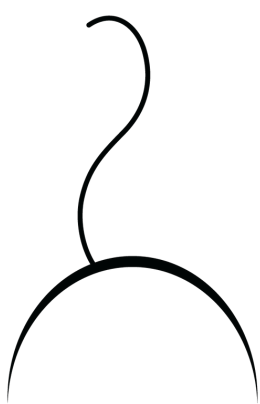




SUMMER MENU

2024

HOURS



Monday- Saturday
9 AM - 6 PM

Sunday
11 AM - 5PM

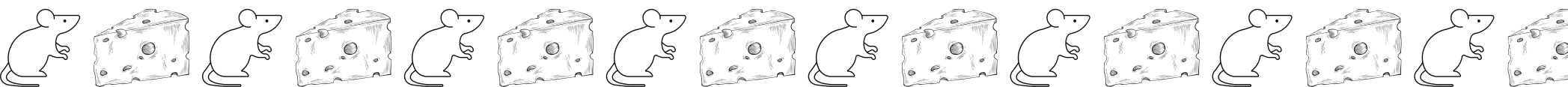


WEBSITE

www.mousetrapky.com

PHONE

(859) 269-2958





CUSTOM MADE SANDWICHES



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

DRESSINGS

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

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)



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)

SEASONAL ENTREES

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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

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SAUTEED PATTY PAN & SUNBURST SQUASHES

Fresh, locally-sourced baby squashes halved and sauteed 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 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

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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