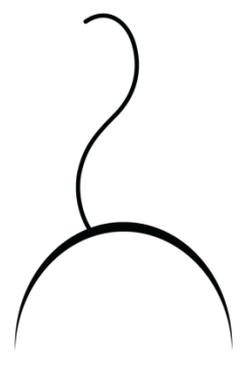




WINTER MENU

2025

HOURS



Monday- Saturday
9 AM - 6 PM

Sunday
11 AM - 5PM

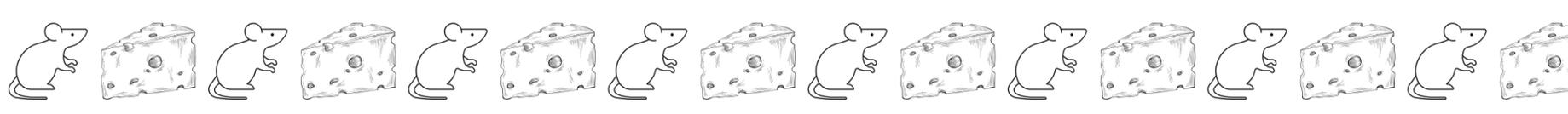


WEBSITE

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.



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 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.



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]



GRILLED CAJUN JUMBO SHRIMP

Jumbo-sized shrimp grilled with New Orleans-style spices served with a fresh, made-in house remoulade sauce. [GF]

SEASONAL ENTREES



CAJUN FRIED CATFISH

A whole filet of locally sourced catfish, cornmeal breaded with cajun spices and fried. Served with lemon wheel and made in-house remoulade sauce.



VEGETARIAN WINTER QUICHE

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



JAMBALAYA

A traditional Creole rice dish with diced, all-white meat chicken breasts, andouille sausage and pan-cooked vegetables in a spicy tomato sauce. [GF]



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]



ROASTED CREOLE POTATOES

Roasted golden Yukon potatoes with a New Orleans-inspired spice blend and infused butter. [VG, GF]



CRISPY SPICED CAULIFLOWER AND OKRA

Lightly breaded cauliflower florets and sliced okra oven-roasted with a Chef's blend of spices. [VG+]



NEW ORLEANS RED BEANS & RICE

A medley of red beans, andouille sausage, and white rice in a classic Creole side dish. [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



WINTER POMME FRUIT SALAD

A freshly-made medley of seasonally available pomme fruits and berries. [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]



ROASTED BROCCOLI & QUINOA SALAD

A medley of cooked quinoa with oven-roasted broccoli, shallots and garbanzo beans in a light tomato vinaigrette. [VG+, GF]



FARRO & PEAR SALAD

A salad of pearl farro cooked in chicken stock with 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 Louisiana-inspired spice infused garlic aioli and tossed with diced red onions, celery, red pepper and sliced andouille sausage.

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