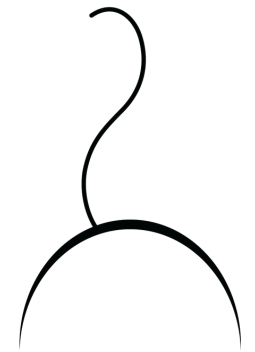




AUTUMN MENU 2024



HOURS

Monday- Saturday

9 AM - 6 PM

Sunday

11 AM - 5PM



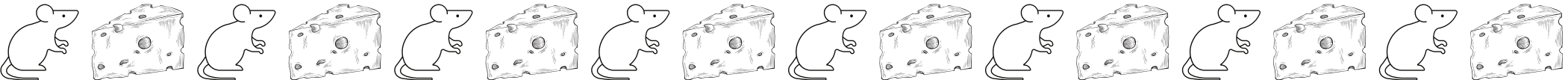
MOUSETRAP

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
- 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



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.



MOUSETRAP'S SIGNATURE MINI MEATLOAF

Miniature oven-baked meatloaf made with Kentucky Proud Sirloin Ground Beef, bread crumbs, carrots, celery, red onion and our signature spices, glazed with a bourbon infused sweet barbeque sauce.



CHICKEN POT PIES

A house-made savory pie filled with all white meat chicken breast, carrots, celery, peas and red onions in a creamy, country-style 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 lemon slices 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]



JUMBO COCKTAIL SHRIMP

Jumbo-sized shrimp boiled in New England spices served with a fresh, made-in house cocktail 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 ENTREES



FILET OF BEEF TENDERLOIN

Sliced filet of grilled and over-roasted USDA Choice beef tenderloin with a garlic, black pepper and savory sauce rub. [GF]



VEGETARIAN AUTUMN QUICHE

A rotating selection provided weekly. Inquire within for the current offering. [VG]



MOUSE TRAP'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.



STUFFED PORTABELLA MUSHROOMS

Baked 6 inch portabella mushroom caps stuffed with an oven-roasted blend of vegetables, bread crumbs, parmesan cheese and a mediterranean-inspired spice blend. [VG]

SEASONAL SIDES



SAUTEED BRUSSEL SPROUTS

Fresh, halved Brussel sprouts lightly sautéed in soy oil to a golden crisp. [VG+, GF]



MOUSE TRAP'S SIGNATURE SMASHED POTATOES

Cooked and smashed red-skin potatoes layered in a sour cream sauce and topped with melted Colby cheddar cheese. [VG, GF]



GREEN BEANS & SAUTEED MUSHROOMS

Steamed fresh green beans with sliced white mushrooms sautéed in garlic and olive oil with a chef's blended bourbon-smoked chili powder. [VG+, GF]



SWEET POTATO CASSEROLE

Baked and smashed sweet potatoes combined with butter and a blend of chef's spices, topped with a cinnamon, brown sugar streusel.

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

AUTUMN HARVEST FRUIT SALAD

A freshly-made medley of seasonally available fruits and citrus. [VG, GF]



WALDORF SALAD

Our twist on the classic recipe from the Waldorf-Astoria Hotel made with fresh green apples, red grapes, pecans and sun-dried raisins in a light salad dressing. [VG, GF, TN]



PUMPKIN & WILD RICE 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]



SWEET POTATO & BLACK BEAN CAVIAR

A medley of oven-roasted sweet potatoes and cooked black beans with diced red onion, red and jalapeno peppers in a tomato vinaigrette. [VG+, GF]



CAPRESE PASTA SALAD

A pasta salad medley of penne pasta, sliced grape tomatoes, fresh basil and ciliegini cheese tossed with a balsamic dressing. [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 WALNUT OATMEAL
RAISIN BAR [TN]**



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