



WINTER MENU

2026

Hours

Monday- Saturday

9 AM - 6 PM

Sunday

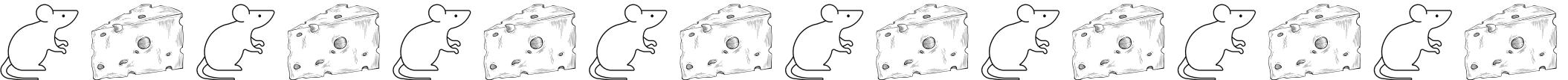
11 AM - 5PM

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 to 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

- Mayonaisse
- Honey Mustard
- Stone-ground Deli Mustard

- Spicy Dijon Mustard
- Mousetrap's House Specialty 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 a side dish in a single cup portion for \$10.99



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 barbecue sauce



Quiche Lorraine

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



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 a fresh dill and a blend of citrus served with a house-made dill sauce (GF)



“New Fashioned” 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 kataifi topped shell

SEASONAL ENTREES



Grilled Cajun Jumbo Shrimp with Remoulade

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



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.



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)



Louisiana-style Stuffed Bell Peppers

A vegetarian twist on a Southern classic, these stuffed bell peppers are filled with a savory mixture of rice, vegetables, and Louisiana spices offering a delightful blend of textures and flavors. (VG+, GF)

Vegetarian Winter Quiche

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

- Spinach, Carmelized Shallot and Gruyere
- Broccoli and Cheddar

SEASONAL SIDES



Sautéed Brussel Sprouts

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



New Orleans Red Beans & Rice

A medley of red beans, andouille sausage, and white rice in a classic Creole side dish (GF)



Crispy Spiced Cauliflower and Okra

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



Roasted Creole Potatoes

Roasted golden Yukon potatoes with a Creole-inspired spice blend and infused butter (VG, GF)

SALADS



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)



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+)



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)

SEASONAL SALADS



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)



Loaded Potato Salad

A classic Mousetrap staple of cooked russet potatoes, cheddar cheese, chives, and bacon bits in a savory sour cream dressing (GF)



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



Mardi Gras Slaw

Celebrate the Lenten season with a sweet and spicy variation of the classic Cole Slaw comprised of shredded red and green cabbage, carrots, bell peppers and creamy, yet zesty salad dressing (VG, GF)



Winter Pomme Fruit Salad

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



DESSERTS

CHOCOLATE CHIP BROWNIE

LEMON BAR

**CHOCOLATE & PEANUT
BUTTER BAR (GF)**

TURTLE BROWNIE (TN)

**SEASONAL:
COOKIES AND CREAM 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 separate 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