

## Cheesesteaks

**Remember to order with or without ( meaning with or without fried onions) & what cheese you prefer.**

**Example – “Can I getta provolone wit ? ” – translation “May I have a cheesesteak with provolone cheese and fried onions ? ” FYI – At Geno’s & Pat’s you need to go to the next window ( to the left) to order drinks & fries .**

**Jim’s Steaks** – 4<sup>th</sup> & South Sts (Society Hill) Chopped-style steak on soft roll, has a liquor license and indoor seating.

**Geno’s Steaks** – 9<sup>th</sup> & Passyaunk Ave. (Italian Market/South Philly)  
Whole-style steak on a crisper roll. Open 24hrs - outdoor seating.

**Pat’s Steaks** – Originator of the cheesesteak.( Directly across from Geno’s) Same style and hours as above

**Cosmi’s** – 8<sup>th</sup> & Dickinson (South Philly) Not far from Pat’s & Geno’s. Great corner store cheesesteak place. Family owned and operated for generations. Award winning Hoagies.

**Sonny’s Famous** – (Old City) South side of Market between 2<sup>nd</sup> & 3<sup>rd</sup> . Local cheesesteak-only place. Great cheese fries.

**Tony Luke’s** – Front St. & Oregon Ave ( South Philly) – Great everything, cheesesteaks, roast beef Italian, chicken cutlets, and sausage, egg & peppers.

**There are other great places such as: John’s Roast Pork ( South Philly), Dalessandro’s ( Roxborough), Campo’s ( Old City) & Shank’s ( Center City)**

***In Philadelphia we call just them Cheesesteaks  
not “Philly Cheesesteaks”***