



# SPRING MENU

2026

HOURS

Monday- Saturday

9 AM - 6 PM

Sunday

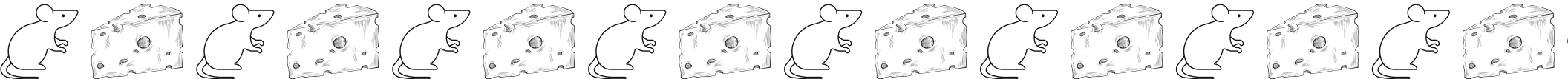
11 AM - 5PM

WEBSITE

[www.mousetrapky.com](http://www.mousetrapky.com)

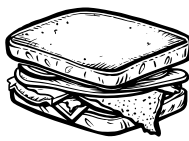
PHONE

(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
- Spicy Dijon Mustard
- Horsey Sauce
- Creamy Italian Dressing
- Honey Mustard
- Mousetrap's House Specialty 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 a side dish in a single cup portion for \$10.99



# ENTREES

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## 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.



## Crab Cake with Chipotle Aioli

House-made, hand-formed carb patties with diced red peppers and chopped parsley, served with lemon slices and a smoky chipotle aioli.

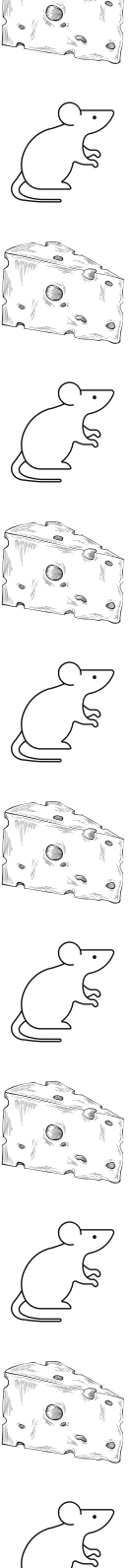


## Quiche Lorraine

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

## Grilled Tuscan-Spiced Salmon Skewer

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



# SEASONAL ENTREEES

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## Henry Bain's Braised Beef Brisket

Slices of whole beef brisket are brined, dry-rubbed, grilled and oven-braised until fork-tender and glazed with a classic Henry Bain's sauce for a taste of the Kentucky Derby brought straight to your plate! (GF)

## Pistou Pasta Casserole with Pan-Seared Chicken

This French version of pesto sauce is made in-house and prepared with freshly cooked short-form pasta and salt-rubbed, pan-seared all white meat chicken breasts, which is baked with shredded parmesan cheese.

## Bluegrass Dry-Rub Grilled Jumbo Shrimp with Bourbon Ravigote

Jumbo-sized shrimp grilled with a chef's blend of spices served with fresh, made in-house herb-infused mustard and relish sauce with a bourbon twist and lemon wheels. (GF)

## Vegetarian Spring Quiche

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

- Roasted Red Pepper, Asparagus and Havarti
- Black Olive, Spinach and Feta

## Grilled Chicken Kebab with Western Kentucky Black Barbeque Sauce

All-white meat chicken breast is cubed and flame-grilled onto bamboo skewers with grape tomatoes, red peppers, red onions and glazed with a tart Owensboro Hirshon-style black barbeque sauce made with Ale-8-One, crushed tomatoes, vinegar, worcestershire sauce, beef stock and a blend of spices. (GF)

## Southern Kentucky Fried Catfish with Bourbon Ravigote

Filets of fresh Kentucky catfish battered with a savory, chef-spiced cornmeal breading sautéed to a golden crisp, served with a made in-house herb-infused mustard and relish sauce with a bourbon twist.

## Fried Green Tomato and Aubergine Frites

Kentucky and French classics combine in stacks of cornmeal-breaded and fried green tomatoes and eggplant filets layered with lemon-infused ricotta cheese and served in a red tomato and Italian herb coulis. (VG)

# SEASONAL SIDES

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## Sautéed Brussel Sprouts

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

## Beer Cheese Topped Scalloped Potatoes

These thinly sliced Yukon gold potatoes are cooked in heavy cream and butter and topped with housemade beer cheese to create a savory, yet tangy and spicy flavored dish that serves well with chicken or beef or even by itself. (VG, GF)

## Bourbon Trail Spoonbread

Kentucky's cousin to cornbread, this soufflé-like corn casserole is lighter and fluffier due to the mixture of fine-ground cornmeal, eggs, milk, butter, whole corn kernels and a subtle touch of basil, which pairs well with many main dishes. (VG, GF)

## Central Kentucky Cheese Grits

This savory porridge dish, a favorite among horse-racing aficionados, is made from ground hominy cooked in chicken stock, butter and minced garlic mixed with shredded English Colby cheese and smoked paprika, which pairs well with shrimp or poultry. (GF)

# SALADS

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## 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

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## Sprintime Berry Fruit Salad

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

## Kale and Quinoa Salad with Lemon Vinaigrette

A house-made leaf salad prepared with kale, cooked quinoa, cubed avocado, sliced cucumbers and grape tomatoes tossed in a light lemon-Dijon vinaigrette. (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 ovolini Mozzarella cheese and garnished with fresh chiffonade basil. (VG, GF)

## Creamy Cucumber Salad with Benedictine

This creamy, fresh salad combines sliced English cucumbers and diced red onion with a Benedictine sauce composed of dill, cucumbers, and sour cream.

A surefire favorite at your Derby Party! (VG, GF)

## Roasted Red Pepper, Spinach and Feta Pasta Salad

A simple, yet elegant pasta salad composed of whole-wheat penne pasta tossed with sliced roasted red peppers, wilted spinach and crumbled feta cheese in light olive oil. (VG)



# DESSERTS

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**CHOCOLATE CHIP BROWNIE**

**LEMON BAR**

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

**TURTLE BROWNIE (TN)**

**SEASONAL DERBY PIE BAR (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 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**

