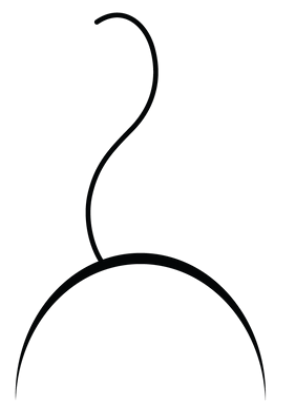
## HOURS

Monday- Saturday

9 AM - 6 PM

Sunday

11 AM - 5PM

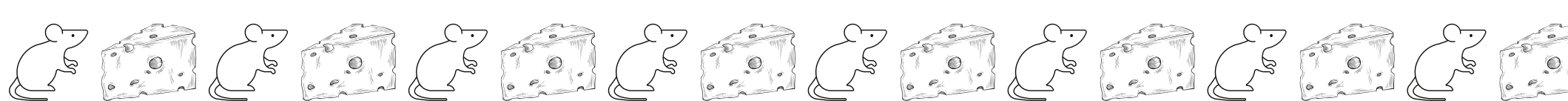


WEBSITE

[www.mousetrapky.com](http://www.mousetrapky.com)

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.



## 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, ready to serve with your favorite style pasta



## CHICKEN ALFREDO

A stovetop casserole of all white meat chicken breast in a white, Parmesan cheese sauce in Fettuccine pasta combined with sautéed garlic, onions, fresh herbs and steamed broccoli



## 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



## QUICHE LORRAINE

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



## GRILLED TUSCAN SALMON SKEWER

Skewered and grilled filets of fresh salmon seasoned with olive oil, lemon, and a house blend of Tuscan spices (GF)



## GARLIC-BUTTER SHRIMP

Sauteéd jumbo shrimp in a garlic-and-butter white wine sauce (GF)

# SEASONAL ENTREES

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## MOUSETRAP'S PIMENTO CHEESE HOT BROWN

Our take on the Kentucky classic! A baked, open-faced sandwich of sliced turkey, fresh red tomato, peppered bacon, and made in-house Mornay sauce served over sourdough bread.



## VEGETARIAN SPRING QUICHE

A rotating selection provided weekly. Inquire within for the current offering. (VG)



## KENTUCKY FRIED CATFISH WITH BOURBON RAVIGOTE

Filets of fresh Kentucky catfish battered with a savory, chef-spiced cornmeal breading sauteed to a golden crisp served with an herb-infused mustard sauce with a bourbon twist.



## FRIED GREEN TOMATO AND AUBERGINE FRITES

Kentucky and French classics combine in stacks of cornmeal breaded and fried green tomatoes and eggplant filets layered with lemon-infused ricotta cheese and served in a red tomato and Italian herb coulis. (VG, Vegan substitution available through our catering services)

# SEASONAL SIDES

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## SAUTEED BRUSSEL SPROUTS

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



## POTATO GRATIN DAUPHINOIS

A gratin of sliced Yukon potatoes and thinly sliced Gruyere cheese baked in cream and butter from the Dauphine region in south-eastern France (VG, GF)



## RATATOUILLE

A traditional French peasant dish of Italian eggplant, zucchini, summer squash, garbanzo beans, and red onion in a savory herb and spice infused tomato sauce (VG+, GF)



## SOUTHERN CHEESE GRITS

This savory porridge dish, a favorite among horse-racing aficionados, is made from ground hominy cooked in chicken stock, butter, and minced garlic mixed with shredded English Colby cheese and smoked paprika, which pairs well with shrimp or poultry (GF)

# SALADS

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## 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)



## TRADITIONAL PASTA PRIMAVERA

Tri-color spiral rotini pasta with fresh broccoli florets, shaved carrots, and diced red peppers in a creamy Italian dressing (VG+)



## 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)

# SEASONAL SALADS



## SPRINGTIME BERRY FRUIT SALAD

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



## TOMATO, BASIL, AND FRESH MOZZARELLA SALAD

A diced red tomato and Italian basil medley marinated in a 3-year aged Balsamic and olive oil vinaigrette topped with cubed fresh ovalini Mozzarella cheese and garnished with fresh chiffonade basil (VG, GF)



## KALE & QUINOA SALAD WITH LEMON-VINAIGRETTE

A house-made leaf salad prepared with kale, cooked quinoa, cubed avocado, sliced cucumbers and grape tomatoes tossed in a light lemon-dijon vinaigrette (VG+, GF)



## SALAD MENTONNAISE

A refreshing and tangy leafy salad, originating from the French Riviera town and lemon capital of Menton, combining thinly sliced fennel, orange wedges, and quartered artichoke hearts with toasted pine nuts, lemon zest and a spring medley of lettuces served with a house-made citrus vinaigrette (VG+, GF, TN)



## ROASTED RED PEPPER, SPINACH, AND FETA PASTA SALAD

A simple, yet elegant pasta salad composed of whole-wheat penne pasta tossed with sliced roasted red peppers, wilted spinach, and crumbled feta cheese in light olive oil (VG)

# DESSERTS

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**CHOCOLATE CHIP COOKIE**

**CHOCOLATE CHIP BROWNIE**

**OATMEAL RAISIN COOKIE**

**CHCOLATE & PEANUT BUTTER BAR**

**PEANUT BUTTER COOKIE**

**LEMON BAR**

**SALTED CARAMEL CHOCOLATE CHIP  
COOKIE**

**TURTLE BROWNIE**

**SEASONAL RASPBERRY BAR**

**WHITE CHOCOLATE MACADAMIA NUT  
COOKIE (TN)**

# SOUPS

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**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

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**Entrees, salads, side dishes, and soups are also available for larger quantities (8 servings or more) by special order in advance through our seperate catering services. Please contact our chef, by calling the store, for details and order placement!**

## DIETARY RESTRICTIONS

**VG= VEGETARIAN**

**VG+ = VEGAN**

**GF = GLUTEN FREE**

**TN= CONTAINS TREE NUTS**