Join us at Mick & Mack's fun events!

- Chef’s Table Dinners
- Wine & Spirits Tastings
- Cooking Classes & more!

For details, visit uc.edu/mick_macks.

Daily Buffet $12

Monday    Dining Around America
Tuesday   A Taste of Cincinnati
Wednesday Global Greats
Thursday Classic Comforts
Friday Chef’s Creations
Our chefs have designed a refreshing multicultural menu showcasing ingredients from around the corner and around the world. This approach, coupled with fresh products from our campus herb garden, will ensure that you will always have a unique dining experience. Remember...“Living to eat is a state of mind...eating to live is a necessity.” So embrace every meal!

Chef Stephanie Schifrin Salas

**Soups $3 cup / $4.50 bowl**

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<th>Day</th>
<th>Menu Items</th>
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<td>Daily</td>
<td>Chicken Noodle Soup</td>
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<tr>
<td>Monday</td>
<td>Creamy Broccoli &amp; Potato</td>
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<td>Tuesday</td>
<td>Minestrone</td>
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<td>Thursday</td>
<td>Beef &amp; Vegetable</td>
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**Salads**

- **Mick & Mack's House**
  - Spring mix, Craisins®, sunflower seeds, bleu cheese, cucumbers
- **Blackened Chicken or Salmon Caesar**
  - Romaine hearts, blackened chicken or salmon, parmesan cheese, house-made croustion, Caesar dressing
- **Hummus Trio, Crisp Vegetables & Pita Chips**
  - Lemon & herb, roasted pepper, feta & garlic
- **Cobb**
  - Romaine, turkey breast, bacon, chopped egg, bleu cheese, avocado, tomato, green goddess dressing
- **Steakhouse**
  - Mixed greens, grilled flank steak, crisp onion, red onion, celery, Craisins®, pecans, honey mustard vinaigrette
- **Chicken Apple Gouda**
  - Spring mix, chicken breast, tart apple, gouda cheese, red onion, celery, Craisins®, pecan, honey mustard vinaigrette
- **Soup & Salad or Half Sandwich**
  - Choose 2 – ham, turkey, roast beef, chicken, tuna & egg salad sandwich, house salad or cup of soup

**Sandwiches** served with your choice of side

- **Turkey Bacon Ranch Wrap**
  - Over roasted turkey, apple wood bacon, romaine, cheddar cheese, house made ranch & herb tortilla
- **Mack Burger**
  - Custom grind Angus beef, your choice of cheese & toppings, on a grilled pretzel bun
- **Crispy Chicken Parmesan Focaccia**
  - Pesto marinara, fresh mozzarella cheese
- **Tuna Melt**
  - House made tuna salad, tomato, cheddar cheese
- **Fried Green Tomato BLT**
  - Tender green tomatoes, thick sliced Applewood smoked bacon, lemon aioli
- **Classic Corned Beef or Turkey Breast Reuben**
  - Sauerkraut, Swiss cheese & 1000 Island dressing on marble rye
- **Black Bean Burger**
  - Avocado aioli, tomato relish & pepper jack cheese
- **Ale-Battered Cod Sandwich**
  - Toasted sub roll, house tartar sauce, shredded lettuce

**House Specialties**

- **BBQ Chicken Flatbread**
  - Cheddar Cheese, fresh basil & crisp onion straws
- **Pan-Seared Tilapia**
  - Citrus & herb compound butter, saffron couscous, vegetable da jour
- **Kentucky Hot Brown**
  - Texas toast, roasted turkey breast, baby green beans, Applewood-smoked bacon & rich Mornay sauce
- **Tortellini Oreganato**
  - Tomato, artichokes, Kalamata olives, spinach, roasted peppers, garlic, olive oil & shaved parmesan
- **Falafel Flatbread**
  - Tomato, artichokes, Kalamata olives, spinach, roasted peppers, garlic, olive oil & shaved parmesan
- **Open-faced Prime Rib Sandwich**
  - Texas toast, creamy mashed potatoes, rich demi-glace, crispy onions
- **Sesame Ginger Chicken**
  - Lo Mein noodles, scallions, red pepper & mushrooms

**Side Items**

- **Fresh Cut Fries**
- **Sweet Potato TotS with brown sugar sour cream**
- **Cottage Cheese**
- **Tangy Vegetable Slaw**
- **Grilled Mac & Cheese**
- **Ranch Kettle Chips**
- **Fresh Fruit**

**Sweet Treats**

- **S'mores Tart**
- **Graeter's Seasonal Favorites** per scoop
- **Chocolate Chip Cookie Sundae**
- **Chef’s Special Creation**

**Beverages**

- **Soft Drinks**
- **Java City Coffee**
- **Wine by the Glass** Please ask your server for a wine list.
- **Bottled Domestic Beer**

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**513-556-3653 | mick_macks@uc.edu**

**Monday - Friday, 11 a.m. - 2 p.m.**

*Consuming raw or undercooked meat, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.*