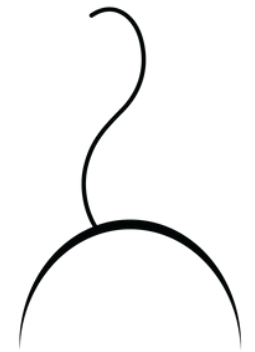




SUMMER MENU

2024



HOURS

Monday- Saturday
9 AM - 6 PM

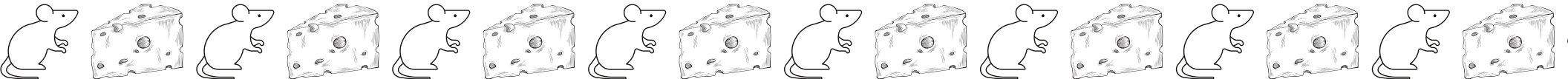
Sunday
11 AM - 5PM

WEBSITE

www.mousetrapky.com

PHONE

(859) 269-2958





CUSTOM MADE SANDWICHES



****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. ****

BREAD

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

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)

CHEESE

Provolone
Swiss
Colby Cheddar
American
Smoked Gouda
Hot Pepper
Havarti

TOPPINGS

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

****additional charge**

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



ENTREES



LASAGNA BOLOGNESE

A casserole of layered noodles, ricotta, and a house-made Bolognese sauce from locally-sourced, Kentucky Proud ground sirloin with Italian herbs and spices topped with melted and bubbly provolone cheese.



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.



GRILLED TUSCAN SALMON SKEWER

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



GRILLED JAMAICAN JERK JUMBO SHRIMP

Jumbo sized shrimp tossed with fresh lemon juice, extra virgin olive oil and a blend of Tuscan herbs, then grilled on an open flame. (GF)



QUICHE LORRAINE

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

SEASONAL ENTREES

GRILLED ITALIAN SAUSAGES WITH MARINATED PEPPERS & ONIONS

Flame-grilled links of locally sourced Italian sausage served with grilled red pepper and red onion strips marinated in a thyme and balsamic glaze, served with additional glaze. (VG. GF)



VEGETARIAN SUMMER QUICHE

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



SALMON CROQUETTES WITH HOLLANDAISE CREAM

Sauteed patties of salmon, celery, and bread crumbs rolled in panko crumbs served with a Hollandaise inspired cream sauce.



GRILLED HALLOUMI WITH SEASONED TOMATOES

Grilled chunks of halloumi cheese served inside seasoned and grilled tomatoes, spiced with a blend of chef's spices. (VG, GF)



SEASONAL SIDES



SAUTEED PATTY PAN & SUNBURST SQUASHES

Fresh, locally-sourced baby squashes halved and sautéed with fresh basil, minced garlic and a blend of spices. (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)



GRILLED EGGPLANT WITH TOMATO VINAIGRETTE

A twist on the French Provençal tian made of grilled eggplant filets, layered with a tomato and kalamata olive vinaigrette and topped with feta cheese and mixed greens. (VG, GF)



RICE PILAF LYONNAISE

A dish of twice cooked long grain rice with butter, minced onion, chicken stock, and white wine. Hailing from the region of Lyon, this rice pilaf dish is fluffier and richer than its Mediterranean counterparts. (GF)

SALADS

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 SALAD 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

SUMMER STONE FRUIT SALAD

A freshly-made medley of seasonally available stone fruits and melons. (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)



BLACK BEAN AND ROASTED CORN SALAD

A house-made medley of black beans, garlic pan-roasted corn, diced red peppers, cilantro, and blend of southwestern spices served in a red wine vinaigrette. (VG+, GF)



DECONSTRUCTED TABBOULEH

A medley of English cucumbers, grape tomatoes, Italian parsley, fresh mint all coarsely chopped and tossed with cooked golden bulgur, fresh lemon juice, extra virgin olive oil, and a blend of spices. (VG+, GF)



GREEK OLIVE AND FARFALLE PASTA SALAD

A hearty and savory pasta salad made with farfalle bowtie pasta, Greek olives, and quartered artichoke hearts, seasoned with a Greek spice blend in light olive oil and topped with feta cheese. (VG)





DESSERTS

CHOCOLATE CHIP COOKIE

OATMEAL RAISIN COOKIE

PEANUT BUTTER COOKIE

**SALTED CARAMEL CHOCOLATE CHIP
COOKIE**

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

CHOCOLATE CHIP BROWNIE

CHCOLATE & PEANUT BUTTER BAR (GF)

LEMON BAR

TURTLE BROWNIE (TN)

SEASONAL RASPBERRY BAR

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 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