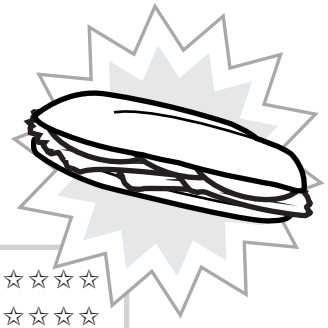
NYC 2008

Cheesesteak Crawl



Name: _____

Blech! ★ **Okay** ★★ **Great** ★★★ **Yo, Philly!** ★★★★

BB Sandwich Bar
120 W 3rd St
Ambiance: ☆☆☆☆ **Cheese:** ☆☆☆☆
Roll: ☆☆☆☆ **Taste:** ☆☆☆☆
Meat: ☆☆☆☆ **Overall:** ☆☆☆☆
Comments: _____

Wogie's Bar & Grill
39 Greenwich Ave
Ambiance: ☆☆☆☆ **Cheese:** ☆☆☆☆
Roll: ☆☆☆☆ **Taste:** ☆☆☆☆
Meat: ☆☆☆☆ **Overall:** ☆☆☆☆
Comments: _____

Cheesesteak Factory
539 Ave of the Americas
Ambiance: ☆☆☆☆ **Cheese:** ☆☆☆☆
Roll: ☆☆☆☆ **Taste:** ☆☆☆☆
Meat: ☆☆☆☆ **Overall:** ☆☆☆☆
Comments: _____

99 Miles To Philly
94 3rd Ave
Ambiance: ☆☆☆☆ **Cheese:** ☆☆☆☆
Roll: ☆☆☆☆ **Taste:** ☆☆☆☆
Meat: ☆☆☆☆ **Overall:** ☆☆☆☆
Comments: _____

Carl's Steaks
507 3rd Ave
Ambiance: ☆☆☆☆ **Cheese:** ☆☆☆☆
Roll: ☆☆☆☆ **Taste:** ☆☆☆☆
Meat: ☆☆☆☆ **Overall:** ☆☆☆☆
Comments: _____

Shorty's
576 9th Ave
Ambiance: ☆☆☆☆ **Cheese:** ☆☆☆☆
Roll: ☆☆☆☆ **Taste:** ☆☆☆☆
Meat: ☆☆☆☆ **Overall:** ☆☆☆☆
Comments: _____

Philly Slim's
789 9th Ave, #1
Ambiance: ☆☆☆☆ **Cheese:** ☆☆☆☆
Roll: ☆☆☆☆ **Taste:** ☆☆☆☆
Meat: ☆☆☆☆ **Overall:** ☆☆☆☆
Comments: _____

IDEAL CONDITIONS

Roll: Traditionally an Amoroso's roll, though any long roll is suitable. Rolls should be firm on the outside and soft on the inside.
Meat: Steak is usually top round (never roast beef), and sliced very thin. May also be finely chopped while cooking.
Cheese: Cheese is typically American, Provolone, or Cheez-Whiz and should be melted thoroughly into the meat.

NYC 2008

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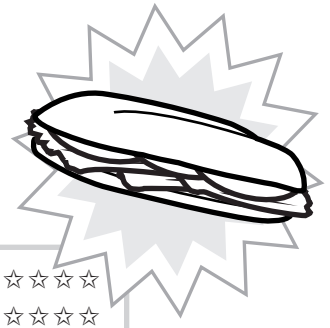

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